

EAT ME. Menu

Quick bite

Garlic Bread 6
Add bacon and cheese 2

Beer Battered Chips 8
With gravy or aioli

The Duo 10 GF V
Potato and sweet potato wedges with sour cream and sweet chilli sauce

Beetroot and Feta Arancini 12
Fried crisp with hummus, Greek yoghurt and fresh herbs

Salt and Pepper Calamari 12 GF
Fried crisp served with house salad and aioli

Buffalo Wings 14 GF
Chicken wings tossed in sweet baby rays buffalo sauce with celery and blue cheese aioli

Grilled Prawn Tacos (4) 14
Served with mango salsa, pickled red onion, guacamole and citrus spiked aioli

Crispy Chicken Tacos (4) 14
Served with slaw, charred corn salsa and sriracha mayonnaise

Coconut Prawns (8) 16
Fried coconut prawns with chilli lime dressing

Pizza

Margarita 14 V
Sugo, basil, sliced tomatoes and mozzarella

Cavolo Nero 15 V
Confit garlic, sugo, chilli, spinach, mozzarella and parmesan

Prosciutto 16
Smoked prosciutto, sugo, caramelised onion and feta

Pick n Share

Oysters

Natural	½ doz 19	doz 32
Kilpatrick	½ doz 24	doz 38
Rockefeller	½ doz 24	doz 38

Breads and Spreads V 12
Grilled bread with red pepper and almond feta, guacamole and balsamic oil

Bruschetta 14
Turkish bread with pico de gallo, feta, basil pesto and sticky balsamic

Beef Nachos GF 17
With sour cream, guacamole, pico de gallo and charred corn salsa

Pick and Share Board 24
Chicken skewers (4), chilli prawn tacos (2), salt and pepper squid, tortilla bread, dips and spicy slaw

Pasta

Carbonara 16
Sautéed bacon, onion, mushroom, garlic tossed with fettuccine finished with cream and parmesan

Garlic Prawns 24 GF
Succulent green prawns tossed in a creamy garlic sauce served with jasmine rice and broccolini

Pescatore Pappardelle 24
Barramundi, prawns, squid tossed in a rich tomato sugo, wilted spinach finished with pangrattato

healthy habits

Caesar 17 GFO
Baby cos lettuce, crispy bacon bits, shaved parmesan, olive oil toast, caesar dressing and boiled egg

Ashy Bowl 20 V VGN
Mixed leaves, cherry tomatoes, cucumber, oven baked falafel, roasted pumpkin, avocado, pumpkin seeds, alfalfa and spiced mustard dressing

Thai Beef 21 GFO
Marinated beef strips, mixed leaves, house slaw, crunchy noodles, peanuts finished with chilli lime dressing

Add Avocado 3
Add Grilled Chicken 6
Add Salt and Pepper Calamari 8
Add Grilled Prawns 8

LITTLE TACKERS

All meals served with
an ice-cream bowl, drink and a kids colouring pack

Nuggets and chips	9
Fish and chips	9
Cheese burger and chips	9
Chicken schnitzel and chips	9
Spaghetti bolognese	9

GF Gluten Free GFO Gluten Free Option V Vegetarian VGN Vegan

Food allergies: Please be aware that whilst all care is taken catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, wheat flour, eggs, dairy products and gluten. Customers' requests will be catered for the best of our ability, however the decision to consume a meal is the responsibility of the diner.

All day dining **MON-SUN: 11.30AM - 9.00PM**
15% surcharge applies on public holidays

EAT ME. Menu

Local favourites

Chicken Schnitzel 18
Served with chips, house salad and choice of sauce

Crumbed Calamari 18
Lightly dusted in Japanese bread crumbs, fried crisp served with chips, house salad and aioli

Battered Barramundi 19
Beer battered barramundi fillet fried crisp served with chips, house salad and tartare

Parmigiana 20
With chips and house salad

Lamb Shank 21 GF
12-hour slow cooked lamb shank with sweet potato mash, roast summer vegetables and braising jus

French Schnitzel 22
Schnitzel with guacamole, bacon bits, mozzarella and hollandaise served with chips and house salad

Southern Fried Chicken 22
House made southern fried chicken with gravy topped mash, spicy slaw and ranch dressing

Mojo Chicken 24
Spicy chicken Maryland served with crushed chat potatoes, buttered kale, salsa criolla and pickled pineapple

Pork Belly 27 GF
Crispy skin pork belly with cauliflower puree, grilled asparagus, peas, roasted zucchini finished with red wine jus

Lamb Chops 28
Grilled lamb chops with Mediterranean cous cous, topped with a herby pomegranate salsa and cucumber labna

Fate of the Day 29 GF
Cajun spiced charred vegetables, cucumber labna, harissa, pickled red onion, fresh herbs and lemon

From the butcher

Served with
Beer battered chips and house salad or mash and vegetables

Angus Rump 450G (Grass Fed) Inverell N.S.W 29
Eye fillet 200G (Grain Fed) Northern Rivers N.S.W 31
Rib Fillet 300G (Grass Fed) Inverell N.S.W 32

Sauces GF
Red wine gravy, pepper, mushroom, diane, bearnaise, hollandaise

Steak Toppers
Free range eggs 2 Salt and pepper calamari 6 Creamy garlic prawns (4) 10

Sides
Fried portabello mushrooms with garlic butter 4 House salad with vinaigrette 3
Potato mash 4 Vegetables 5

HAND HELD

All burgers served
on a milk bun and served with chips

Porto Burger 17 V
Portobello mushroom, grilled haloumi, beetroot hummus, spinach and riata

Wagyu Beef 18
Beef patty, crispy bacon, cheddar, lettuce, tomato, beetroot, red onion and chutney

Butchers Sandwich 19
Butchers steak, crispy bacon, cheddar, lettuce, tomato, beetroot, fried egg and bush tomato relish

Fried Chicken Burger 19
Southern style fried chicken, crispy bacon, cheddar, lettuce and pepper mayonnaise

DESSERTS

Chocolate Mousse 8.5
House made rich mousse with chocolate ganache, biscotti and roasted macadamia crumble

Eton Mess 8.5
Broken meringue, wild berry compote, chantilly cream, vanilla ice cream and strawberries

Sticky Date 8.5
Warm sticky date smothered in rich butterscotch with vanilla ice cream, chantilly cream and salted caramel praline

Apple Turnover 8.5
Braised apple compote wrapped in puff pastry cooked golden with vanilla ice cream, chantilly cream and hot custard

11:30AM – 4:30PM

Lunch Rump 14
200g rump steak cook to your liking served with chips, house salad and your choice of sauce

Chicken Schnitzel 14
Crumbed chicken schnitzel served with chips, house salad and your choice of sauce

Fish and Chips 12
Battered hoki fillet served with chips, house salad and tartare sauce

Karaage Burger 12
Japanese style crispy chicken, lettuce, tomato, aioli and chips

Beef Burger 12
Beef patty, cheddar, lettuce, tomato, pickled mayonnaise and chips

B.L.A.T 12
Crispy bacon, lettuce, avocado, tomato, aioli and chips

Chicken Caesar Wrap 12
Grilled chicken, cos lettuce, crispy bacon, parmesan, caesar dressing and chips

Bangers and Mash 12 GF
Beef sausages, mash potato, green beans, braised onions and gravy

Greek Salad 12 GF V
Mixed lettuce, spanish onion, tomato, feta, olives and mustard vinaigrette

Add Grilled Chicken 6
Add Grilled Prawns 8

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