



**ENTRÉE
& SHARE
PLATES**

Fried squid
w chilli, basil,
lime, chipotle 15

Grilled haloumi
w honeycomb and
fennel salad 14

Lobster croquettes
w chorizo 13.50

Black eyed pea dip
w cheddar, grilled pita
bread, corn chips 12

Burnt ends
w Kansas BBQ sauce
14



CLASSICS

MB8+ Wagyu cheeseburger
w pickles, crispy onion & roasted garlic mayo 20

Korean fried chicken burger
w gochujang & kimchi slaw 20

Haloumi burger,
w spinach, pickled fennel & sriracha mayo 19

220gm Rump steak
w garlic mash, buttered greens &
mushroom sauce 20

250gm Grainge Sirloin steak
w fries & café de Paris butter 26.50

Chicken schnitzel
w chips & gravy \$20 Parmy w ham 24

Warm winter pumpkin salad
w couscous, Persian fetta,
radicchio & spinach 16

SIDES

Chips 8
Coleslaw 8
Greens 8



**KIDS
MENU**



Chicken Bites & Chips 12
Pasta & Sauce 12
Cheeseburger & Chips 12

*(Kids eat free Saturdays & Sundays)**
**Until 8pm & maximum of 2 children per adult
ordering a main meal*

BISTRO & SMOKER

AVAILABLE FROM 5:30PM EVERY DAY AND ALL-DAY SATURDAY AND SUNDAY

PPH SMOKER

AVAILABLE FROM 5:30PM DAILY

GRASS FED PINNACLE 200GM MB2+

7HR SLOW SMOKED BEEF BRISKET SERVED WITH POTTS POINT SLAW AND MCCLURE'S PICKLES 21

BISTRO MENU

**MUSHROOMS SERVED ON
ARTISAN SOURDOUGH**

with sun dried tomato pesto,
goats cheese and
pinenuts 18

**300GMS PINNACLE MB2+
SCOTCH FILLET**

served on a bed of parsnip
puree topped with smoked
lemon butter 36

**PAN FRIED
ATLANTIC SALMON**

served on ratatouille with a
walnut and eschallot
reduction 27

NONNA'S GNOCCHI

with Tiger prawns,
chestnuts, snow peas, and a
sage beurre noisette 26.5

**LOW & SLOW
COOKED OSSOBUCO**

served on a saffron risotto and
finished with gremolata 26

STICKIEST DATE PUDDING

drizzled with butterscotch
sauce and vanilla bean
ice cream 9