

BREAKFAST MENU

SERVED UNTIL 11AM MONDAY-FRIDAY // 3PM WEEKENDS

MUFFIN / BANANA BREAD / RAISIN TOAST / CROISSANT	7.5
fresh from oven	
BACON & EGG ROLL	13.5
fried eggs, bacon, cheese & tomato chutney	
BREAKFAST WRAP	15
flour tortilla, scrambled eggs, bacon, baby spinach, cheese & tomato chutney	
BACON & EGGS	16
cooked your way with bacon on sourdough toast	
OMELETTE OF YOUR CHOICE	18.5
free range eggs with three choice of fillings, side of sourdough	
ham / cheese / tomato / onion / spinach / bacon / mushroom	
FRENCH TOAST	18.5
ricotta stuffed with mixed berries, creme anglaise & berry compote	
SHAKSHUKA WITH CHORIZO	18.5
mediterranean spiced + poached, rich tomato sauce, peppers, feta with sourdough	
BREAKFAST SKILLET	19.5
sausage, potato cubes, crispy bacon, egg, mushrooms, onion, spinach + dried oregano on ricotta spread sourdough	
HOUSE MADE MUESLI	17
toasted in honey & butter with cranberry, coconut, nuts, yoghurt & milk	
AVOCADO SMASHED	19.5
toast of your choice, feta, baby spinach, poached eggs & hollandaise	
CLASSIC EGGS BENEDICT	
poached eggs, toasted muffins & hollandaise with your choice of	
HAM	19.5
SALMON	21
SPINACH	18.5
TATTS BIG BREAKFAST	25
free range eggs cooked your way, beef sausages, hash brown, bacon, grilled halloumi, roasted tomato, roasted mushroom, on toasted sourdough	
RANGE OF SIDES	
free range x2 eggs \$7	
roasted mushroom / tomato \$6	
grilled halloumi / feta / hash brown \$6	
beef sausages / bacon / ham / smoked salmon / chorizo \$7	
avocado / sauteed spinach \$6	
tomato relish / hollandaise \$5	
choice of toast \$7	
RANGE OF BREADS	
english muffin / focaccia / sourdough / brown bread	

Please ask our helpful staff if you or a member of your party has a food allergy or a special dietary requirement. It is important that you inform a member of our team prior to placing your order. Whilst we have taken every care to ensure all allergens with a safe dining experience.
(GFO/VO: GLUTEN FREE & VEGETARIAN OPTION AVAILABLE UPON REQUEST)

LUNCH & DINNER MENU

STARTERS & SNACKS

WHIPPED RICOTTA & TOAST TO SHARE	12.
local honey, herbs, lemon zest & grilled sourdough	
ARANCINI BALLS (VO)	17.5
mushroom fennel risotto, tomato relish, parmesan	
CHICKEN TENDERS	18.5
crumbed and pressure fried w/ honey mustard	
BUFFALO CHICKEN WINGS (GFO)	19.5
hot buffalo sauce, blue cheese ranch	
GRILLED LAMB KOFTA (GFO)	19.5
tzatziki, mint honey	
BBQ PORK RIB FINGERS (GFO)	19.5
alabama white bbq sauce	

COUNTRY FRIED CHICKEN

LOCAL FREE RANGE CHICKEN

3 PIECES + 1 SIDE + 1 SAUCE	19
6 PIECES + 1 SIDE + 2 SAUCE	36

SIDES

apple cider slaw // roasted chat // garden salad
steamed greens // chips

SAUCES

chipotle & canadian maple // honey mustard
smokey southwestern bbq // franks hot sauce // aioli
blue cheese ranch // alabama white BBQ sauce

SALADS

THAI (GFO)	23
mixed leaves, cucumber, tomatoes, beansprouts, roasted peanuts, Soy ginger dressing	
ADD CHICKEN OR BEEF \$6	
SWEET POTATO & HALLOUMI (VO)	23
cos, cucumber, tomatoes, onion, BBQ ranch dressing	
TUMBLEWEED CALAMARI (GFO)	24
mixed leaves, chipotle mayo, tomato salsa, corn tortilla, balsamic dressing	
CAESAR	23
cos lettuce, egg, parmesan, crispy bacon, croutons, caesar dressing	
ADD CHICKEN OR BEEF \$6	
FRIED CHICKEN BBQ RANCH	24
mixed leaves, tomato salsa, black beans, corn, fried onion, BBQ ranch dressing	

FROM THE CHAR GRILL

RUMP (GFO)	36
250g grain fed	
SCOTCH FILLET (GFO)	46
300g grain fed	

All steaks served with roasted mushrooms, garlic butter with your choice of chips // mash potato // roasted potato // salad // steamed greens

