

# 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	12.5
local honey, herbs, lemon zest & focaccia		
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		
BEEF + CHEESE QUESADILLA		17.5
bell pepper, corn, pico de gallo, feta + alabama white bbq sauce		

COUNTRY FRIED CHICKEN

LOCAL FREE RANGE CHICKEN

3 PIECES + 1 SIDE + 1 SAUCE24

6 PIECES + 1 SIDE + 2 SAUCE38

SIDES7

apple cider slaw // roasted chats // garden salad

steamed greens // chips // mexican red rice

SAUCES4

chipotle & canadian maple // honey mustard

smokey southwestern bbq // franks hot sauce // aioli

blue cheese ranch // alabama white BBQ sauce

SALADS		
SWEET POTATO & HALLOUMI (VO)		24
cos, cucumber, tomatoes, onion, BBQ ranch dressing		
TUMBLEWEED CALAMARI (GFO)		26
mixed leaves, chipotle mayo, tomato salsa, corn tortilla, balsamic dressing		
FRIED CHICKEN BBQ RANCH		26
mixed leaves, tomato salsa, black beans, corn, fried onion , BBQ ranch dressing		
CHICKEN CAESAR		29
cos lettuce, egg, parmesan, crispy bacon, croutons, caesar dressing		
THAI BEEF (GFO)		29
mixed leaves, cucumber, tomatoes, bean sprouts, roasted peanuts, Soy ginger dressing		

FROM THE CHAR GRILL		
RUMP	(GFO)	36
250g grain fed		
SCOTCH FILLET	(GFO)	49
300g grain fed		
ADD SURE & TURE \$12		

ADD SURF & TURF \$12

All steaks served with garlic butter with your choice of  
chips // mash potato // roasted potato // salad // steamed greens  
SAUCES \$4.5  
RED WINE JUS // GRAVY // DIANE // MUSHROOM

# LUNCH & DINNER MENU

## PUB CLASSICS

CHICKEN SCHNITZEL		26
panko crumbed chicken, chips, salad		
ADD PARM \$3		
PUMPKIN, SAGE + TRUFFLE RISOTTO	(VO)	25
ricotta, fried sage, local honey + truffle oil		
FISH AND CHIPS		27
beer battered hoki filet, chips, tartare		
RISSOLES & MASH		30
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, bernaise		
DUCK RAGU		34
pappardelle, parsley + parmesan		
BRAISED LAMB SHOULDER		38
honey glazed roasted root veg + creamy mash		
CHICKEN WONTONS		30
thai red curry sauce, bok choy, bean sprouts		
BEEF STEW		34
slow cooked with mirepoix, red wine, mushroom + creamy mash		
BURGERS ALL SERVED WITH A SIDE OF CHIPS		
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MUSHROOM BURGER	(GFO)(VO)	23
roasted portobello, arugula, roasted bell pepper, halloumi, aioli sauce		
SOUTHERN FRIED CHICKEN		24
lettuce, tomato, onion, cheese, aioli		
CLASSIC CHEESEBURGER	(GFO)	25
wagyu beef, triple cheese, mustard, onion, pickle, tomato sauce		
HAWAIIAN		26
wagyu beef, lettuce, tomato, cheese, pineapple, bacon, thousand island + white bbq sauce		
BIG MOUTH	(GFO)	27.5
220g wagyu beef, double cheese, double bacon, lettuce, tomato, pickle, onion, mustard, house made smokey bbq sauce		

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