

STARTERS

🍷 Shoestring fries gluten free	9
🍷 Beer battered chips	10
🍷 Garlic pizza garlic, parmesan & rosemary	12
🍷 Oysters gluten free natural gin & tonic granita, cucumber	3.5ea 4ea
🍷 Edamame gluten free chilli salt	12
🍷 Platter hummus, pickled vegetables, labneh, chickpeas, olives & flatbread	22
🍷 Ortiz anchovies black garlic butter & sourdough	21
🍷 Tuna tartare gluten free chilli, lemongrass & lime	18
🍷 Chicken wings palm sugar, chilli, ginger & lemon	16
🍷 Squid togarashi, soy, cabbage & lemon mayo	17
🍷 Pork belly gluten free tomato salsa & balsamic reduction	18
🍷 Sashimi plate gluten free daily selection w wasabi, ginger & organic soy	26

SALADS

🍷 Octopus salad gluten free poached octopus, kipfler potato, dill, lemon & curry aioli	23
🍷 Roast cauliflower salad gluten free fresh herbs, labneh, grains, pistachio & turmeric	19
🍷 Roast pumpkin salad gluten free radicchio, pepita, orange, tarragon & blu d'auvergne	21

🍷 Available all day

CLASSICS

Public burger gluten free extra \$2	22
beef, lettuce, tomato, cheese, relish & fries	
Chicken burger gluten free extra \$2	22
grilled chicken breast, tomato, lettuce, swiss cheese, aioli & fries	
Fish & chips	22
beer battered flathead, chips, salad & house made tartare	
🍷 Chicken schnitzel	24
fries, salad & choice of gravy, pepper or mushroom	
🍷 Chicken parmi	25
w fries & salad	
Salmon gluten free	32
w green beans, tomato, corn, radish & herbs	
Duck breast	32
w braised mushroom, noodles & master stock	
Lamb rump	34
roast lamb rump, pea puree, heirloom carrot & eschalot	
Beef cheek	30
braised beef cheek, celeriac puree, cavolo nero & roast vegetables	
Nasi goreng gluten free on request	28
fried rice, chicken, bacon, prawns, peanuts, chilli & fried egg	
Fettuccine	33
hand made fettuccine, prawns, clams, tomato, chorizo & pangratatto	
Casarecce	28
beef & tomato ragu, gremolata	
Agnolotti	29
hand made buffalo ricotta agnolotti, broccoli, chilli, pecorino & almonds	

PUBLIC REQUESTS PATRONS WITH FOOD ALLERGIES OR OTHER DIETARY REQUIREMENTS TO PLEASE INFORM THEIR WAITER PRIOR TO ORDERING. WE WILL ENDEAVOUR TO ACCOMMODATE DIETARY NEEDS, HOWEVER WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS.

WHITES

Nick O'leary Riesling -- Canberra District, ACT 2017 --	11 / 50
Mada Pinot Gris -- Canberra District, ACT 2018 --	11 / 50
Take it to the Grave Pinot Grigio Tumbarumba, NSW 2017	10 / 45
Slow Sauvignon Blanc Adelaide Hills, SA 2016	8 / 40
Framingham Sauvignon Blanc Marlborough, NZ 2016	11 / 50
Goon Tycoons 'Smoking Gun' Chenin Blanc Margaret River, WA 2017	12 / 55
J.E. Ngeringa Chardonnay Adelaide Hills, SA 2017	12 / 55
Leeuwin Estate Chardonnay Margaret River, WA 2006	190
Benjamin Leroux Chardonnay Burgandy France 2016	200

REDS

Mt Moriac Pinot Noir Geelong, VIC 2017	10 / 45
Craggy Range Pinot Noir Martinborough, NZ 2016	15 / 70
Ravensworth Sangiovese -- Canberra District, ACT 2017 --	13 / 60
Slow Shiraz Adelaide Hills, SA 2015	8 / 40
Clonakilla Hilltops Shiraz -- Canberra District, ACT 2016 --	13 / 60
Tim Smith GSM Barossa Valley, SA 2017	11 / 50
Mt Majura TSG -- Canberra District, ACT 2015 --	14 / 65
Domaine Naturaliste Cabernet Sauvignon Margaret River, WA 2015	12 / 55
Yabby Lake Pinot Noir Mornington Peninsula, VIC 2016	100
Henschke Tappa Pass Shiraz Barossa Valley, SA 2015	170
Penfolds Grange Barossa Valley, SA 2012	900

TAKEAWAY **PIZZA** AVAILABLE

*GLUTEN FREE BASES AVAILABLE ON REQUEST

🍷 Mushroom, ham, olives, anchovy	24
🍷 Margherita	22
🍷 Roquette, prosciutto, parmesan, olive oil	24
🍷 Spicy salami, feta, chilli	24
🍷 Ham and pineapple	22
🍷 Pork belly, cauliflower, chimichurri	24
🍷 Mushroom, feta, watercress	22

GRILL

served with 2 sides & sauce

250g Eye Fillet <small>gluten free</small>	38
350g Striploin <small>gluten free</small>	36
450g Rib Eye <small>gluten free</small>	40

SIDES

Sides <small>All sides gluten free</small>	6	Sauce <small>gluten free</small>	3
fries		red wine jus	
leaf salad		chimichurri	
braised mushrooms		mustards	
roast root vegetables		black garlic butter	
mash		pepper sauce	
roast brocolli		mushroom sauce	

DESSERTS

🍷 Almond cake <small>gluten free</small>	12
gin poached apple, butterscotch and vanilla ice cream	
🍷 Chocolate mousse <small>gluten free</small>	12
candied orange, rose and hazelnut crumb	
🍷 Hazelnut affogato <small>gluten free</small>	10
vanilla bean ice cream, espresso and frangelico	

🍷 Available all day

— SPARKLING & ROSÉ —

Amanti Prosecco Extra Dry DOC Veneto, Italy NV	8 / 40
Patrizi Moscato d'Asti Piedmont, Italy 2016	11 / 50
Chandon Brut Yarra Valley, VIC NV	12 / 55
Dominique Portet Brut Rosé Yarra Valley, VIC NV	70
The Hedonist Sangiovese Rosé McLarenavale, SA 2017	11 / 50
Veuve Clicquot Reims, France NV	100
Dom Perignon Reims, France NV	400

— COCKTAILS —

Gin & Juice 18 tanqueray, elderflower, mint, cucumber, apple, pineapple	Espresso Martini 18 ciroc, kahlua, espresso underground caramel add 2
Mango Magic 18 coconut tequila, mango nectar, coconut milk, lime	Margarita 18 don julio, cointreau, lime
Apple Sour 18 zubrowka, pomme verte, lemon	Cosmo 18 ciroc, cointreau, cranberry, lime
Aperol Spritz 14 aperol, prosecco, soda	Whisky Sour 18 johnnie walker green, lemon, whites
Chandon S 12 chandon sparkling, orange bitters	Negroni 20 tanqueray, campari, maidenii
Martini 18 tanqueray or ciroc, twist or olive	Crimson Negroni 20 tanqueray, solerno, maidenii, aperol

— BEERS —

Bottle from 7 Tap from 8