

## Light Bites

**Oven baked mini garlic French bread.** \$6.50

**Salt and Pepper squid**, spring onion, mint, micro herbs, squid ink and lime mayonnaise.  
**GF** \$17.00

**Seasonal soup of the day**, using the freshest local produce to inspire a daily preparation, served with ciabatta bread. **(GF on request)** \$15.00

**South Seas chowder**, with tender morsels of seafood bound in a thick creamy soup, served with hot and crispy ciabatta bread. \$17.00

**Chunky wedges** with sour cream and sweet chilli sauce. \$9.00

**Bowl of fries.** **v** \$7.00

## Burger Bar

**30 day aged Hereford beef mince patty burger**, with crispy house cured bacon, pinot onions, Colby cheese, tomato and lettuce on a toasted bun served with fries, aioli and barbeque sauce. \$18.50

**Butchers burger**, 30 day aged Hereford beef mince patty with crispy house cured bacon, chorizo sausage, jalapeno onions, smoked cheese, tomato, lettuce on a toasted bun served with fries, aioli and barbeque sauce. \$20.00

**Meat the fungi**, 30 day aged Hereford beef mince patty with mushroom duxelle, Colby cheese, crispy house cured bacon, pinot onions, tomato relish, truffle mayo, tomato, lettuce on a toasted bun served with fries. \$20.00

**Buttermilk fried chicken breast burger**, sliced cheese, bacon bits, tomato relish guacamole, coleslaw, chipotle mayo on a toasted bun served with fries. \$18.00

**The Black bean**, vegetarian burger with black bean patty, harrisa mayo, Portobello mushroom, pickles, relish, tomato and lettuce on a toasted bun served with fries. **v** \$17.50

**Fare Game 100% venison mince burger**, with crispy house cured bacon, blue cheese, beer battered onion rings, tomato, lettuce on a toasted bun served with fries, aioli and barbeque sauce. \$18.50

## Light Meals

**Tempura battered or pan fried blue cod** fillets, served with fries, garden salad and tartare sauce. **(GF on request)**  
Small \$26.00  
Large \$33.00

**Hereford prime scotch fillet 250g**, grilled to your liking with two fried eggs, fries and rich brown gravy. \$31.00

**Spaghetti with chicken breast**, peas, pea puree, walnuts and garlic herb crumble, parmesan. \$18.00

**Caesar salad**, with cos lettuce, anchovies, herb croutons, bacon, parmesan cheese shavings and a soft poached egg, topped with a creamy Caesar dressing. \$17.50

**Caesar salad and grilled chicken** **(GF on request)** \$21.50

**Roast of the day**, accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings. **GF** \$27.50

**Club house sandwich**, three layers of toasted bread with grilled chicken, bacon, fried egg, cheese, tomato, lettuce, mayo and barbeque sauce, served with fries. \$18.50

**Jack Daniels bourbon soaked 40 day dry-aged Hereford prime scotch fillet**, with pomme frites, seasonal greens and green peppercorn sauce. \$38.00

**Wasp beer steamed green lip mussels** with rouille, ciabatta and fries. **(GF on request)** \$21.00

**3 egg omelette**, with ham, cheese and tomato, served with fries, garden salad and tomato sauce. \$15.00

**Smoked chicken breast**, with braised lettuce, onion puree, peas, asparagus, grilled corn, and chicken jus. **GF** \$32.50

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**Mixed Southern cheese board**, with grapes, dried fruits, nuts, chutney and crackers. **(GF on request)** \$21.00

**Mixed platter** of Crab bon bons and salt and pepper squid served with Paprika rouille and squid ink mayonnaise. \$22.00