

STARTERS

Corn Bread	16
whipped honey & sea salt butter	
Southern Fried Calamari	19
hand crumbed squid, pickles, rockets, buttermilk ranch, lemon	
Pork Belly Skewers	19
Manila BBQ sauce, pickled green papaya salad	
Lamb Skewers	22
house pickles and herbs salad, flat bread, tzatziki, lemon	
Half Shell QLD Scallops	22
nduja butter, chorizo crumble, lemon	

FROM THE GRILL

Rump MB3+ (250g)	38
Sirloin MB2+ (250g)	42
CHOOSE:	
• jus; chimichurri or herb butter	
• mash+vegetables; or chips+salad	

MAINS

Smoked Salmon Alfredo (GF)	34
penne pasta, mushrooms, spinach, parsley + parmesan	
Miso Glazed Eggplant (GF/VG option)	29
furikake rice, edamame, pickled ginger, yuzu lime aioli	
Beef Short Rib Rendang	41
mild spiced rendang, roasted potatoes, steamed Asian vegetables	
Roasted Half Chicken	39
kifplers, Provencal vegetables, tarragon cream sauce	
Lemongrass Pork Cutlet	41
jasmine rice, seasonal veg, nuoc cham butter, lime	
Crispy Skin Fish of the day (GF)	37
clams & mussels, tomatoes & saffron broth, potatoes, gremolata	
Grilled Chicken Salad (GF, VG option)	29
mesclun, grilled corn, black beans, coriander, basil, crispy corn tortilla strips, tomatoes, herb ranch	
Pizza (GF base + \$6)	28
CHOOSE: Margherita; Chilli Prawn + Chorizo; Ham + Pineapple; BBQ Ranch Chicken; Lamb; 3 Little Pigs; Proscuitto; Vegetarian; or Pepperoni	



HUNTER VALLEY
Dinner 5.30-8.00pm

SIDES

Salad (DF, GF)	12
seasonal greens, lemon + Dijon dressing	
Confit Garlic Mashed Potatoes (V)	12
Fries (V, VG option)	14
rosemary salt, parmesan, truffle oil	

DESSERT

Affogato	14
vanilla bean ice cream, espresso, hazelnut liqueur	
Trio of Sorbets in a cone	14
blood orange, raspberry + Lime	
Ricotta Fritters	15
blackberry sauce, chocolate soil, star anise sugar	
Cheesecake of the day	14
whipped cream, icing sugar	
Warm Skillet Cookie	15
vanilla ice cream, ganache	
Eamonn's Traditional Irish Coffee	14
with Irish whisky and cream	

KIDS ALL \$15 (UNDER 12 YEARS)

Penne Pasta (GF)

Battered Fish & Chips

Ham + Cheese Pizza

Chicken Nuggets & Chips

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