

Snacks AND Starters

Garlic, Herb & Parmesan Bread (V)	8
Seasoned Potato Wedges (V) <i>Sour cream, sweet chilli</i>	14
Bruschetta (V) <i>Heirloom tomato, red onion, basil, garlic oil, toasted sourdough</i>	16
Haloumi Fries (V) <i>Za'atar salt, sumac yoghurt</i>	18
Saganaki (V) <i>Greek cheese, garlic tomato fondue, parsley, toasted soft bread</i>	18
Salt & Pepper Calamari <i>Smoked mayonnaise, fresh lemon</i>	19
Carezze di Mare White Anchovies <i>Confit chilli, rocket, sourdough</i> <i>Wine Pairing Suggestion: St Hallett Barossa Rosé</i>	19
Crispy Fish Tacos (3) <i>Iceberg lettuce, pico de gallo, chipotle mayonnaise, fresh jalapeño, coriander</i>	18
Fried Chicken Wings <i>Served Naked or with house-made Buffalo sauce. Side of ranch dipping sauce</i>	18

Salads

Grain Salad (VG) (CN) <i>Brown rice, quinoa, pearl couscous, currants, peas, pomegranate, seasonal herbs, pine nuts, harissa yoghurt, avocado, sesame rice crisp</i>	22
Beetroot-Cured Salmon Niçoise (GF) <i>Potato, green beans, olives, cherry tomato, cos lettuce, egg, aioli, lemon dressing</i>	24
Classic Caesar <i>Cos lettuce, bacon crisp, parmesan, croutons, soft poached egg, Caesar dressing</i>	21

Add Prawns - 9
Add Grilled Chicken - 7

Burgers AND Sandwiches

SERVED WITH CHIPS

Vege (V) <i>Pumpkin and chickpea patty, lettuce, cucumber, curry mayonnaise, ricotta</i>	22
Chicken (V) <i>Buttermilk fried chicken breast, leaves, tomato, onions, avocado, chipotle mayonnaise</i> Grilled Chicken Option Available	23
Cheese <i>All beef patty, American cheese, pickles, onions, American mustard, ketchup</i>	19
The Peaky 2x2 <i>Double Angus patty, double American cheese, streaky bacon, onion, pickles, Peaky's special sauce</i>	27
Steak Sandwich <i>Garlic ciabatta, scotch fillet, cos lettuce, beetroot, caramelised balsamic onion, dijonnaise</i>	26
Reuben Sandwich <i>Hot smoked NY style wagyu beef brisket, sauerkraut, pickles, Russian dressing, Swiss cheese, toasted sourdough tin loaf</i>	26

Add American Cheese - 2
Add Beef Patty - 6
Add Streaky Bacon - 4

Pastas

Green Pea & Asparagus Risotto (V) (GF) (CN) <i>Toasted hazelnuts, chives, taleggio</i>	24
Calamarata Alla Norma <i>Eggplant and zucchini braised in tomato sauce, fried basil, ricotta salata</i>	24
Chilli Prawn Linguine <i>Prawns, garlic, chilli, grape tomatoes, white wine, extra virgin olive oil, pangrattato</i> <i>Wine Pairing Suggestion: Petaluma Second Blooming Chardonnay (VG)</i>	27
Fettuccine Boscaiola <i>Bacon, mushroom, garlic cream, parmesan</i>	23
Moussaka (GF) <i>Slow cooked beef, eggplant, white sauce, parmesan, leaf and herb salad</i>	28

Add Chicken - 7
Add Prawns - 9

Gluten Free pasta available.

Mains

Pale Ale Beer Battered Fish <i>Chips, garden salad, tartare</i>	26
Crispy Skin Salmon (GF) <i>Green pea crème fraiche, charred leek, black garlic, heirloom carrot, pickled zucchini</i>	34
Pan-Fried Barramundi (GF) <i>Cauliflower cream, bok choy, asparagus, tomato relish, lavender honey, rice crisp</i>	34
Chicken Schnitzel <i>Parmesan and herb crumbed chicken breast, your choice of 2 sides and 1 sauce</i>	26
Chicken Schnitzel Parmigiana <i>Parmesan and herb crumbed chicken breast, Napolitana sauce, smoked ham, mozzarella, your choice of 2 sides</i>	28
Chicken Schnitzel Boscaiola <i>Parmesan and herb crumbed chicken breast, creamy bacon and mushroom sauce, your choice of 2 sides</i>	28
Lamb Souvlaki <i>Skewered marinated lamb, Greek salad, tzatziki, grilled pita, chips</i>	33
Crispy Skin Pork Belly (GF) <i>Crunchy garlic and rosemary potato, charred cabbage, apple and vanilla puree, red wine jus</i>	35
Roasted Lamb Rump (GF) (CN) <i>Green beans, potato hash, romesco, salsa verde</i> <i>Wine Pairing Suggestion: TA KU Pinot Noir</i>	34


