

Takeaway call 5721 8399

Orders available for pickup between 5.30pm - 8pm



# Takeaway Menu

## Starter

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Mozzarella, herb and confit garlic focaccia	10
Salt and pepper squid, sriracha aioli, coriander*	12

## Entrée

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Slow cooked pork shoulder, coconut red curry, grilled pineapple, lychee, toasted cashew, Asian herb salad, crispy prawn	17
Potato and ricotta gnocchi, creamy saffron grilled capsicum sauce, pistachio, Aleppo pepper, parsley, spiced labneh	19
12 hour sarsaparilla braised beef cheek, carrot orange cream, spring onion oil, broad beans, carrot tops, crumble*	17
Oysters natural, ouzo lime dressing, pickled shallot and parsley mignonette*	4.5

## Classics

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BBQ meat lover pizza	16
Chicken breast parmigiana, crispy chips, cabbage slaw	28
Angus scotch steak sandwich with lettuce, tomato, grilled onion, bacon, cheese, tomato relish, chips	25
200g Wagyu beef burger, spiced slaw, pickles, bacon, chipotle mayonnaise, brioche bun, crispy chips	24
Spaghetti bolognese, rocket, shaved parmesan	25
Flathead filets, crispy chips, cabbage slaw, lemon aioli	28

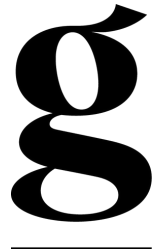
## Main

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Slow cooked lamb neck fillets, puy lentil ragu, baby spinach, roasted heritage tomatoes, port jus*	39
Turkish spiced chicken breast, bulgur pilavi pilaf, shakshuka, broccolini, feta yoghurt dressing	37
Cauliflower massaman curry, spiced jasmine rice, crispy curry leaf, salted coconut cream, toasted peanuts, turmeric oil*^	35
Fish of the day	MP

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## From the Grill

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Grass fed Angus porterhouse 300g \* 46

Grass fed Angus scotch 300g \* 48

Grass fed Angus eye fillet 250g \* 49

*All served with horseradish crushed potatoes, seasonal greens, maple glazed carrots*

*Your choice of: red wine jus, creamy porcini mushroom sauce, charred red bell pepper sauce or*

*Milawa seeded honey mustard sauce*

## Sides

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Honey glazed roasted pumpkin, chimichurri, pepita dukkah\* 11

Crispy chips, tomato relish ^ 11

Charred broccolini, whipped goat curd, pistachio crumble\* 11

## Dessert

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Warm hazelnut chocolate cake, coffee crème pâtissèrie, hazelnut crumb, salted caramel, ice cream 19

Jasmine tea cream, kumquat curd, ginger syrup, citrus segments, black sesame crumble\* 19

Apple Frangelico crumble, crispy filo, whipped mascarpone, cinnamon sand, dried apple 19

Chefs' selection of three local cheeses, quince paste, smoked almonds, fruit chutney, grapes, lavosh 26

## Children's Menu

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Chicken nuggets, chips, garden salad, tomato sauce 14

Fish and chips, coleslaw, aioli 14

Spaghetti bolognese, grated parmesan 14

Ham, cheese, pineapple pizza 14

BBQ chicken pizza 14

Chocolate mousse, fresh berries\* 10