

Two Course \$50 | Three Course \$60

Entrée

Local Plate option

Ciabatta bread, green pickled 'Simply Tomatoes', 'Pacdon Park' grilled black pudding, 'Murray Gums' virgin infused olive tapenade, goats cheese

Beef Tacos

Two soft corn tortillas, pulled BBQ brisket, capsicum, red onion, coriander & lime salsa, chipotle aioli

Buffalo Wings

¼kg Chicken wings, buffalo sauce, ranch

Mussels Marinière option

NZ green lip mussels, garlic, white wine, parsley, ciabatta bread

Southern Fried Cauliflower

Southern seasoning, ranch sauce

Main

Blackened Barramundi

Cajun seasoning, warm potato salad, hollandaise

Fried Chicken

Buttermilk marinated Chicken, southern seasoning, french fries, aioli

Gnocchi option

Chicken, capsicum, okra, coriander, chilli, creole tomato sauce, grana padano

Ribs

½ rack baby back bbq pork ribs, maple slaw

Scotch +10 option

300gm char grilled, french fries, beef jus

Shrimp Jambalaya

Rice, shrimp, chorizo, okra, tomato, onion, garlic, cajun seasoning

Vegan Jambalaya

Rice, jackfruit, okra, capsicum, tomato, onion, garlic, cajun seasoning

Sides add \$8

Collard Style Greens

Silverbeet, smoked ham hock, cider vinegar, red pepper sauce

Corn Cob option

Char grilled whole cob, butter, cajun seasoning

French fries

Aioli

Desserts

Beignets

Creole fried donuts, dusting sugar, caramel sauce

Mud Cake

Chocolate & bourbon, warm ganache, vanilla bean ice-cream

Sago

Chilled coconut sago pudding, pawpaw & mango compote

Pumpkin Pie. option

Pumpkin sorbet, spiced crumble, whipped mascarpone & honey gel

Dairy free 

Gluten free 

Vegan 

Vegetarian 