small share

**grilled sourdough**, salted butter 9

**pumpkin dip**, olive oil, grilled sourdough 19

**mushroom arancini**, aioli GF 19

**fried cauliflower bites**, szechuan flour, sweet chilli mayo VO GFO 17

**spanish chorizo & olives**, pickled onion, sourdough 19

**salt & pepper squid**, aioli, lemon wedge GF 21

**chilli mussels**, spicy tomato sauce, herbs, sourdough GFO 29

**creamy garlic prawns**, sourdough 27

**slow cooked pork belly bites**, black vinegar caramel, asian slaw GFO 20

**fresh natural oysters**, mignonette, lemon wedge GF 26 ½ doz / 48 doz

**half shell scallops** from Abrolhos Island, XO butter GFO 10 ea / 39 for 4

**chips**, aioli VO GF 12

solo

**beef burger**, cheese, onions, pickles, mustard, chipotle, tomato, lettuce, potato bun, chips 27

**chicken katsu burger**, spicy slaw, crumbed breast, bulldog sauce, kewpie, chips 25

*gluten free bun add 3 egg add 3 pork fat potato (in the burger) add 4*

**brewvino salad** Sm 15 Lge 26 **add chicken +8**

hazelnut, rocket, cherry toms, feta, pickled onion, sunflower seeds, whipped pumpkin, honey/sherry dressing

**squid salad,** peanuts, herbs, chilli, shallots, noc-man dressing 27

**fish & chips**, tartare, slaw 28

**pan fried gnocchi**, roast pumpkin, sage, walnuts, pecorino VO 29

**prawn linguine**, mild chilli, lemon butter sauce GFO 34

**local market fish**, please see specials board for today’s market fish mp

**300gm scotch fillet**, spiced jumbo wedges, *choice of jus & steak butter or mushroom sauce* GF52

large share

**500g beef sirloin**, grain fed, *choose jus & steak butter or mushroom sauce, choose 2 sides* GF 105

**800g beef rib eye**, grain fed, *choose jus & steak butter or mushroom sauce, choose 2 sides* GF 130

**12-hour slow cooked whole** **lamb shoulder** serves 2-4 GF 130

 *lamb served with pork fat potatoes, roast pumpkin, broccolini, garlic yoghurt, lamb jus*

sides

**pork fat potatoes** 14

**cauliflower cheese** 15

**chips**, aioli VO GFO 12

**roast pumpkin, charred broccolini**, garlic yoghurt VO GF 15

to finish

**chocolate pannacotta**, crushed hazelnuts, fresh berries GF 12

**vanilla crème brulee**, blueberry compote, toasted coconut GF 14

**sticky date pudding**, butterscotch sauce, vanilla ice cream 14

**cheese & fruit plate**, 2 cheeses, lavosh, honey, fresh fruits 29

**affogato** 11

**affogato with 15ml liqueur** 19

VO – Vegan option, GF – Gluten Free, GFO – Gluten Free option

Please note 15% surcharge applies on Public Holidays

Eftpos fees apply