SAUCES \$4.5
RED WINE JUS // MUSHROOM SAUCE // GRAVY // DIANE
GARLIC PRAWN SAUCE \$9.5

LUNCH & DINNER MENU

PUB CLASSICS

CHICKEN SCHNITZEL	25
panko crumbed chicken, chips, salad	
ADD PARM \$3	
RAJMA & RICE (VO) (GFO)	25
soffrito, tomato sauce red kidney beans, rice, slaw, papadum	
FISH AND CHIPS	27
beer battered hoki filet, chips, tartare	
RISSOLES & MASH	29
beef meatballs, creamy mash, onion, gravy	
VEGETABLE LASAGNE (VO)	27
spinach, pumpkin, bechamel, tomato sauce, ricotta & salad	
GRILLED ATLANTIC SALMON (GFO)	36
roasted chats, seasonal greens, capers, bernaïse	
BEEF BOLOGNESE	34
orecchiette, fried sage, parmesan	
PORK BELLY (GFO)	36
roasted chats, steamed greens, seeded mustard, red wine jus	
CHICKEN WONTONS	30
thai red curry sauce, bok choy, beans sprouts	
GRILLED LAMB RACK (GFO)	38
creamy mash, seasonal greens, red wine jus	

BURGERS ALL SERVED WITH A SIDE OF CHIPS

SKINNY (GFO)	21.5
wagyu beef, lettuce, tomato, onion, cheese, thousand island sauce	
CLASSIC CHEESEBURGER (GFO)	24.5
wagyu beef, triple cheese, mustard, onion, pickle, tomato sauce	
MUSHROOM BURGER (GFO)(VO)	23
roasted portobello mushroom, arugula, roasted bell pepper, halloumi, aioli sauce	
SOUTHERN FRIED CHICKEN	24
lettuce, tomato, onion, cheese, aioli	
BIG MOUTH (GFO)	27.9
double wagyu beef patties, double cheese, double bacon, lettuce, tomato, pickle, onion, mustard, house made smokey bbq sauce	



SEE SPECIALS BOARD FOR MORE



WINE LIST

SPARKLING

	G	B
VEUVE TAILHAN BLANC DE BLANC NV Loire Valley, FRANCE	9	42
WILDFLOWER PROSECCO South East Australia		44
EMERI FLORENCE BROADHURST MOSCATO PICCOLO Riverina, NSW		14
TEMPUS TWO PROSECCO Hunter Region, NSW		13

WHITE

	G	B
PIKES 'TRADITIONALE' RIESLING Clare Valley, SA	10	47
WILDFLOWER SAUVIGNON BLANC Western Australia	9	40
HERRINGBONE HILLS SAUVIGNON BLANC Marlborough, NZ	9.5	42
WICKS ESTATE PINOT GRIS Adelaide Hills, SA	10	47
BELLA RIVA PINOT GRIGIO Victoria	9.5	42
QUILTY AND GRANSDEN CHARDONNAY Orange, NSW	9.5	42
ROBERT OATLEY 'SIGNATURE SERIES' CHARDONNAY Margaret River, WA	11	52

ROSÉ

	G	B
HENTLEY FARM 'VILLAIN AND VIXEN' ROSÉ Barossa, SA	11	52
ABBOTTS AND DELAUNAY ROSÉ Pays 'oc, FRANCE		54

REDS

	G	B
PHILIP SHAW 'THE WIREWALKER' PINOT NOIR Orange, NSW	11	52
OAKRIDGE PINOT NOIR Yarra Valley, VIC		59
CORIOLE SANGIOVESE McLaren Vale, SA		58
HENSCHKE 'HENRY'S SEVEN' SHIRAZ GRENACHE Barossa, SA		59
WILDFLOWER SHIRAZ Western Australia	9	40
CASTELLI ESTATE CABERNET MERLOT Great Southern, WA	10	47
TORBRECK 'WOODCUTTERS' SHIRAZ Barossa, WA		68
KILLIBINBIN CABERNET SAUVIGNON Langhorne, SA	10	47

COCKTAIL LIST

COCKTAILS

25

ESPRESSO MARTINI
vodka, coffee liqueur, fresh espresso

MOCHA MARTINI
vanilla vodka, baileys, fresh espresso, chocolate syrup

FRENCH MARTINI
vodka, chambord, pineapple juice

STRAWBERRIES + CREAM SOUR
pink gin, crème de cacao, lemon juice, strawberry syrup, egg white

PORN-STAR MARTINI
passionfruit liqueur, vanilla vodka, lime

BLUE HAWAII
vodka, bacardi, blue curacao, sugar, pineapple juice

LYCHEE ROSE MARTINI
vodka, rose liqueur, lychee, fresh lime

MOJITO
fresh mint, white rum, soda, fresh lime

& WE HAVEN'T FORGOTTEN ABOUT THE CLASSICS!
we have most classic cocktails + mocktails available on request

TEAPOTS

25

BLUE HAZE
vodka, alize, blue curacao, lemonade

FLYING FAIRY
vodka, absinthe, midori, lemonade

TINGLE TEA
vodka, blue curacao, grenadine, lemonade



got a few mates? teapots can be upgraded to a \$45 tower

TOWERS

65

PIMMS TOWER
pimms jug, but in a tower!

MOSCATO MYSTERY
sparkling white moscato, coconut rum, mixed berries, lemonade

SPARKLING ROSE
sparkling wine, chambord, berry coulis, mixed berries, lemonade



MENU

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