

STARTERS

- Grilled Baby Octopus (GF option).....22**
spiced sweet potato, nduja dressing,
charred pickled cucumber, chorizo crumble
- Panko Crumb Calamari.....18**
Chipotle mayo, lemon + salad
- Pan Seared Scallops (GF option).....22**
roasted pumpkin puree, wilted spinach +
mushroom, bacon crumb, dill bearnaise
- Pork Riblets (DF).....17**
adobo glaze, crispy garlic, pickled green
papaya

FROM THE GRILL

- Rump (250g).....35**
- Sirloin (300g).....42**
- Scotch Fillet (300g).....46**
CHOOSE: • jus; or maitre d'hotel butter
• mash+vegetables; or chips+salad

MAINS

- Chicken Penne Pesto.....32**
autumn vegetables, creamy pesto, basil,
pinenuts, herb pangrattato, parmesan
- Pumpkin + Ricotta salad (V,GF).....24**
roasted pumpkin, rocket, basil, sundried
tomatoes, pepitas, creamy balsamic, parmesan
- Atlantic Salmon (GF).....39**
cauliflower puree, sweet potato + broccolini,
seeds + nuts, lemon dressing
- Grilled Spatchcock40**
confit chats, portobello, dutch carrots,
tarragon cream sauce
- 4hrs Braised Beef Short Ribs42**
buttery parsnip, root vegetables, truffled
braising jus, pickled onions
- Crumbed Lamb Cutlets.....38**
pea puree, seasonal vegetables, mint jelly,
thyme jus
- Crispy Pork Belly (DF).....36**
black garlic hoisin, pandan rice, asian
vegetables
- Pan Seared Barramundi (GF,DF).....35**
coconut curry, asian vegetables + smashed
chats, lime
- Miso Glazed Eggplant (GF,VG option).....27**
furikake rice, edamame, pickled ginger, yuzu
lime aioli
- Thai Beef Salad (GF,VG option).....27**
seared sirloin, cucumber, mint, tomatoes,
shallots, basil, lime + chilli vinaigrette
- Pizza (GF base + \$5.50).....26**
Choose: Margherita; Chilli Prawn + Chorizo;
Ham + Pineapple; Hot Sauce Chicken + Bacon;
Proscuitto; Vegetarian; Lamb; or Pepperoni



SIDES

- Salad (V).....12**
mesclun, seasonal vegetables, lemon
dressing
- Roasted Japanese Pumpkin (V).....14**
garlic yoghurt, mix seeds + nuts
- Glazed Dutch Carrots (GF+DF).....14**
maple + honey, walnuts
- Confit Garlic Mashed Potatoes (V).12**
- Fries (V,VG option).....14**
rosemary salt, parmesan, truffle oil

DESSERT ALL \$14

Affogato

vanilla bean ice cream, espresso,
hazelnut liqueur

Trio of Sorbets in a cone

blood orange, raspberry + Lime

Mars Cheesecake

caramel sauce, chantilly cream

Banana Split

vanilla + biscoff ice cream, crumb,
chocolate sauce, cherry, fairy floss

Eamonn's Traditional Irish Coffee

with Irish whisky and cream

ALL \$15 KIDS (UNDER 12 YEARS)

Chicken Nuggets & Chips

Battered Fish & Chips

Ham + Cheese Pizza

Vanilla Ice Cream.....\$6

w/ chocolate, caramel or
strawberry topping

No split bills - thank you!

(GF) Gluten Free (V) Vegetarian (VG) Vegan
(DF) Dairy Free

All dishes are cooked & prepared in a
gluten environment. Please advise staff of
any allergies as all ingredients used in
our dishes are not necessarily listed on
the menu. Surcharges: 1.6% on cards;
10% weekends; 20% public holidays