



# BAR MENU

Available until 5:30pm

## PECKISH

- Fries (GF,V).....14**  
rosemary salt, aioli
- Korean Cauliflower Bites (V).....18**  
fried, yangnyeom sauce, gochujang  
aioli, sesame seeds, shallots
- Fried Calamari (I).....19**  
hand crumbed squid, smokey black aioli,  
garlic crunch, lemon
- Flatbread (V).....19**  
hommus, crispy chickpeas, sumac, extra  
virgin olive oil

## GROMS UNDER 12

- Fish & Chips (I).....15**
- Chicken Nuggets & Chips.....15**
- Ham & Cheese Pizza.....15**
- Penne Pasta (GF,V).....15**
- Vanilla Ice Cream.....6**  
w/ chocolate, caramel or strawberry  
topping

## PIZZA GLUTEN FREE BASE \$6

- Hunter Valley Pepperoni.....27**  
tomato base, mozzarella, local artisan pepperoni
- Margherita (V).....26**  
tomato base, mozzarella, fior di latte, basil
- Vegetarian (V).....26**  
tomato base, mozzarella, mushroom, artichoke, onion, capsicum, basil
- Chilli Prawn (I).....29**  
tomato base, mozzarella, chorizo, chilli flakes, cherry tomatoes, aioli,  
basil
- Ham & Pineapple.....26**  
tomato base, mozzarella, ham, pineapple
- The Farm.....28**  
smokey bbq base, mozzarella, chicken, bacon, spanish onions, capsicum,  
ranch
- Lord Of The Meat.....30**  
bbq base, mozzarella, bacon, pepperoni, ham, minced beef
- 3 Little Pigs.....29**  
bbq base, mozzarella, bacon, pork belly, pulled shoulder, honey mustard  
drizzle
- 3 Cheese Hot Honey (V).....25**  
ricotta, mozzarella, parmesan, chilli flakes

**BREAKFAST 7:30am - 10am**

**LUNCH 12pm - 3pm**

**BAR MENU 4:00/4:30pm - 5:30pm**

**DINNER 5:30pm - 8:00pm**

No split bills - thank you!

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

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