

STARTERS

- 🍷 **Shoestring fries** gluten free 9
- 🍷 **Beer battered chips** 10
- 🍷 **Garlic pizza** 13
garlic, parmesan & rosemary
- 🍷 **Zucchini chips** 14
tempura zucchini chips, parmesan & lemon
- 🍷 **Oysters** gluten free 3.5ea
natural 4ea
gin & tonic granita, cucumber
- 🍷 **Edamame** gluten free 12
chilli salt
- 🍷 **Hummus** 16
house made hummus, olive oil & afghan bread
- 🍷 **Ortiz anchovies** 23
black garlic butter & sourdough
- 🍷 **Tuna ceviche** gluten free 19
coconut, corn, chilli & coriander
- 🍷 **Chicken wings** 17
chilli, lime & lemongrass
- 🍷 **Squid** 19
togarashi, soy, cabbage & lemon mayo
- 🍷 **Pork belly bo ssam** gluten free 18
butter, lettuce, kimchi, ginger & shallots
- 🍷 **Sashimi plate** gluten free 26
daily selection w wasabi, ginger & organic soy
- 🍷 **Charcuterie board** 28
selection of charcuterie, cheeses, pickles, & bread

SALADS

- 🍷 **Octopus salad** gluten free 23
poached octopus, kipfler potato, dill,
lemon & curry aioli
- 🍷 **Tuna nicoise** gluten free 22
confit tuna, asparagus, green beans,
olive, tomato, egg & tarragon
- 🍷 **Green spring salad** gluten free 25
grilled lamb, spring legumes, lemon,
asparagus, broccolini & sheeps curd
- 🍷 **Cauliflower salad** gluten free 24
fresh herbs, lebneh, grains, pistachio & turmeric

CLASSICS

Public burger gluten free extra \$2 beef, lettuce, tomato, cheese, relish & fries	22
Chicken burger fried chicken, slaw, pickles	22
Fish & chips beer battered flathead, chips, salad & house made tartare	24
🍷 Chicken schnitzel fries, salad & choice of gravy, pepper or mushroom	24
🍷 Chicken parmi w fries & salad	26
Salmon gluten free w green beans, tomato, corn, radish & herbs	32
5 spice duck Roast 5 spice duck legs, stir fried greens, orange & ginger glaze	32
Lamb rump roast lamb rump, pea puree, heirloom carrot & eschalot	34
Red brick spatchcock roast potatoes, leaf salad and chicken gravy	30
Nasi goreng gluten free on request fried rice, chicken, bacon, prawns, peanuts, chilli & fried egg	28
Fettuccine hand made fettucine, prawns, clams, tomato, chorizo & pangratatto	31
Orecchiette brocollini, cherry tomato, fennel sausage, fresh herbs & lemon	27
Goats cheese tortellini fennel, tarragon & tomato broth	30

🍷 Available all day

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.

W H I T E S

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

R E D S

Burke Street Pinot Noir Tumbarumba, NSW 2013	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

PIZZA TAKEAWAY AVAILABLE

- 🍷 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

*GLUTEN FREE BASES AVAILABLE ON REQUEST

GRILL SERVED WITH 2 SIDES & SAUCE

- 250g Eye Fillet gluten free 38
- 350g Striploin gluten free 36
- 450g Rib Eye gluten free 40

SIDES

Sides All sides gluten free 6
fries
garden salad
spiced carrots
greens & lemon
mash
roast broccoli
peas & bacon

Sauce gluten free 3
red wine jus
chimichurri
mustards
black garlic butter
pepper sauce
mushroom sauce

DESSERTS

- 🍷 Vanilla bean pannacotta 12
strawberry, mint
- 🍷 Chocolate mousse 12
candied orange, rose & hazelnut crumb
- 🍷 Hazelnut affogato 10
vanilla bean ice cream, espresso & 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