

## FOOD

## BREAKFAST

AVAILABLE TILL 11AM DAILY

<b>SOURDOUGH FRUIT TOAST (V)</b>	7
Pepe Saya butter, Pullenvale farm marmalade	
<b>"CROQUE MADAME"</b>	15
Croissant, leg ham, mac n cheese, smoked garlic mustard, fried egg	
<b>HOUSE MADE GRANOLA (V)</b>	14
Cacao, coconut, roasted granola, honey & organic yoghurt panna cotta, berries	
<b>YOUR CHOICE OF EGGS ON TOAST (V)</b>	16
With spinach, truss tomato	
<b>BREAKFAST BRUSCHETTA (V)</b>	17
Sourdough, beetroot relish, pumpkin, haloumi, vincotto, poached eggs	
<b>AVOCADO ON TOAST (V)</b>	17
Gremolata crumb, feta, chilli flakes, cherry tomato, olive oil	
<b>APPLE CIDER &amp; SAGE FRITTERS</b>	18
Chipotle spiced apple puree, bbq pork, poached eggs	
<b>ETON MESS DOUGHNUT WAFFLE (V)</b>	18
Basil & pepper infused strawberries, strawberry cream, meringue	
<b>3 WAYS EGGS BENEDICT</b>	
Poached eggs, hollandaise on a fresh croissant	
<b>SMASHED PEA &amp; HAM</b>	18
<b>MOZZARELLA, TOMATO, BASIL (V)</b>	18
<b>SALMON, CAPERS, AVOCADO</b>	21
<b>HOT SMOKED SALMON</b>	21
Wasabi creme fraiche, nori crisps, pickled radish, cucumber, poached egg with milk bun OR soba noodle salad	
<b>JAMES SQUIRE BIG BREAKFAST</b>	22
Welsh rarebit, bacon, sausage, pulled pork, eggs, mushroom, tomato	
<b>EXTRAS</b>	
Egg, spinach, tomato, mushroom, toast	3EA
Bacon, sausage, haloumi, hot smoked salmon	4EA

## FOR THE KIDS

<b>BACON &amp; EGG SLIDER</b> bbq sauce	9
<b>WAFFLES</b> maple syrup	9
<b>SCRAMBLED EGGS ON TOAST</b>	9

## ON THE RUN

ITEMS TO GO

<b>HANDMADE MACARON</b>	4
<b>SLICE OF THE DAY</b>	6
<b>FRESHLY BAKED MUFFIN OF THE DAY</b>	6
<b>BACON &amp; EGG ROLL</b>	9
Bacon, egg, rocket, tomato chutney	
<b>FRESHLY MADE SANDWICHES</b>	9
<b>CORNED WAGYU</b> mustard pickles, cheese, lettuce	
<b>CURRIED EGG</b> tomato relish, lettuce (v)	
<b>CROQUE MONSIEUR</b> ham, cheese, béchamel croissant	

## PIZZA

FROM 5PM

<b>DI CARNE</b>	25
Sopressa, prosciutto, cacciatore, mozzarella, olives	
<b>PICCANTE</b>	24
Spicy chicken, cacciatore, mushroom, mozzarella, chilli	
<b>GAMBERONI</b>	24
Prawns, garlic, mozzarella, tomato, basil, olive oil	
<b>MARGHERITA (V)</b>	22
Fior di latte, basil, tomato, olive oil	
<b>ALLA ZUCCA (V)</b>	23
Pumpkin, goat's cheese, spinach, pine nuts, red onion	
<b>TARTUFO (V)</b>	23
Mushrooms, porcini, truffle, smoked mozzarella	
<b>TRENTINA</b>	23
Beef bacon, mushrooms, spring onions, truffle	
<b>TRE PORCELLINI</b>	24
Mozzarella, pancetta, sopressa, cacciatore, capsicum	
<b>FERRARA</b>	24
Mozzarella, chicken, pancetta, pistachio kernels, rocket, cashew nut	

• Gram weights are approximate. • Tips are most welcome & go to the person(s) who served you. • One bill per table. • All our food may contain nuts & shellfish.

• Our chefs are happy to try & cater for any dietary requirement.

Please notify your waiter. • Cakeage fees apply to all cakes brought into the venue.

• Surcharge applies to all credit cards (0.94%).



