



SMALL PLATES *SHARE THESE!*

Sourdough Cultured butter, house baked sourdough	8
Mount Zero Olives GF, DF Orange, thyme, rosemary, garlic	7
Charcuterie Plate DF, NF Salami, prosciutto, king fish bacon, house pickles, house-made lavosh	18
Hervey Bay Scallops GF, NF Local 1/2 shell scallops, herb butter, lemon Extra scallop	20 5
King Fish Ceviche GF, DF, NF Coconut, lime, onion, chili, garlic, coriander, cassava crisps	18
Dry Age Beef Tartare DF, NF Dry age beef, parsley, capers, shallot, egg yolk, house-made lavosh	18
Crispy Pork Chicharrones DF Master stock poached porkbelly, ponzu, spiced salt, herb slaw	16
Cheese Board Grilled Barossa baby berts brie, warnnambool cheddar, tarragon river shadows of blue	18
Calamari Salt and pepper, yuzu mayo	19

** SNACK ON THESE*

Beer Battered Curry Chips V Japanese curry sauce, cheese	12
Beer Battered Chips DF, GF Kewpie mayo	8
Chicken Wings DF, NF Sticky chili glaze, szechuan, sesame	14
Haloumi Chips Spiced fried haloumi, lemon	12
Chef's Croquettes Chef's choice of Spanish style croquettes	12
Popcorn Chicken House smoked BBQ sauce	13

MAIN MEALS

Pork Chop GF, DF Kimchi, bacon fat, spring onions, shoestring fries	30
Charcoal Roasted Kingfish GF Brown buttered witlof, chimmi-churri, radicchio and hazelnuts	38
Spiced 1/2 Chicken DF Moroccan spiced, chermoula, watercress, lemon	40
Pork Sando DF Kewpie mayo, kimchi, beer battered chips	18
Chicken Sando DF Kewpie, tonkatsu sauce, beer battered chips	18
Beer Battered Fish Sando DF Kewpie tartare, pickles, lettuce, beer battered chips	18
Haloumi Sando Miso mayonnaise, tonkatsu sauce, beer battered chips	18
Beirne Burger Black Onyx beef patty, truffle mayo, swiss cheese, caramelised red onion, lettuce, milk bun, pickles, beer battered chips	22
Fish & Chips DF Fresh beer battered fish-of-the-day, kewpie tartare, beer battered chips and lemon	20
Crab and Clam Linguine Crab, clam, cherry tomato compote, parsley	24

..... STEAKS

All our steaks are locally sourced from family run businesses. From Meringandan (Toowoomba Region) to Grantham (Lockyer Valley) and Rangers Valley (New England).

Flank 250g - (Bannock Brae - Meringandan)	22
Ribeye 300g - MB2 30-40 day in house dry aged (Stanbroke Beef - Grantham)	36

All steaks served with watercress, shoestring fries and your choice of:

Green peppercorn jus, truffle butter, house made kimchi, dijon, hot English or seeded mustard

..... SIDES & SALADS

Broccolini GF, DF Steamed, chilli, garlic	12
Mixed Leaf Salad GF, DF, NF Green oak, witlof, dill, lemon vinaigrette	8
Miso Roasted 1/2 Cauliflower DF, NF Charcoal roasted cauliflower, miso glaze, almond	12
House Slaw GF, DF Cabbage, apple, carrot, mixed herbs, sriracha, mayo, lemon	8
Quinoa Salad GF, DF Quinoa, crispy tofu, broccolini, mixed herbs, lemon vinaigrette	18

