



Starters

Local sourdough, olive oil, balsamic, house made dukkah ^{v gfo}
\$9

Croquettes, roast cauliflower and leek, haloumi, katsu vinaigrette
\$14

Seasoned wedges, sour cream, house made sweet chilli ^{df o}
\$10

Onion rings, smoky BBQ sauce, aioli ^{df}
\$8

Pulled beef tostadas, slaw, aioli ^{gf}
\$15

Spiced pork belly, chilli caramel sauce ^{gf df}
\$15

Mulligan's Spiced Rum BBQ glazed chicken wings ^{gf}
\$15

Antipasto board, house dips, local cheeses, smallgoods, olives,
warm sourdough ^{gfo}
\$25

Tasting plate for 2, selection of small bites to share
\$30.00

*v - vegetarian / vg - vegan / gf - gluten free / df - dairy free
gfo - can be gf / dfo - can be df*



Classics

Beef schnitzel, panko crumbed, chips and salad
\$20

Chicken schnitzel, panko crumbed, chips and salad
\$20

Beer battered flathead fillets, chips, salad and house tartare
\$24

**Beef burger, bacon, onion rings, lettuce, tomato, cheese, pickles,
tomato relish, aioli and chips** ^{gfo dfo}
\$20

**Mediterranean burger, falafel patty, char grilled capsicum, maple
and tahini sauce, aioli, cheese, lettuce, tomato, cucumber and
chips** ^{v vgo gfo dfo}
\$20

Great Southern Pinnacle 300g rump, chips and salad ^{gf dfo}
\$27

**Great Southern Pinnacle 300g scotch fillet, chips, salad and
choice of sauce** ^{gf dfo}
\$34

Sauces ^{gf}

Gravy ^{df} / Creamy Mushroom / Green Peppercorn / Creamy Garlic
\$3

Parmigiana Topping
\$5

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Mains

Fresh market fish - see blackboard
\$28

Monkey Shoulder Whiskey BBQ glazed ribs, chips and salad^{gf}
\$28

***Kangaroo salad of rocket, pear, blue cheese, pistachios, lime and
sherry vinaigrette***^{gf dfo}
\$26

***Pumpkin and freekeh salad of candied walnuts, goats curd,
pickled onion, pomegranate dressing***^{gf v vgo dfo}
\$22

Braised beef cheek nachos, salsa, sour cream and charred corn^{gf dfo}
\$19

Risotto of mushrooms and seasonal greens^{gf v vgo dfo}
\$25

Bacon and green pea pasta in parmesan cream sauce^{gf v o}
\$21

King Prawn pasta in cherry tomato gamberi sauce^{gf. dfo}
\$27

Sides \$8

Chips with aioli^{gf df v}

House salad^{gf df vg}

Seasonal Garden Veggies^{gf df vg}

Garlic Mash^{gf v}

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Dessert

Trio of gelati ^{vg gf}
\$11

Vanilla panna cotta, fresh berries, orange and passionfruit sauce ^{gf}
\$13

Orange and almond cake, chantilly cream ^{gf}
\$13

Chocolate plate, fudge, gelati, soil, brownie ^{gf dfo}
\$13

Cheese plate, choice of one or two cheeses with selection of accompaniments ^{gfo} - See black board

Bricks and Mortar Coffee

Cappuccino / Latte / Flat White / Long Black / Short Black
Hot Chocolate / Spiced Chai / Turmeric Latte
\$4

English Breakfast / Earl Grey / Peppermint / Green
\$4

**Full cream, soy and almond milk available*

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