



OFF THE TRACK

BRUNCH

Waffles (V)	25
<i>Bacon, grilled banana, berry coulis, whipped cream and maple syrup</i>	
Eggs Benedict	25
<i>Holly bacon or spinach & mushroom, english muffin, hollandaise</i>	
Big breakfast	28
<i>Holly bacon, sausage, mushrooms, hash browns, toast, tomato relish, eggs your way</i>	
Cornfritters (V)	25
<i>Bacon, sour cream, rocket, sweet chilli</i>	
Fresh Toasted Bagel	25
<i>Cream cheese, salmon, fried capers, red onion or bacon, cherry tomato, olive oil</i>	

SALADS

Caesar Salad	28
<i>Cos lettuce, chicken breast, croutons, parmesan, egg anchovies (optional)</i>	
Vege Salad	28
<i>Mesclun, beetroot, carrots, tofu, harissa dressing</i>	
Vietnamese Squid Salad	28
<i>Iceberg, radish, slaw, roasted peanut, tangy vietnamese dressing</i>	
Thai Pork & Prawn Salad	28
<i>Mesclun. slaw, peanut, mung bean, tangy vietnamese dressing</i>	
Fried Chicken Salad	28
<i>Lettuce, cherry tomato, slaw, sliced almond, siracha honey dressing</i>	

ENTREES

Pacific Rock Oysters	5
<i>Served natural, on ice, mignonette, lemon subject to availability</i>	
Warmed homemade Loaf (V)	9/13
<i>Served salted truffle butter</i>	
Salt & pepper Calamari	16
<i>With house tartare and lemon wedges</i>	
Prawn Cocktail (GF)	20
<i>Iceberg, Marie Rose sauce, crispy shallot</i>	
Beef Carpaccio (GF)	20
<i>Rocket, parmesan, fried capers, whipped horseradish, toasted pine nuts</i>	
Dumplings	6 for 18
<i>Chicken or mushroom & tofu dipping sauce</i>	
Mushroom Arancini (V*) (GF)	19
<i>Homemade marinara sauce, caponata, parmesan</i>	
Pork Belly	20
<i>Celeriac purée, naduja oil, pea tendrills</i>	



MAINS & BURGERS

Beer Battered Market Fish <i>Fries, house made tartare, slaw, lemon</i>	30
Pan Fried Market Fish of the Day <i>Courgette & capsicum caponata, glazed carrots wilted greens, mandarin dressing</i>	38
Braised Lamb Shank <i>With rosemary and mint gravy, potato purée, broccolini & seasonal vegetables</i>	38
Buttermilk Fried Chicken Burger <i>Slaw, jalapenos, siracha honey sauce, fries</i>	28
Beef & Bacon Burger <i>Slaw, burger sauce, bacon, cheese, fries</i>	28
Cashew Nut Curry (V*) <i>Chicken or Vegetable, basmati rice, saffron yogurt (V), coriander leaves</i>	30
Pasta of the day <i>See staff for today's dish</i>	28
Coconut Crusted Tofu (Ve*) <i>Glazed carrots, harissa, poached sultana, horse radish cream</i>	30

GRILL SELECTION

All served with red wine jus, roasted garlic potato purée, seasonal vegetables

250g Roasted Pork Belly with Apple Purée	38
Ras al Hanout Ovation Lamb Rump, with Pea Purée	39
250g Angus Ribeye (Aged 4 weeks)	39
225g Angus Eye Fillet Wrapped in Holly Bacon	39

ADD ONS

additional 5

Peppercorn Sauce
Cafe de Paris Butter
Creamy Mushroom

SIDES

Fries	12
Glazed Carrots	9.5
Fried Chicken Pieces	16
Beer Battered Onion Rings	12
Broccolini/Seasonal Greens	11
Potato Purée and Red Wine Jus	9.5