

Dinner

Ask us about today's specials

WEEKDAYS: 4PM - 8PM

Kitchen Closes 15 minutes prior

Share

Olives \$10

Orange, fennel & thyme (GFO, DFO, VEGAN)

Black Garlic Bread \$10

Black garlic & herbs

Triple Cooked Chips \$12

Served with Aioli

Wedges \$13

Sour cream, sweet chilli

Onion Rings \$12

Served with Ranch

Farmacy Fried Chicken \$14

Marinated and coated chicken breast, ranch

Antipasto Platter \$25

Cured meats, artesian cheeses, pickles, fried bread

Large

Chicken Schnitzel \$25

Slaw, chips & jus

Chicken Parma \$28

Napoli, smoked ham, mozzarella, slaw, chips

Roasted Aubergine \$21

Baba ghanoush, couscous, buckwheat & chilli oil (VEGAN, GFO)

Prawn Linguine \$28

King Prawns, cherry tomatoes, chilli, cream & lemon

Battered Hake \$25

Stone & Wood beer batter, burnt lemon, mushy peas, hand cut chips & tartare sauce (DFO)

Beef Burger \$25

Grass fed beef, smoked tomato relish, aioli & crispy potato (GFO)

Whilst we make all efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (eg, gluten or wheat). We cannot guarantee the complete omission of ingredients related to allergens and foods which may cause an intolerance due to the shared production and serving environment. Please inform our team if you wish to discuss