## SMALL PLATES

<b>CHEESY GARLIC BREAD (V)</b>	9
Welsh rarebit made with James Squire beer	
<b>ARTISAN SOURDOUGH &amp; BUTTER (V)</b>	9
Hazelnut dukkah, Pepe Saya butter	
<b>LOCAL MARINATED OLIVES (GF, V)</b>	9
Manzanillo, kalamata & wild Australian olives	
<b>WOOD FIRED SWEET CORN COBS (GF, V)</b>	14
Parmesan spiced crust, puffed quinoa, chipotle butter	
<b>SLOW COOKED BEEF CROQUETTES</b>	17
Smoked tomato & almond dip, basil oil, red elk	
<b>MUSHROOM &amp; TRUFFLE ARANCINI BALLS (V)</b>	17
Porcini puree, parmesan, basil oil	
<b>PINCHOS MORUNOS (GF)</b>	16
Moorish style pork skewers, organic yoghurt, lemon	
<b>BAKED CAMEMBERT (V)</b>	17
Nine Tales Amber Ale, onion & grape chutney, assorted breads	
<b>SAUTÉ OF CALAMARI</b>	18
Chorizo, rocket, sourdough, lemon, salsa verde	
<b>BARRA &amp; CRAB SLIDERS</b>	19
Crab guacamole, cucumber, fennel	
<b>CRISPY CHICKEN WINGS</b>	17
Tossed in hot sauce, quinoa, green shallots	
<b>SMOKED PORK RIBS</b>	17
Smokey whisky bbq sauce, watercress	
<b>A CHARMING TASTING PLATE</b>	27
Pork ribs, arancini, crispy chicken wings, pinchos morunos	
<b>CHARCUTERIE PLATE</b>	29
Cured meats, marinated olives, bread, assorted cheese, grilled vegetables, pickles, dips, roasted garlic	



## FROM THE IRON BARK COAL PIT

FROM 5PM

One of the below meats is slow cooked daily over the wood fired coal pit and served with chips & pickled fennel, orange, dill, kalamata olive, cucumber & watercress salad

<b>GARRISON'S FARM DORPER LAMB</b> mint jelly, jus
<b>ROCKY CREEK FREE RANGE BERKSHIRE PORK</b> apple sauce, jus
<b>BILAMBIL HEIGHTS WAGYU BEEF</b> horseradish cream, jus
<b>250G \$37 / 500G \$70</b>

## MORE SUBSTANTIAL

<b>CHICKPEA &amp; BROAD BEAN FALAFEL WRAP (V)</b>	19
Rocket, tomato, avocado, cucumber, feta, yoghurt, chips	
<b>DAILY COAL PIT ROLL</b>	21
Wood fired meat, mustard, gravy, chips	
<b>SQUIRE'S CHOPPED HOUSE SALAD</b>	SMALL 19 LARGE 23
Chickpeas, semi-dried tomato, iceberg, avocado, croutons, hommus, pomegranate dressing	
<b>CHOICE OF WOOD FIRED CHICKEN OR HALOUMI</b>	
<b>GRAND BAZAAR LAMB BURGER</b>	20
Spiced mince, rocket, tomato, cheese, yoghurt, chips	
<b>WAGYU BEEF BURGER</b>	22
Lettuce, tomato, onion, beetroot, cheese, chips	
<b>PETITE RUMP</b>	24
220g, chips, pickled fennel, kalamata olive, orange, dill, cucumber & watercress salad, mushroom sauce	
<b>JAMES SQUIRE BEER BATTERED FISH &amp; CHIPS</b>	28
Dory, chunky chips, salad, tartare, lemon	

## EXTRAS FOR LUNCH

11AM-4PM

<b>WOOD FIRED JERK SPICED HALF CHICKEN</b>	23
Chunky chips, salad, garlic yoghurt dressing	
<b>RIBWICH</b>	22
Smoked meaty beef ribs, homemade bacon, coleslaw, pickles, smokey whisky bbq sauce, chips	
<b>BARRA &amp; CRAB BURGER</b>	24
Crab guacamole, cucumber, fennel, chips	
<b>WOOD FIRED JERK SPICED CHICKEN WRAP</b>	19
Avocado, lettuce, tomato, chipotle mayo, chips	

## DESSERT

<b>STICKY DATE PUDDING</b>	16
Butterscotch sauce, cinnamon crumble, vanilla ice cream	
<b>DARK CHOCOLATE FONDANT</b>	16
Raspberries, crumble, Jack of Spades porter ice cream	
<b>BANOFFEE PIE</b>	16
Banana, coeur a la creme, cinnamon crumble, caramel	
<b>A SELECTION OF FARMHOUSE CHEESES</b>	22
Quince paste, grapes, crackers, fruit bread	

