

STARTERS

- Warm Olives**.....19
focaccia, whipped herb ricotta, rosemary
honey
- BBQ King Prawns**.....28
coconut curry sauce, roti, herb salad,
lime
- Fried Calamari**.....19
hand crumbed squid, smokey black
aioli, garlic crunch, lemon
- Lamb Skewers (3)**.....27
house pickles and herbs salad, flat bread,
tzatziki, lemon

FROM THE GRILL

- T-Bone (300g)**.....40
- Sirloin MB2+ (250g)**.....44
every steak comes with your choice of;
sides: chips & salad or mash & veg
sauces: chimichurri, jus or herb butter

MAINS

- Smoked Salmon Penne (GF)**.....34
creamy truffle sauce, mushrooms, cherry
tomatoes, spinach, parmesan
- Caesar Salad (GF,V option)**.....29
grilled chicken, cos, parmesan, croutons,
bacon, egg, house caesar dressing
- Prawn Mee Goreng**.....35
egg noodles, prawns & chicken, sweet &
savory sauce, beansprouts, shallots,
sambal, fried egg
- Grilled Pork Cutlet 300G**.....36
lemongrass marinated, jasmine rice, asian
vegetables, nuoc cham butter, pickled veg
- Miso Glazed Eggplant (GF/VG option)**...29
furikake rice, edamame, pickled ginger,
yuzu lime aioli
- Roasted Spatchcock**.....39
butter beans, whipped herb ricotta, herb
salad
- Lamb Shank Curry**.....37
jasmine rice, papadum, raita, pickled
onion
- Etty Bay Barramundi (GF)**.....37
kipfler potatoes, garlic spinach, café de
paris, lemon
- Pizza (GF base + \$6)**.....28
CHOOSE: Margherita; Chilli Prawn &
Chorizo; Ham & Pineapple; BBQ Chicken
Ranch & Bacon; Lamb; 3 Little Pigs;
Prosciutto; Vegetarian; or Pepperoni



HUNTER VALLEY
Dinner 5.30-8.00pm

SIDES

- Seasonal Salad (DF,GF)**.....12
seasonal greens, lemon & dijon
dressing
- 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
- Fried Apple Pie**.....15
cinnamon sugar, crumble, vanilla
ice cream
- Ferrero Cake Slice**.....17
whipped cream, icing sugar
- Eamonn's Irish Coffee**.....15
irish whisky and cream
- Cheese Board**.....25
2 local cheese, quince paste,
dried fruits, crackers

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: 1.65% on cards; 10%
weekends; 20% public holidays