

Lunch

Ask us about today's specials

WEEKDAYS: 12PM - 2PM

Kitchen Closes 15 minutes prior

Small

Olives	\$10
Orange, fennel & thyme (GFO, DFO, VEGAN)	
Black Garlic Bread	\$10
Black garlic & herbs	
Pork Slider	\$6ea
Aioli, smoked tomato relish, crispy potato	
Prawn & Brioche	\$15
Iceberg lettuce, 1000 island dressing (GFO)	

Burgers

Beef Burger	\$25
Grass fed beef, smoked tomato relish, aioli & crispy potato (GFO)	
Chicken Burger	\$25
Grilled chicken, bacon, tomato, avocado, american cheese, mayo & baby cos (GFO, DFO)	
Veggie Burger	\$25
Relish, mayo, baby cos & hand cut chips (GFO, V)	

Beverages

Coke	Lemon, Lime Bitters
Coke No Sugar	Ginger Beer
Sprite	Dry Ginger Ale

Tap Beer

	POT	PINT	JUG
Furphy	\$9	\$14	\$25
Hahn SuperDry	\$9	\$14	\$25
Stone & Wood	\$10	\$15	\$30

Tap Wine

DeBortoli

Pinot Gris	Rose
Sauvignon Blanc	Woodfired Shiraz

Large

Stone Baked Cauliflower	\$25
Pumpkin, grains, tahini & pesto (VEGAN, GFO)	
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)	
Salt and Pepper Squid	\$25
Mixed leaves, chips, burnt lemon & tartare	
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)	
Steak Sando	\$25
Marinated steak, salsa verde, baby gem, mustard, crispy potato & hand cut chips (GFO)	

Salads

Caesar Salad	\$20
Baby gem, bacon, parmesan, croutons, caesar dressing & poached egg (GFO)	
Chicken Salad	\$25
Quinoa, mixed salad, preserved lemon, asparagus, almond & house dressing (GFO, DFO)	
Thai Beef Salad	\$25
Wombok, lemongrass, carrot, cucumber, coriander, bean sprout & fried shallots (GFO, DFO)	

Sides

Triple Cooked Chips	\$12
Served with Aioli	
Fattosh Salad	\$12
Baby cos, cherry tomato, cucumber, radish, sumac, fried bread, yogurt dressing (GFO, DFO, VEG)	
Wedges	\$13
Sour cream, sweet chilli	

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

15% Surcharge on Public Holidays