

MAD MONDAY MENU

SMALL BITES

Cob Loaf Garlic Bread (v) + cheese / 3	12
Seasoned Wedges sweet chilli, sour cream (v)	14
Glazed Chicken Wings franks hot sauce or smokey bbq & ranch (gf)	16
Pulled Brisket & Black Bean Tacos (2) flour tortilla, guacamole, salsa, jalapeño	18
Salt & Vinegar Calamari balsamic dressed rocket, lemon, garlic aioli (gf)	16

BURGERS

Dick Burger house made patty, american cheese, bacon, lettuce, tomato, mustard aioli, pickles, steak chips	24
Chicken Burger buttermilk chicken breast, bacon, lettuce, american cheese, bbq mayo, steak chips	24

SALADS

Ranch Caesar Salad cos lettuce, soft poached egg, smokey bacon, parmesan, anchovies, croutons, creamy dressing + chicken or calamari / 6	18
Roast Vegetable & Quinoa Salad balsamic dressing, wild rocket, crumbed feta (gf, veo)	18

SIDES

Steak Chips aioli & tomato sauce (gf)	11
House Salad dressed leaves, cucumber, cherry tomatoes, peppers, red onion, house dressing (gf, v)	15

MAINS

Bangers & Mash pork & fennel sausages, creamy mash, onion jam, jus (gf)	25
Fish & Chips beer battered barramundi, garden salad, lemon, tartare sauce (gfo)	26
Classic Chicken Parma crumbed chicken breast, napoli sauce, virginian ham, mozzarella, steak chips, house salad	27
Parmigiana Di Melanzane gluten free crumbed eggplant, sorrel, tomato sugo, grana padano parmesan (gf, v) + vegan cheese / 5	23
Chicken Schnitzel crumbed chicken breast, steak chips, house salad, gravy	24
Steak Sandwich 150g angus rump, onion jam, rocket, bacon, egg, turkish flat bread, steak chips	25
Chilli Prawn Linguine tomato pasatta, white wine, garlic, olive oil, fresh basil (gf)	28
400g Rump Steak southern ranges grass fed, chips, salad and choice of sauce: red wine jus, mushroom, pepper or gravy (gf)	40

DESSERTS

Sticky Date Pudding butterscotch sauce, salted caramel gelato	15
Classic Pavlova meringue, lemon curd, berry compote, chantilly cream, praline	15

(gf) gluten friendly
(v) vegetarian

(gfo) gluten friendly option
(ve) vegan

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.

Please note
All card transactions incur a 1.5% surcharge
In addition, on public holidays a 15% surcharge is applied to all food items.