
TO SHARE OR NOT TO SHARE

CHUNKY CHIPS (V) Aioli 9

GARLIC BREAD (V)

Welsh rarebit made with The Chancer Golden Ale, confit garlic 9

LOCAL MARINATED OLIVES (GF, V)

Manzanillo, kalamata & wild Australian olives 9

FRESHLY SHUCKED OYSTERS (GF)

Natural, lemon 4EA

CHARCUTERIE PLATE

Cured meats, olives, bread, assorted cheese, grilled vegetables, pickles, dips, roasted garlic, chicken parfait 29

FLASH FRIED CALAMARI

Japanese seven spice & mayo, lime 18

CHICKEN PARFAIT

Orange jelly, pickles, chutney, artisan sourdough 18

BAKED CAMEMBERT (V)

Nine Tales Amber Ale, onion & grape chutney, assorted breads 18

MUSHROOM & TRUFFLE ARANCINI BALLS (V)

Porcini puree, parmesan, basil oil 18

SLOW COOKED BEEF CROQUETTES

Smoked tomato & almond dip, basil oil, red elk 17

CRISPY SMOKED CHICKEN WINGS

Tossed in Diemen's hot sauce, quinoa, green shallots 17

SMOKED PORK RIBS (GF)

Kung pao sauce, peanuts, shiso 21

BURGERS

PRAWN ROLL

Local prawns, pickled carrot & fennel, coriander, sriracha mayo, chips 24

AUSSIE BEEF BURGER

Lettuce, tomato, beetroot, pineapple, onion, pickles, cheese, tomato sauce, chips 22

A CONVICT'S BURGER

Fried chicken, lettuce, tomato, sriracha mayo, chips 21

WOOD FIRED LAMB ROLL

Wood fired meat, gravy, mustard, watercress, chips 19

STEAK SANDWICH

Angus steak, rocket, tomato, onion jam, bbq sauce, chips 22

PIZZA FROM 5PM

MARGHERITA (V)

Fior di latte, basil, tomato, olive oil 23

DI CARNE

Sopressa, prosciutto, cacciatore, mozzarella, olives 25

PICCANTE

Spicy chicken, cacciatore, mushroom, mozzarella, chilli 24

AUSSIE

Smoked bacon, egg, ham, mushroom, cheese 24

FROM THE SMOKER

WOOD FIRED HALF CHICKEN

Chermoula spiced, chunky chips, garlic yoghurt dressing, chips, coleslaw & pickles 25

BBQ MEATY PORK RIBS

Beenleigh Rum bbq sauce 36

RANGERS VALLEY MB9+ BRISKET

Coffee crusted & smoked, Beenleigh Rum bbq sauce 36

MAINS

RUMP STEAK

300g, mushroom sauce, chips & watercress, fennel & orange salad 31

BANGERS & MASH

Pork & veal sausages, mash potato, onion jam, cabernet jus 28

KANGAROO

Grilled kangaroo loin, smokey kumera mash, juniper jus 34

JAMES SQUIRE BEER BATTERED FISH & CHIPS

Flathead, chunky chips, salad, tartare, lemon 29

BBQ KING PRAWNS

Wood fried prawns, chilli, lime, garlic, mango, fennel & watercress salad 33

PERSIAN SALAD (V)

Freekeh, fennel, dill, mint, cucumber, tomato, croutons, pomegranate dressing 21

Add wood fired chicken or smoked salmon 5

HANDMADE POTATO GNOCCHI (V)

Mushrooms, goat's cheese, pea puree, beetroot crisps 33

JAMES SQUIRE PORTER & STEAK PIE

Slow braised beef, puff pastry, mash, vegetables 28

DESSERT

PASSIONFRUIT PAVLOVA (GF)

Passionfruit curd, vanilla cream, berries 16

TRUE BLUE LAMINGTON 12