



## ENTREES & SNACKS

Garlic bread +cheese 2.0 (v)	10.9
WA chips, aioli, ketchup (v) (gf)	10.9
Sweet potato wedges, sour cream, sweet chilli (v) (gf)	12.9
Beetroot hummus, pistachio dukkah, house-made focaccia (vg)	13.9
Togarashi salt & pepper squid, sriracha dressing (gf)	15.9
Katsu chicken bao, picked veg, asian herbs, chilli, sriracha mayo dressing	15.9
Brisket croquette, horseradish mayo, sweet and sour carrots	15.9
Tempura soft shell crab, pickled paw-paw salad, black pepper caramel	21.9
Jalapeno poppers, stuffed cream cheese peppers, tomato salsa, aioli (v)	14.9
Mac & cheese bombs, beef bacon jam, ranch dressing (vo)	15.9
Prawn & Melaleuka Farm beef chorizo skewers, pickled apple, papaya slaw (gf)	21.9

## BURGERS + SANDWICHES

Melaleuka Farm steak sandwich, pepper crusted beef, angry onions, smoked Melaleuka Farm beef, monterey jack cheese, iceberg, rocket, russian dressing, herbed panini, battered pickles, fries	24.9
Fish burger – battered fish, iceberg, cucumber, red onion, tartare sauce, potato bun, fries (gfo)	22.9
Melaleuka Farm beef cheeseburger – chipotle tomato relish, american cheddar, pickles, onion, potato bun, fries (gfo)	19.9
Amberton burger – Melaleuka Farm beef pattie, bacon, american cheddar, bbq sauce, aioli, red onion, iceberg, tomato, potato bun, fries (gfo)	24.9
Southern fried chicken burger – bacon, monterey jack cheese, iceberg, tomato, onion, pickles, sriracha aioli, potato bun, fries (gfo)	23.9
Brisket sandwich – monterey jack cheese, jalapeno, pickles, sriracha slaw, bbq sauce, panini, fries (gfo)	22.9
Azuki bean & kumara burger – pickled slaw, chili, coriander, shallots, avocado, iceberg, satay sauce, vegan cheese, vegan bun, fries (v) (gf)	23.9

## MAINS

Warm sweet potato & ancient grain salad, labneh, honey almonds, mint, orange (v) (gfo) + chicken 5.0	21.9
Fish & chips, battered fish, salad, chips, tartare (gfo)	26.9
Amberton veal parmigiana, smoked Melaleuka Farm beef, cheese sauce, crispy onion ring & parmesan salad, chips	27.9
Squid ink linguini, crab, melt beef chorizo, cherry tomato, spinach, bisque sauce	28.9
Ricotta gnocchi, wild mushroom, pesto, seasonal greens, tomato sugo, parmesan cheese (v)	24.9
Melaleuka Farm beef pie, pumpkin puree, peas, jus	27.9
Marinated Hawthornden Farm lamb, charred sumac cauliflower, buckwheat, labneh, crispy chickpeas on pita bread (gfo)	34.9
72 hour slow cooked bbq short ribs, maple pumpkin puree, sweet corn waffle, southern slaw, pepper caramel sauce	36.9

## DESSERT

Pear crumble, brandy custard (gf)	13.9
Chilli chocolate tart, creme fraiche, mandarin gel	13.9
Match your dessert with 45 ml Campbells Topaque NV "liquid gold in a glass"	+3.0

## KIDS

Kids burger & chips	14.9
Fish & chips, tomato sauce	14.9
Spaghetti Bolognaise	14.9
Chicken nuggets & chips	14.9

All kids meals are served with a drink & ice cream

See over for Bottomless Brunch and Sundowner Specials  
\*\* please advise staff of any food allergies \*\*



## TAP BEER

Professor's Lager 4.2%	8
Iron Jack 3.5%	9.5
Swan Draught 4.5%	10
Rogers 3.8%	10.5
Panhead XPA 5.2%	11
Little Creatures Pale Ale 5.2%	12
Nail VPA 6.5%	12
Nail NWP Batch 6 4.7%	12
Feral 'Hop Hog' 5.8%	12
James Squire '150 Lashes' 4.2%	12.5
Heineken 5%	12.5
Guinness 4.2%	12.5
James Squire 'Orchard Crush' Cider 4.8%	13
Boston Brewing Co 'Tingletop' Ginger Beer 3.5%	13
Wilson Brewery Rough Seas 6.2%	13
Feral 'Biggie Juice' 6%	13

## COCKTAILS

White Sangria Campo cava, apricot brandy, peach schnapps, seasonal fruit	12   22
Red Sangria House red wine, brandy, pimm's, campari, orange juice, seasonal fruit	12   22
Pink Gin Spritz Pink gin, prosecco, campari, soda, dehydrated grapefruit	15   25
Margarita Tequila, triple sec, lime juice, sugar syrup, salt	15
Choc Orange Mudslide Baileys, orange liqueur, vodka, ice cream, chocolate	15
Spiced Apple Pie Fireball whiskey, apple cider, cinnamon sugar rim	15   25

## WINE

	GLS	½ BTL	BTL
<b>Campo Viejo Cava 'Brut Reserva', Spain</b>	9	20	36
Dal Zotto Pucino Prosecco, VIC	9.5	22	38
Mojo Moscato, SA	9	20	36
Plantagenet 3 Lions Riesling, WA	9.5	22	38
Professors SSB, WA	8	19	30
Credaro Five Tales SB, WA	9.5	22	38
Willow Bridge Dragonfly Chardonnay, WA	10	24	40
Amelia Park Estate Rosé, WA	10	24	40
Endless Pinot Noir, Vic	9.5	22	38
Professors Shiraz, WA	8	19	30
Peel Estate Shiraz Cabernet, WA	10	24	40
Wills Domain Cabernet, WA	10	24	40
<b>CAMPO VIEJO, RIOJA</b>			
<b>Campo Viejo 'Reserva'</b> This wine is all about young vs old; an elegant balance of dark fruits and bottle aged. Tempranillo, Spain	10	22	40
<b>Campo Viejo 'Gran Reserva'</b> The older brother of the reserva this beauty has a mature youth with deeper dark fruits overlaid by spice, tobacco and earth. Tempranillo, Spain	13	26	48

## OTHER

<b>Bottomless Brunch 11am-2pm</b> Any two entrees or main PLUS bottomless red or white sangria	59pp
<b>Sundowners 3-5pm Mon-Fri*</b>	
Bottle of house wine + 2 selected entrées	50
Burgers + booze for two	50
Kids eat free with any main meal purchase	

\* t&c's apply