

Something to share Available 3pm - 9pm

Seasonal ovster selection GFO, DF

Half 36 | Dozen 72

Natural Mignonette

Garden Battered Kilpatrick + 4/8

† Dal Zotto 'Pucino' Prosecco, King Valley, Victoria 12

Freshly baked bread VEO

House-made herb butter 14

Add: Macadamia Dip with thyme & macadamia crumble +10

Charcuterie board GFO

Locally sourced cured meats from Saison featuring native flavours, pickled vegetables, house made crisps & Australian Cheddar 29

Beer battered Oueensland tiger prawn roll

Warmed brioche roll, lemon myrtle mayonnaise, pickles 15

Calamari with lemon myrtle mayonnaise GFO, DF

Lemon pepper seasoning, lime 20
• Aquilani Pinot Grigio,
Friuli-Venezia, Italy 12

Rosemary Marinated Milly Hill Lamb Cutlets (2) GF

Cucumber, cumin raita 19

Signature chips 10 GFO

V VEGETARIAN VE VEGAN VEO VEGAN OPTION AVAILABLE DF DAIRY FREE DFO DAIRY FREE OPTION GF GLUTEN FRIENDLY GFO GLUTEN FRIENDLY OPTION AVAILABLE

Menu subject to availability and change. The Star Club Member discounts apply. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your witperson. 15% surcharge applies on public holidays. A 0.8% service fee will apply to all Visa, Mastercard and American Express transactions. A 1.34% service fee will apply to all Vina, Mastercard and American Express transactions. A 1.85% service fee will apply to all UnionPay transactions. GARDG06392/221123