

FOOD MENU

SHARE PLATES

- TASTING PLATE FOR 2,**
CHEFS CHOICE OF APPETISERS TO START,
PLEASE SEE WAITSTAFF FOR TODAYS SELECTION 35
- HONEY & MAPLE ROASTED NUTS,**
CASHEWS, PECANS, WALNUTS, MACADAMIAS,
PEANUTS 8.5
- GARLIC BREAD,**
EVOO, BALSAMIC REDUCTION (V) 8.5
- HERB & GARLIC PIZZA,**
TOMATO, BOCCONCINI (V) 10
- SALT & PEPPER CALAMARI,**
SIRACHA AIOLI, ROCKET 15
- PORK FILLET SOFT SHELL TACO,**
DRY RUBBED PORK LOIN, JULIENNE TOMATO, LETTUCE,
AIOLI 19

- GRILLED CHORIZO,**
WARM OLIVES & WHIPPED FETA, GARLIC BREAD (GFO) 14
- MINI HABENERO PULLED PORK
BURRITOS,**
SPICY SAUCE AND CHEESE 15
- FRANKS SPICY HOT SAUCE CHICKEN
WINGS,**
BLUE CHEESE DIPPING SAUCE 14
- SPICY JALAPENO POPPERS,**
BEER BATTERED, CHIPOTLE MAYONNAISE (V) 13
- POPCORN PRAWNS**
SPICED & CRUMBED, AIOLI 13
- ARANCINI BALLS**
BUTTERNUT PUMPKIN AND BOCCONCINI 11.5



MAIN EVENT

- RISOTTO,** MIXED MUSHROOMS, CONFIT CHERRY TOMATOES, CHARRED ASPARAGUS, PARMESAN 24
- ROAST BEETROOT,** WILD ROCKET, GOATS CHEESE, CASHEW SALAD 18
- BEER BATTERED FISH AND CHIPS,** SALAD, TARTARE SAUCE 22
- BARRAMUNDI,** CHORIZO, ROASTED RED PEPPERS, SAUTÉED SPINACH, ROASTED CHERRY TOMATOES(GFO) 32
- CHICKEN PARMY,** SALAD AND CHIPS 25
- CONFIT DUCK LEG,** SWEET POTATO PUREE, MIXED MUSHROOMS, SPINACH (GFO) 26
- SLOW COOKED BEEF SHORT RIB,** LIQUOR REDUCTION, CREAMY POTATO MASH (GFO) 29
- BRAISED BEEF CHEEK,** JUS, MIXED MUSHROOMS, FETTUCINI 26
- 300G SCOTCH FILLET,** ONION RINGS, ASPARAGUS, DIJON MUSTARD 35
- PORK LOIN,** MEDITERRANEAN VEGETABLES, RASBERRY JUS 29



BIG BURGERS

ALL BURGERS ARE
SERVED WITH CHIPS

- BEHEMOTH BURGER**
HOUSE SPECIALTY
CHANGING REGULARLY, PLEASE SEE
WAITSTAFF FOR SPECIAL 25
- GROUND BEEF PATTIE,**
CRISPY BACON, AMERICAN
CHEESE, FRIED PICKLE, SLAW 22
- CRISPY BUTTERMILK
CHICKEN,**
BHH SLAW, AIOLI 21
- BATTERED FISH,**
LETTUCE, TARTARE SAUCE 18
- STEAK SANDWICH,**
CAMELISED ONION, BACON,
AMERICAN CHEESE, LETTUCE,
TOMATO 21
- REUBEN SANDWICH,**
HOUSE CORNED BEEF,
SAUERKRAUT, SWISS CHEESE,
RUSSIAN DRESSING ON THICK RYE
(V) 19.5

GOURMET PIZZAS

- CHORIZO,**
MUSHROOMS, OLIVES ROASTED
RED PEPPERS, BOCCONCINI 19
- PULLED PORK,**
JALAPENOS, RED ONION, CHERRY
TOMATO 21
- GRILLED CHICKEN,**
CAMELISED ONION, SUN
DRIED TOMATO, CASHEWS,
ROCKET 20
- SAUT ED SPINACH,**
CHERRY TOMATO, RED ONION,
FETA, ROAST PEPPERS (V) 18



ON THE SIDE

- CHIPS,**
AIOLI 8.5
- SEASONED WEDGES,**
SWEET CHILLI, SOUR CREAM 8.5
- CREAMY MASH
POTATO** 9
- ROASTED
MEDITERRANEAN
VEGETABLES** 9
- BHH SLAW** 8.5
- GREEN SALAD** 8.5

DESSERTS

BAILEYS CHEESECAKE, SALTED CHOCOLATE & CARAMEL CRISP

12.5

STICKY DATE PUDDING, BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM

11.5

GOOEY CHOCOLATE BROWNIE, PEANUT BUTTER MOUSSE, HOT CHOCOLATE SAUCE

12.5



DESERT & FORTIFIED WINE

TEMPUS TWO BOTRYTIS SEMILLON, RIVERINA, NSW

PLANTAGENET 'RINGBARK RIESLING' 2010, MOUNT BARKER, WA



6 | 25

6.5 | 30

LIQUERS

BAILEYS

8

GRAND MARNIER

8.5

KAHLUA

8

COINTREAU

8.5

TIA MARIA

8

DRAMBUIE

8

ZEUS OUZO

8

FRANGELICO

8

GALLIANO AMARETTO

8

GALLIANO SAMBUCA

8



APERITIFS

APEROL

8

CAMPARI

8.5

LIMONCELLO

8

LIQUORE STREGA

8.5

PERNOD

8

PIMMS

8.5



HOT DRINKS

FLAT WHITE

4

CAPPUCCINO

4

LATTE

4

LONG BLACK

4

SHORT MACCHIATO

4

LONG MACCHIATO

4.5



ESPRESSO

4

DOUBLE ESPRESSO

4.5

MOCHA

4

AFFOGATO

5.5

HOT CHOCOLATE

4

TEA (POT FOR ONE)

3.5

- ENGLISH BREAKFAST
- EARL GREY
- GREEN TEA
- CAMOMILE
- PEPPERMINT