Soft Serve


Chocolate or Vanilla Soft Serve in a Cup or Waffle Cone!	5
Choice of Toppings	1

Grill

SERVED WITH YOUR CHOICE OF 2 SIDES AND 1 SAUCE

250g Riverina Grain-Fed Angus Rump MBS 2+ <i>Wagga Wagga NSW</i>	32
200g Pinnacle Beef Eye Fillet MSA <i>Riverina NSW</i>	42
300g Riverina Grain-Fed Sirloin MB2+ <i>Wagga Wagga NSW</i>	46
300g Riverina Grain-Fed Scotch Fillet MB2+ <i>Wagga Wagga NSW</i>	48
400g Grainge Angus Bone-In Rib Eye MSA <i>Jindalee NSW</i> <i>Wine Pairing Suggestion: Petaluma White Label Cabernet Sauvignon</i>	60
Add Surf & Turf <i>Marinated prawns, garlic cream sauce</i>	9





165

1.2kg Pinnacle Tomahawk *Riverina MBS2+*
Serves 2-3 people, cooked medium. Please allow 30mins cooking time.
Served with café de Paris butter, red wine jus and three sides:
seasoned French fries, cos salad and roasted broccoli tossed in olive oil

Sauces

ALL SAUCES ARE GLUTEN FRIENDLY!

Gravy, Pepper, Mushroom, Diane, Red Wine Jus	3
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Pizzas

13" - 17 | 16" - 22 | 18" - 27

Margherita (V) <i>Tomato base, fresh mozzarella, basil</i>	
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Garlic (V) <i>Garlic and herb oil, fresh mozzarella</i>	
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13" - 23 | 16" - 29 | 18" - 41

Vegan (VG) <i>Pumpkin puree base, vegan cheese, beetroot, zucchini, red onion, rocket</i>	
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Mushroom (V) <i>Tomato base, fresh mozzarella, porcini mushrooms, field mushrooms, pecorino, parsley</i>	
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Prawn <i>Tomato base, fresh mozzarella, garlic prawns, red onion, capsicum, cherry tomatoes, chilli</i>	
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Vegetarian (V) (CN) <i>Pesto base, fresh mozzarella, eggplant, roasted capsicum, mushroom, olives, feta, fried basil</i>	
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Prosciutto <i>Tomato base, fresh mozzarella, prosciutto, parmesan, rocket</i> <i>Wine Pairing Suggestion: Swanning Around Grenache</i>	
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Quattro Formaggi (V) <i>Mascarpone base, fresh mozzarella, gorgonzola, goat's cheese, parsley, black pepper</i> <i>Wine Pairing Suggestion: Banrock Reserve Montepulciano</i>	
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BBQ Chicken Ranch <i>Smoky tomato BBQ base, fresh mozzarella, marinated chicken breast, maple smoked bacon, red onion, capsicum, ranch dressing</i>	
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Italian Sausage <i>Tomato base, fresh mozzarella, potato, truffle pecorino</i>	
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Pepperoni <i>Tomato base, fresh mozzarella, pepperoni</i>	
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Supreme <i>Tomato base, fresh mozzarella, capsicum, red onion, mushrooms, ham, pepperoni, olives</i>	
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Hawaiian <i>Tomato base, fresh mozzarella, double smoked ham, pineapple</i>	
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Meat Lovers <i>Smoky tomato BBQ base, fresh mozzarella, double smoked ham, maple bacon, pepperoni, pork belly pieces, marinated beef rump</i>	
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Gluten free bases available for + \$4 upon request. 13" pizzas only.

Sides

Mixed Leaf Salad (VG) (GF) <i>Cherry tomatoes, cucumber, red onion</i>	8
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Greek Salad (V) (GF) <i>Tomato, cucumber, capsicum, black olives, feta, lemon, oregano</i>	10
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Steamed Seasonal Greens (V) (GF) <i>Eschalot and herb butter</i>	8
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Buttery Mash (V) <i>Creamy mash potato, lots of butter</i>	9
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Fries (V) <i>Rosemary salt, mayonnaise</i>	9
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Kids Menu

COMES WITH A COMPLIMENTARY DIXIE CUP!

Grilled Fish <i>Served with chips, cucumber sticks and carrot sticks</i>	14
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Grilled Chicken <i>Served with chips, cucumber sticks and carrot sticks</i>	14
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Chicken Schnitzel <i>Served with chips, cucumber sticks and carrot sticks</i>	14
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Fish Cocktail <i>Served with chips, cucumber sticks and carrot sticks</i>	14
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Cheeseburger & Fries	14
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Spaghetti Napolitana (V)	14
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Spaghetti Bolognese	14
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Desserts

Apple Crumble Tart <i>Salted caramel gelato</i>	15
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Chocolate Lava Cake <i>Strawberries, vanilla ice-cream</i>	15
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