

SMALLS	Price	Quantity	Name/s				
Olives with charred bread & EVO balsamic (v)	\$ 12.00						
Kingfish Sashimi, pickled seaweed, fennel, pear vinegar (gf)	\$ 17.00						
Chicken Liver Parfait pickles, bread	\$ 16.00						
Confit Trout, apple & sorrel juice (gf)	\$ 18.00						
Suckling Pig Sausage Roll (served pink) apple sauce	\$ 14.00						
Pork Hock & Pea croquettes mustard aioli (3)	\$ 16.00						
Colin's Fish Fingers lemon, house tartare	\$ 16.00						
Charcuterie Board	\$ 39.00						
SALADS			Name/s				
Warm Pumpkin Salad grains seeds salsa verde (gf) (v)	\$ 18.00						
Warm Baby Beets, buttermilk curd, radish, soft herbs (gf) (v)	\$ 24.00						
Roasted Cauliflower, labneh, dukkah (v)	\$ 24.00						
MAINS/SIDES	Price	Quantity	Name/s				
Chicken Schnitzel slaw, lemon, chips	\$ 23.00						
Battered local fish, potatoes scallops & mushy peas	\$ 29.00						
Today's Fish, romesco, charred radicchio (gf)	\$ 29.00						
Slow cooked Wagyu Shin, colcannon, ginger carrots (gf)	\$ 32.00						
Tajima Rump 250g MB4, chips, salad, red wine jus	\$ 27.00						
		Cooked	Rare	Med Rare	Med	Med Well	Well Done
Red Wine Jus or Peppercorn Jus							
Flank steak MB3+, lamb fat tomatoes, salsa verde, horseradish (gf)	\$ 38.00						
		Cooked	Rare	Med Rare	Med	Med Well	Well Done
Red Wine Jus or Peppercorn Jus							
Dry Aged Rib Eye 450g Truffle parmesan spuds	\$ 53.00						
		Cooked	Rare	Med Rare	Med	Med Well	Well Done
Red Wine Jus or Peppercorn Jus							
Fresh Pasta, peas, mint, green sauce, buffalo mozzarella	\$ 25.00						
Gluten Free pasta	\$ 5.00						
Gnocchi, baby wild mushrooms, sage, ricotta (v)	\$ 24.00						

<b>ADD PROTEIN</b>			<b>Name/s</b>			
Grilled Chicken (gf)	\$ 5.00					
King prawns (4) (gf)	\$ 7.00					
<b>BURGERS</b>			<b>Name/s</b>			
Terminus Burger - beef patty, cheese, oak lettuce, tomato, pickles, chips	\$ 20.00					
Add Maple Bacon	\$ 3.00					
Chicken Burger - Buttermilk fried chicken, sriracha mayo slaw, pickles, chips	\$ 20.00					
Add Maple Bacon	\$ 3.00					
<b>TO SHARE for 2</b>			<b>Name/s</b>			
Lamb Shoulder for (2), salsa verde, truffle parmesan spuds, whole roasted ginger & orange carrots (gf)	\$ 65.00					
<b>SIDES</b>			<b>Name/s</b>			
Chips (v)	\$ 10.00					
Potato Scallops (3) (v)	\$ 10.00					
Curry Fries	\$ 13.00					
Truffle Parmesan Spuds (v)	\$ 12.00					
Cos Salad, radish, parmesan, house dressing (v)(gf)	\$10.00					
Whole Roasted Ginger & Orange Carrots (v)(gf)	\$10.00					
Green Vegetables (v)(gf)	\$10.00					
Slaw (v)(gf)	\$10.00					
<b>SAUCES/BUTTER</b>			<b>Name/s</b>			
Red Wine Jus	\$ 3.00					
Peppercorn Red Wine Jus	\$ 3.00					
Curry Sauce	\$ 3.00					
Aioli	\$ 2.00					
Tartar	\$ 2.00					
<b>DESSERT</b>			<b>Name/s</b>			
Chocolate fondant, strawberry yoghurt ice-cream (v)	\$ 16.00					
White Chocolate ice-cream sandwich	\$ 16.00					
Dulce de leche, chocolate crack						
Cheese Board	\$ 19.00					