

BEER AND CIDER ON TAP

Swan Draught	ABV
Hahn Super Dry	(4.4%)
Heineken	(4.6%)
Carlton Dry	(5%)
Peroni Nastro Azzurro	(4.6%)
Peroni Leggera	(5.1%)
Little Creatures ‘Rogers’	(3.5%)
Little Creatures Pale Ale	(3.8%)
James Squire ‘150 Lashes’ Pale Ale	(5.2%)
Furphy Pale Ale	(4.2%)
Feral ‘Biggie Juice’	(4.4%)
Great Northern Super Crisp	(6%)
Cooper’s (rotating tap)	(3.5%)
Guinness Draught	(4.2%)
James Squire Ginger Beer	(4%)
James Squire ‘Orchard Crush’ Apple Cider	(4.8%)

Beer of the Month - See Our Specials Board

	Bottle / Can
Corona Extra (4.6%)	\$9.5
Matso’s Ginger Beer (3.5%)	\$10.5
Heineken Zero (0.0%)	\$6
Kilkenny - Can (4.3%)	\$11
Bulmers Apple Cider (4.7%)	\$9
O’Brien Gluten Free Pale Ale (4.5%)	\$9.5

COCKTAILS

Summer Sunrise gin, triple sec, orange juice, pineapple juice, grenadine	\$15
Mojito (Strawberry or Passionfruit also available) rum, mint, lime, sugar, soda	\$15
Margarita tequila, triple sec, lemon juice	\$16
Apple Pie vodka, apple liqueur, fireball, lemon juice, apple juice	\$16
PB & J peanut butter bourbon, chambord, cranberry juice	\$16
Jack Sparrow kraken, malibu, lime juice, pineapple juice, coconut	\$17
Espresso Martini espresso, kahlua, vodka, frangelico	\$17
Long Island Ice Tea vodka, gin, tequila, rum, triple sec, pepsi	\$18
Negroni tanqueray gin, campari, vermouth	\$18

SPRITZERS

Aperol Spritz aperol, prosecco, soda, orange	\$13
Berry Spritz chambord, prosecco, lemon juice, berries, soda	\$16
Pink Gin & Elderflower Spritz prosecco, soda	\$16
Citrus Spritz gin, aperol, limoncello, passionfruit, lemon juice, prosecco, soda	\$16
Olive Gin & Rosemary Fizz four pillars olive gin, rosemary syrup, lemon juice, soda	\$16

SOURS

Amaretto Sour amaretto, lemon juice, egg white, sugar syrup	\$17
Gin Sour four pillars shiraz gin, lemon juice, egg white, sugar syrup	\$17
Whiskey Sour makers mark, lemon juice, egg white, sugar syrup	\$17

JUGS

Pimms Jug pimms, lemonade, dry, fruit	\$25
Sangria Jug vino tinto, fruit, soda	\$30

SPARKLING

	Glass	Bottle
Chain of Fire Brut Cuvée NV New South Wales	\$8	\$33
Villa Sandi Prosecco DOC Veneto, Italy	\$9.5	\$40
La Gioiosa Organic Prosecco DOC Veneto, Italy		\$45
Chandon Brut NV Victoria	\$11	\$55
Arras Brut Elite NV Northern Tasmania		\$75
Moët Imperial Brut NV Champagne, France		\$110

WHITE

Chain of Fire SBS Western Australia	\$8	\$33
Cape Mentelle SBS Margaret River, WA	\$11	\$49
Vavasour ‘The Pass’ SB Marlborough, NZ	\$8.5	\$38
Cloudy Bay SB Marlborough, NZ		\$75
Villa Maria Pinot Gris Marlborough, NZ	\$9	\$40
The Yard Riversdale Riesling Frankland River, WA	\$9.5	\$43
Fat Bastard Chardonnay California, USA	\$9	\$38
Cherubino Laissez Faire Chardonnay Porongurup, WA		\$65
McPherson La Vue Moscato Victoria	\$9	\$40

ROSÉ

Wildflower Rosé Margaret River, WA	\$9	\$36
Abbots & Delaunay Grenache Rosé Provence, France		\$40

