

SMALL PLATES & SNACKS

BOWL OF FRIES (ADD GRAVY \$2.50)	\$10
ONION RINGS SALT & VINEGAR	\$10
NACHOS CHILLI BEEF & SOUR CREAM OR VEGAN MAPO TOFU	\$18
CRISPY CHICKEN WINGS & DRUMETTES HOT SAUCE	\$16
LOADED FRIES CHILLI BEEF, MOZZARELLA & SOUR CREAM	\$18
SALT & PEPPER CALAMARI WILD ROCKET & NUOC CHAM DRESSING	\$18
CRISPY PRAWN WONTONS CHILLI VINEGAR DIPPING SAUCE	\$18

HOT SANDWICHES & BURGERS

ALL SERVED W FRIES

UGLY DELICIOUS ONION MELT GRUYERE, PROVOLONE & TALEGGIO	\$16
NEW ENGLAND PRAWN ROLL COZ, DILL & MAYO	\$19
WARM PASTRAMI ROLL SWISS CHEESE, MUSTARD, PICKLES & SAUERKRAUT	\$21
SOUTHERN FRIED CHICKEN BURGER BACON, SLAW & CHIPOTLE MAYO	\$20
HALLOUMI BURGER LETTUCE, LEMON & AIOLI	\$18
CRUMBED FISH SANDWICH LETTUCE & WASABI MAYO	\$18
CHEESEBURGER TOMATO, MUSTARD, PICKLES & LETTUCE	\$22
GRILLED STEAK SANDWICH CHEESE, ONIONS, MUSTARD & RELISH	\$22

SALADS & BOWLS

CAESAR SALAD (ADD CHICKEN \$7) EGG, BACON, ANCHOVY, CROUTONS & PARMESAN DRESSING	\$19
WARM ROASTED PUMPKIN SALAD ANCIENT GRAINS, GOATS' CHEESE & TOASTED PEPITA	\$19
TERIYAKI SALMON BOWL RICE, CABBAGE, EDAMAME, SPRING ONION, SESAME & WASABI MAYO	\$17
CHICKEN BURRITO BOWL CABBAGE, AVOCADO, JALAPENO, RICE & CHIPOTLE MAYO	\$17

From the STONE FIRED OVEN

STONE BAKED FLAT BREAD WHIPPED COD DIP	\$12	WILD MUSHROOM QUESADILLAS TRUFFLED QUARK, ESPELETTE PEPPER & SALTED RICOTTA	\$14
GARLIC FOCACCIA TOPPED W MOZZARELLA CHEESE	\$12	BAKED CAULIFLOWER LABNEH, PICKLED GARLIC & WALNUT CRUMB	\$15

PIZZA

MARGARITA FIOR DI LATTE, FRESH BASIL & SAN MARZANO TOMATO	\$16
CAPPACOSA SHAVED HAM, MUSHROOMS, OLIVES & SAN MARZANO TOMATO	\$20
SLOW COOKED PINEAPPLE SHREDDED HAM, MOZZARELLA & SAN MARZANO TOMATO	\$20
TOOLANGI POTATO PROVOLONE, ROSEMARY, CARAMELISED ONIONS & EXTRA VIRGIN OLIVE OIL	\$19
ROASTED BUTTERNUT PUMPKIN RED ONION, FRESH RICOTTA & BABY SPINACH	\$19
TOO MANY MUSHROOMS ROASTED GARLIC & GOATS' CHEESE	\$19
SLOW COOKED LAMB SWEET ONION, TALEGGIO & SAN MARZANO TOMATO	\$22
PEPPERONI MOZZARELLA & SAN MARZANO TOMATO	\$22
ROAST CHICKEN PEPPERS, BBQ SAUCE & SAN MARZANO TOMATO	\$22
CHILLI PRAWNS GARLIC, ROCKET, CAPER & SAN MARZANO TOMATO	\$22
SOPRESSA SALAMI, OLIVES, CHILLI & SAN MARZANO TOMATO	\$22

PASTA

GARLIC PRAWN ANGEL HAIR PASTA CHILLI, PARSLEY, LEMON & OLIVE OIL	\$29
VEGAN MAC & CHEESE PUMPKIN, SOY & HEMP SMOKED MOZZARELLA CHEESE	\$15
PAN FRIED GNOCCHI BRAISED LAMB, PEAS, MINT & PERSIAN FETA	\$25

PLEASE SCAN
TO REGISTER
YOUR VISIT.

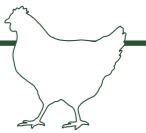


TRANSPORT
PUBLIC BAR



1.5% SURCHARGE APPLIED ON ALL CARD TRANSACTIONS 12.5% SURCHARGE APPLIED ON PUBLIC HOLIDAYS

MAINS



ALBACORE TUNA STEAK NIÇOISE SALAD & SAUCE GRIBICHE	\$34
CHICKEN PARMIGIANA SMOKED HAM, CHIPS & GARDEN SALAD	\$26
BEER BATTERED BLUE EYE COD CHIPS & GARDEN SALAD	\$26
300G PORTERHOUSE STEAK GARDEN SALAD, CHIPS & GRAVY	\$34

CRISPY PORK TACOS (TO SHARE)

WHOLE PORK HOCK, PINEAPPLE SALSA, GUACAMOLE, PICKLED CABBAGE, GREEN CHILLI DRESSING & ENDLESS TORTILLAS \$60

SIDES

GARDEN SALAD MIXED LEAVES, TOMATO, CUCUMBER, RED ONION & HONEY MUSTARD DRESSING	\$10
ROCKET & PARMESAN SALAD BALSAMIC DRESSING	\$10
BOWL OF FRIES	\$10

KIDS

SPAGHETTI BOLOGNAISE W PARMESAN CHEESE	\$12
CHEESEBURGER & FRIES	\$12
BATTERED FISH & CHIPS	\$12
BAKED MAC & CHEESE	\$12

DESSERT

ICE-CREAM SUNDAE CHOCOLATE SAUCE & WHIPPED CREAM	\$12
CHOCOLATE MOUSSE COFFEE JELLY & WAFER	\$10
STICKY DATE PUDDING W ICE CREAM	\$14
JOCKS ICE-CREAM SANDWICH	\$5

PLEASE ADVISE OF ANY ALLERGIES OR INTOLERANCES

Our menu is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst reasonable efforts are taken to accommodate guests dietary needs we cannot guarantee that food will be allergen free.