

## To share

<b>SOURDOUGH LOAF</b> - with Talinga olive oil, aged balsamic, homemade dukkah & butter	<b>\$9.5</b>
<b>GARLIC &amp; HERB CIABATTA BREAD</b>	<b>\$8.5</b>
<b>NATURAL OYSTERS (GF)</b> - served with lemon & lime wedges	<b>1/2 dozen \$15, 1 dozen \$23</b>
<b>KILPATRICK OYSTERS (GF)</b> - with bacon, worcestershire & tabasco sauce	<b>1/2 dozen \$18, 1 dozen \$27</b>
<b>SHARING SALT &amp; PEPPER SQUID</b>	<b>\$19</b>
<b>SHARE PLATTER</b>	<b>small: \$30 large: \$50</b>
to include salami, capocollo, hot cacciatore sausage, braised baby octopus, jamon serrano, brie, cheddar, quince paste, olives, cornichons, grilled zucchini, grapes, sundried tomato and grilled sourdough	
<b>CREATE YOUR OWN CHARCUTERIE PLATE</b> - platter of thinly sliced meats served with	
<b>Select your meats from:</b>	cornichon & olives
- capocollo (dry-cured Italian pork neck)	<b>\$6.5</b>
- jamon serrano (dry-cured Spanish ham)	<b>\$8</b>
- cacciatore sausage (spicy Italian pork)	<b>\$12</b>
<i>(Available for take-away - see staff for details)</i>	

## Entree

<b>CAULIFLOWER AND CUMIN FRITTERS (V) (VE)</b>	<b>\$16</b>
parsley, corriander, tomato and sumac red onion salsa with fresh mint chutney	
<b>SOUTH AUSTRALIAN BLACK MUSSELS (GF)</b>	<b>\$18</b>
cooked to order - see specials board for details.	
<b>CAESAR SALAD</b>	<b>\$18</b>
cos lettuce, grilled bacon, grana padano parmesan, croûtons, poached free range egg & house made dressing. <b>Add chicken \$6</b>	
<b>PORK BELLY (GF)</b>	<b>\$ 18</b>
with fennel salad and orange & pumpkin puree	
<b>SMOKED BEEF CHEEKS (GF)</b>	<b>\$ 19</b>
with a salad of carrots, capsicum, red onion, coriander, sesame seeds and a lemon, ginger, soy and honey dressing.	
<b>CRUMBED LAMB BRAINS</b>	<b>E: \$19 M: \$26</b>
on a bed of mash potato with bacon & caramelised onion	

## Wood Oven Pizza *(Available for take-away)*

<b>SEAFOOD</b>	<b>\$28</b>
lobster, prawn, Moreton Bay bug, cherry tomato, basil & mozzarella	
<b>ITALIAN TREAT</b>	<b>\$25</b>
salami, lombo, pancetta, jamon, tomato, basil & mozzarella	
<b>MIDGE'S</b>	<b>\$25</b>
hot cacciatore, tomato, capsicum, bocconcini, olives, anchovies and chilli	
<b>MERRY MEN</b>	<b>\$25</b>
smoked brisket, mushrooms, spinach, caramelised onion & Greek fetta	
<b>LITTLE JOHN'S</b>	<b>\$25</b>
grilled honey Serracha chicken, bacon, spring onion, & jalapenos	
<b>MARGHERITA</b>	<b>\$20</b>
tomato, mozzarella & basil	
<b>VEGETARIAN</b>	<b>\$22</b>
citrus, honey roasted beetroot, tomato, rocket, walnuts & Greek fetta	
<b>DESSERT</b>	<b>\$18</b>
strawberries, custard, banana & chocolate	

## Mains

<b>BROWN RICE RISOTTO (V)(GF)</b>	\$26
zucchini, peas, provolone picante & crispy broad beans	
<b>POTATO GNOCCHI</b>	\$28
served with rabbit, pancetta, leek, fennel & roasted tomato	
<b>BABY OCTOPUS (GF)</b>	\$28
braised in a rich tomato sauce with Spanish onion, kipfler potato, green olives and basil	
<b>MIDDLE EASTERN CHICKEN KEBAB (GF)</b>	\$29
marinated in a spicy, smokey yogurt, with pilaf rice, dried fruit, roasted almonds & a tomato, coriander and lime salsa	
<b>SMOKED STICKY LAMB SPARE RIBS (GF)</b>	\$30
with iceberg lettuce and a potato salad	
<b>VEAL SHANK (GF)</b>	\$32
braised in a rich red wine and tomato broth served with mash potato & gremolata	
<b>300g MSA SCOTCH FILLET - with sidewinder wedges</b>	\$36
your choice of:	
gravy, mushroom, diane or pepper sauce	\$2
bearnaise sauce	\$4

## Favourites

<b>KING GEORGE WHITING</b>	1 Piece:\$18	2 pieces: \$34
choose Coopers beer battered or grilled, served with a garden salad, chips & tartare sauce		
<b>SALT &amp; PEPPER SQUID</b>		E: \$19 M: \$26
Victorian salt and pepper squid served with an Asian style salad, chips & lime aioli		
<b>FISH OF THE DAY</b> - please see our daily specials board		\$32
<b>PASTA OF THE DAY</b> - please see our daily specials board		\$22
<b>CURRY OF THE DAY</b> - please see our daily specials board		\$22
<b>HOOD CHICKEN BURGER</b> - with chips		\$22
spicy marinated breast, jarlsberg cheese, guacamole, bacon, tomato, lettuce, house made mayonnaise on a jalapeño bun		
<b>HOOD BEEF BURGER</b> - with chips		\$22
beef pattie, egg, beetroot, cheese, lettuce & chef's secret sauce on a soft brioche bun		
<b>CHICKEN OR BEEF SCHNITZEL</b> - served with chips & salad		\$20
your choice of:		
gravy, mushroom, diane, pepper		\$2
parmigiana		\$4

## Sides

<b>GREEN LEAFY SALAD (GF)</b>	\$6.5
<b>FRESH GARDEN SALAD (GF)</b>	S: \$5 M: \$7.5
lettuce, red onion, tomato with olive oil & balsamic dressing	
<b>GREEN VEGETABLES (GF) - with roasted almonds</b>	\$8.5
<b>ROCKET, PEAR AND PARMESAN SALAD (GF)</b>	\$8.5
<b>CRISPY ROAST POTATOES (GF) - with rosemary &amp; sea salt</b>	\$8.5
<b>SIDEWINDER WEDGES - with homemade chicken salt, sour cream &amp; sweet chilli sauce</b>	\$10
<b>SWEET POTATO CHIPS (GF)- with homemade chicken salt &amp; aioli</b>	S: \$8.5 L: \$12.5
<b>CHIPS (GF) - with homemade chicken salt &amp; tomato sauce</b>	S:\$8 L: \$10
<b>add gravy, mushroom, diane or pepper sauce - \$2</b>	

Any alterations to set dishes will incur additional charges  
please make staff aware of any allergies when placing your order  
(GF) - gluten free (V) - vegetarian (VE) - vegan