RED

Grandstand Shiraz South West, WA	\$8	\$33
Hentley Farm Shiraz Barossa, SA	\$10	\$45
Kalleske ‘Moppa’ Shiraz Barossa, SA		\$50
Kaesler ‘The Bogan’ Shiraz Barossa, SA		\$80
Villaggio Cab Merlot Margaret River, WA	\$9	\$40
Excuse My French Pinot Noir Languedoc, France	\$9	\$40
Squealing Pig Pinot Noir Central Otago, NZ		\$46
Elvarado Tempranillo Grenache McLaren Vale, SA	\$9	\$38
Corryton Burge Grenache Barossa, SA		\$46
Hancock & Hancock Tempranillo McLaren Vale, SA		\$43
Howard Park ‘Miamup’ Cab Sauv Margaret River, WA		\$45



SHARES		
Garlic Bread	(V) herb butter	\$7
Fries	(V) sea salt, aioli, tomato sauce	\$8
Chunky Chips	(V) sea salt, aioli, tomato sauce	\$10
Bruschetta	(V) (GFO) roasted tomato, red onion, basil, danish feta	\$15
Liver Paté	(GFO) crostini, beetroot relish	\$15
Chicken Wings	(hot, BBQ or Portuguese style) bleu cheese dip	\$16
Lemon Pepper Squid	som tam salad, peanuts, lime	\$16
Fried Fish Wings	sambal, tartare	\$18
Korean Chilli Glazed Lamb Ribs	(GFO) sesame, coriander	\$18
Sticky BBQ Pork Belly	chilli sprout salad, lime	\$19
Baked Camembert	(V) (GFO) pistachio, dukkah crumb, blackberry glaze, lavosh	\$19

BOARDS		
Turkish & Dips	(GFO)	\$17
grilled bread, selection of house dips (see staff)		
Mezze	(GFO)	\$21
chorizo, olives, marinated feta, grilled bread, balsamic, EVOO		
3 Taste of Seafood		\$27
see our specials board		
Charcuterie	(GFO)	\$35
liver paté, prosciutto, casalingo, bresaola, pickled octopus, chorizo, aged cheddar, pickles, relish, lemon, grilled bread, lavosh		

Build Your Own Board starting with Garlic Bread		
Add -	danish feta dip dukkah & olive oil taleggio danish blue	\$4 \$4 \$4 \$7 \$7
	prosciutto mixed olives chorizo pickled octopus	\$7 \$8 \$8 \$9

GRILL		
T-Bone (350g)	(GFO)	\$30
chips, house salad, choice of sauce		
Black Angus Striploin (300g)	(GFO)	\$35
confit kipfler potatoes, mixed vege, choice of sauce		
Black Angus Scotch Fillet (300g)	(GFO)	\$37
chunky chips, house salad, choice of sauce		
Beef Ribeye (450g)	(GFO)	\$43.5
roasted potatoes, mixed vege, choice of sauce		
Sauces -	pepper, mushroom, garlic cream, horseradish cream	
Add -	creamy garlic prawns	\$7

⌘ (V) Vegetarian | (GFO) Gluten Free Option Available ⌘
Please speak to our friendly waitstaff!

