

Starters

Freshly Baked Flatbread, confit garlic, dukkha, hummus (v)	\$15
Fried Salt & Pepper Calamari, jalapenos, lime, sriracha mayonnaise	\$18
Gratin of Tiger Prawn & Chorizo, red chilli, garlic, fontina cheese, charred sourdough (gfo)	\$21
Pulled Beef Tacos, slow cooked beef, pico de gallo, chimichurri, sour cream	\$22
Crispy Slow Cooked Pork Belly, cauliflower purée, macadamia crumb, jus (gf)	\$24
Charcuterie Board, salami Milano, serrano jamon, pickled veg, warm Ligurian olives, preserves, freshly baked breads, crackers (gfo)	\$24
	<i>add cheese</i>
	Shale Point brie 100gm \$9
	Roaring 40's blue 100gm \$15
	Maffra cloth aged cheddar 100gm \$16

Salads

Roasted Cauliflower, spinach, toasted chickpeas, dried cranberries, quinoa, wild rice, labneh (vgo)(gf)	\$26
Smoked Chicken & Pinto Bean, spinach, capsicum, sweetcorn, avocado, house dressing (gf)	\$28

Pizzas

Margarita, pomodoro, cherry tomato, mozzarella, basil pesto (v)	\$24
Ranch, pomodoro, chicken, bacon, avocado, sour cream	\$26
Diavola, pomodoro, salami, red onion, mozzarella, fresh chilli	\$28
	<i>vegan (vg) cheese \$3</i>
	<i>gluten free (gf) base \$3</i>

Mains

Grass Fed Wagyu Beef Burger, aged cheddar, brioche bun, fries (gfo)	\$25
Vegetable Shawarma, coconut rice, toasted chickpeas, spicy yoghurt, freshly baked flatbread (vgo)(gfo)	\$26
Catchment Brewing Co Lang Park Lager Battered Snapper Fillet, fries, mushy peas, pickled onion, tartare sauce	\$30
Catchment Brewing Co Vulture Street IPA Beer Brined Charred Chicken, potato rosti, caramelised shallots, orange & cranberry marmalade, charred lime	\$32
Wild Mushroom & Pea Risotto, pancetta, pecorino (gf)	\$32
Pan Seared Barramundi, potato, broccolini, concasse, chilli caper noisette (gf)	\$48
180g Eye Fillet, roasted kipfler potato, chargrilled broccolini (gf)	\$52
250g Angus Rib Fillet, roasted kipfler potato, chargrilled broccolini (gf) choice of sauce: whiskey peppercorn mushroom port wine jus	\$59

Sides

Fries with aioli	\$12
Truffle Fries with pecorino	\$15
Sweet Potato Fries with aioli	\$15
Spicy Cauliflower Bites, chilli caramel, wakame (vg)(gf)	\$16

Desserts

Choc Brownie, white chocolate ganache, honeycomb crumb, vanilla ice cream (gf)(vgo)	\$15
Panna Cotta, caramelised pineapple, lime glaze, toasted coconut (gf)	\$16
Baked Berry Cheesecake, crème fraiche, berry coulis	\$17