



**PLEASE ORDER
& PAY AT THE BAR**
DAILY 12PM-3PM

PECKISH

- Fried Calamari (I).....19**
hand-crumbed squid, smokey black aioli, garlic crunch, lemon
- Korean Cauliflower Bites (V)....18**
fried, yangnyeom sauce, gochujang aioli, sesame seeds, shallots
- Flatbread (V).....19**
hommus, crispy chickpeas, sumac, extra virgin olive oil
- Hokkaido ½ Shell Scallops (I)...27**
5 scallops, nori and wasabi garlic butter, lime
- Fries w/ Aioli (GF,V,VGA).....14**

BURGERS

SERVED W/ CHIPS
GF BUN AVAILABLE FOR \$3

- The Farm Beef Burger (GFA).....27**
oak lettuce, special sauce, tomato, onion, cheese
- Chicken Burger.....28**
nashville fried chicken, hot sauce, pickles, coleslaw, buttermilk ranch

FROM THE GRILL

cooked to order with chips, salad & jus

- T-Bone 300g (GF).....44**
- Sirloin MB2+ 250g (GF).....46**

MAINS

- Miso Glazed Eggplant (GF,V,VGA).....29**
furikake rice, edamame, pickled ginger, yuzu aioli
- Caesar Salad (GFA).....29**
grilled chicken, cos, parmesan, croutons, bacon, egg, house caesar dressing
- Scotch Bulgogi 150G.....33**
jasmine rice, kimchi, fried egg, shallots, pickled pear, gochujang
- Braised Brisket Ragu (GF).....35**
penne, lemon ricotta, parmesan
- Fish & Chips (I).....29**
battered flathead, salad, tartare sauce, lemon
- Schnitzel.....28**
napolitana, prager ham, rocket salad, parmesan
- Prawn Mee Goreng (I).....36**
egg noodles, prawns, chicken, beansprouts, chilli sambal, sweet/savory sauce, shallots, fried egg
- Etty Bay Barramundi (GF) (A).....37**
kipfler potatoes, garlic spinach, café de paris butter, lemon
- Grilled Pork Cutlet (GF).....37**
charred baby gem, mustard & tarragon sauce, apple purée
- Salmon Bowl 100g (I).....29**
soy & sesame soba, pickled ginger, avocado, edamame, yuzu aioli

KIDS (UNDER 12yrs)

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

PIZZAS

GF BASES AVAILABLE FOR \$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
- 3 Little Pigs.....29**
bbq base, mozzarella, bacon, pork belly, pulled shoulder, honey mustard
- Chilli Prawn (I).....29**
tomato base, mozzarella, basil, chorizo, chilli flakes, cherry tomato, aioli
- Ham & Pineapple.....26**
tomato base, mozzarella, ham, pineapple
- The Farm.....28**
bbq base, mozzarella, chicken, bacon, onion, capsicum, ranch
- Lord Of The Meat.....30**
bbq base, mozzarella, bacon, pepperoni, ham, mince beef
- 3 Cheese Hot Honey (V).....25**
ricotta, mozzarella, parmesan, chilli flakes

DESSERTS

- Affogato.....15**
espresso, hazelnut liqueur, ice cream
- Trio of Sorbets (Cone) (GFA)....15**
forest berry, raspberry, lime
- Chocolate Cobbler.....16**
candied pecan, ice cream, choc sauce
- Fried Apple Pie.....17**
cinnamon sugar, crumble, ice cream

(GF) Gluten Free (GFA) Gluten Free Available Upon Request (V) Vegetarian (VG) Vegan (VGA) Vegan Available Upon Request (DF) Dairy Free (A) Australian (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 all listed on the menu. Surcharges: 1.65% on cards; 10% Weekends; 20% Public Holidays