

SHARE PLATES

MEAT PLATTER 65

Pork Rib, wings, grilled chorizo, marinated lamb skewer and marinated steak served with chips, vinaigrette slaw and condiment

ANTIPASTO PLATTER 40

Ham, salami, cheese, quince paste, seasonal fruits, dips, olives and crackers

CHEESE PLATTER 35

Brie, cheddar, blue cheese, quince paste, seasonal fruits, olives and crackers

TAPAS

GARLIC PIZZA 11 (veg)

Confit garlic pizza with lemon and fresh herbs

BREAD AND DIPS 13 (veg, gf option)

Duo of house dips served with chargrilled sourdough finished with fresh basil oil *extra bread \$3

JUST BEET IT 14 (veg, voa, gf option)

Roasted balsamic beetroot bruschetta with crumbled feta, red onion, fresh mint, served on toasted sourdough

FISH TACOS 15

2 soft shell tacos filled with battered fish goujons, slaw and aioli, topped with fresh salsa and lime cheeks

PORK BELLY BITES 18 (gf)

Crispy Pork belly bites with our Asian dipping sauce

POPCORN CHICKEN 15 (gf)

Fried popcorn chicken bites dusted in the chefs secret 13 herbs and spices, served with a side of ranch dipping sauce

WING IT 500g \$12, 1kg \$18, 2kg \$28 (gf)

Your choice of 500g, 1kg, or 2kg fried chicken wings tossed through chefs special spice mix with sauce choice: Chipotle BBQ sauce, Dry Rub with lime cheeks, or Hot Sauce (comes with a warning)

CALAMARI 18 entrée/ 25 main (gf,df)

Lemon pepper calamari served with aioli and lemon cheeks
*main comes with chips

BOWL OF CHIPS 10.50 (veg, voa, gf option)

With tomato sauce or aioli

WEDGES 12 (veg, voa)

With sweet chilli sauce and sour cream

DESSERTS

LAVA CAKE 15

Chocolate lava cake with melting centre served with vanilla ice-cream, salted cookie crumbs and berries.

THE DOFFLE 17

Served with a side of milk chocolate ganache, Nutella mascarpone, topped with fresh strawberries and toasted marshmallows.

MAINS

SCOTCH FILLET 300G 41 (gf option)

Served with salad, chips and choice of sauce: creamy mushroom, pepper, gravy, garlic & herb butter

SUGO GNOCCHI 27 (veg)

Pan fried Gnocchi tossed through the chefs home-made sugo, finished with blistered cherry tomatoes, fresh bocconcini, shaved parmesan, torn basil, topped with pangrattato

SEAFOOD LINGUINE 33.50 (gf option)

Locally sourced seafood tossed through fresh linguine, pan fried cherry tomatoes and finished with our homemade seafood stock

BBQ PORK RIBS 36 (gf)

12-hour slow braised full pork rib finished with choice of smoky BBQ sauce or Buffalo served with chips and slaw

FISH AND CHIPS 25

Beer battered fish served with chips, salad, a side of tartare sauce and fresh lemon cheeks

CHICKEN PARMIGIANA 28

Chicken breast schnitzel topped with house Napoli, ham, mozzarella, served with chips and salad

SALADS

ASIAN CALAMARI/ BANG BANG CHICKEN SALAD 25 (gf)

Asian cabbage, rice noodles, onions, coriander, mint, cucumber, capsicum, fried shallots with Asian dressing

HIGH STREET SALAD 21.50 (gf, voa, veg option)

snow pea leaves, dried cranberries, toasted walnuts, feta, cherry tomatoes, honey mustard vinaigrette

*add bang bang chicken \$5 *add calamari \$6

CAESAR SALAD 21.50 (gf option, veg option)

Our twist on the classic, cos lettuce folded with creamy Caesar dressing, blended with crispy prosciutto, shaved parmesan, topped with a freshly poached egg

*add bang bang chicken \$5 *add calamari \$6

BURGERS

CHARGRILLED BEEF BURGER 23.50 (gf option)

Served on a brioche bun with jack cheddar, dill pickle, lettuce and tomato, finished with burger sauce and ketchup, served with a side of fries and your choice of tomato sauce or aioli

SOUTHERN FRIED CHICKEN BURGER 23.50 (gf option)

Fried chicken dusted with the chefs 13 secret herbs and spices, American cheddar, sliced pickles, fresh slaw, ranch sauce, served with a side of fries and your choice of tomato sauce or aioli

BEET-ER LATE THAN NEVER (vegan) 23.50 (gf option)

Roasted field mushroom served on a beetroot bun with smashed avocado, lettuce, roasted red onion, complimented with a serve of sweet potato fries

veg = vegetarian gf = gluten free df= dairy free voa = vegan option available

Allergen notice: While we do our best to accommodate for dietary requirements, allergens including gluten, dairy, egg, and nuts are prepared in the kitchen and traces may be present.