MAINS		
Fish Burger		\$22
battered blue spot emperor, tartare sauce, lettuce, tomato, red onion, fries		
Beef Burger	(GFO)	\$23
house made pattie, bacon, onion, cheese, lettuce, tomato, beetroot, BHH relish, aioli, fries		
Veggie Burger	(Vegan) (Gluten Free)	\$23
beyond meat plant based pattie, lettuce, tomato, beetroot, BHH relish, fries		
Bangers & Mash		\$25
pan fried sausages, onion gravy, seeded mustard, parmesan & herb mash, broccolini		
Steak Sandwich	(GFO)	\$25
black angus striploin, bacon, onion, cheddar, BHH relish, beetroot, rocket, aioli, fries		
Chicken Parmi		\$26
smoked ham, nap sauce, mozzarella, fries, aioli, house salad		
Fish & Chips		\$26
battered blue spot emperor, chips, tartare sauce, house salad		
Mussels	(GFO)	\$26
chilli tomato or horseradish cream served with garlic bread		
Mixed Mushroom Gnocchi	(V)	\$29
garlic, spinach, herbs, white wine cream, truffle oil		
Seafood Linguine		\$32
prawns, mussels, squid, fish, cherry tomatoes, garlic, chilli nap sauce, smoked chilli oil		
Sticky BBQ Pork Ribs	(GFO)	\$34
chips, coleslaw		
Sobrassada & Prawn Gnocchi		\$34
garlic, cherry tomato, roasted capsicum, spinach, smoked chilli oil		
Fish of the Day	(GFO)	\$34
see our specials board		
SALADS		
House Salad	(GFO)	\$12
mixed leaf, tomato, red onion, cucumber, carrot, apple balsamic dressing		
Caesar Salad	(GFO)	\$19
cos lettuce, bacon, parmesan, white anchovies, croutons, ceasar dressing, soft poached egg		
Thai Noodle Salad	(Vegan) (GFO)	\$20
vermicelli noodles, carrot, red onion, cucumber, papaya, sprouts, peanuts, fried onions, chilli garlic dressing		
Beetroot Haloumi Salad	(GFO)	\$22
orange, walnut, quinoa, fennel, mixed leaf, honey mustard dressing, dukkah yoghurt		
BHH Super Bowl	(GFO)	\$22
grilled chicken, spinach, quinoa, avocado, slow roasted beetroot, carrot, brown rice, danish feta, sesame		
Harissa Lamb Salad		\$26
shaved lamb, roasted pumpkin, danish feta, pine-nuts, red onion, lemon		
Add -	chicken	\$4
Add -	beef, or prawn	\$7

⌘ Food Allergies: Please discuss your allergy requirements with our friendly waitstaff when ordering. Customer requests will be catered for to the best of our ability. ⌘

PIZZA		
Margherita	(V) (GFO)	\$17
tomato base, fior di latte, fresh basil, olive oil		
Meatlovers	(GFO)	\$24
tomato base, mozzarella, bacon, cacciatore, ham		
Vegetariana	(V) (GFO)	\$19
tomato base, mozzarella, grilled eggplant, zucchini, capsicum		
Tartufata	(GFO)	\$21
mozzarella, mixed mushroom, taleggio, truffle oil		
Pepperoni	(GFO)	\$21
tomato base, mozzarella, cacciatore		
Capricciosa	(GFO)	\$23
tomato base, mozzarella, ham, mushroom, olive, artichoke		
Sobrassada	(GFO)	\$23
tomato base, mozzarella, sobrassada, mushroom, smoked buffalo mozzarella		
Prosciutto	(GFO)	\$23
tomato base, mozzarella, prosciutto, rocket, parmesan		
Calabrese	(GFO)	\$23
tomato base, mozzarella, spicy casalingo, charred capsicum, kalamata olives, gorgonzola		
Gamberi	(GFO)	\$23
tomato base, mozzarella, chargrilled zucchini, marinated prawns		
Ham & Camembert	(GFO)	\$23
tomato base, mozzarella, spinach, ham, camembert		
Inferno Pizza	(GFO)	\$24
tomato base, mozzarella, spanish chorizo, jalapeno, hot peppers		
Calzone	(GFO)	\$4
Add - turn any of the above into a Calzone!		
Add - gluten free pizza base		

⌘ All our Pizzas are hand stretched & hand made to order in a separate part of the kitchen. Regretfully, we can not guarantee pizza orders will be brought out to your table at the same time as other items from our menu.

*Note: Our (GFO) Pizza bases are gluten free but cooked in the same oven as our other pizzas. They are not suitable for Coeliacs.

DESSERT		
Chocolate Terrine		\$12
marshmallow, nuts, cranberries, mascarpone ice cream, blackberry coulis		
Cheese Board		\$24
cheddar, danish blue, taleggio, lavosh, grilled bread, dried fruit, nuts, quince paste		
DESSERT COCKTAILS		
Nutella		\$18
nutella, absolut vanilla vodka, frangelico, vanilla icecream		
CCC		\$18
bailey's, mozart, coconut cream, cookies, chocolate sauce		

⌘ (V) Vegetarian | (GFO) Gluten Free Option Available ⌘
Please speak to our friendly waitstaff!