



Starters / Light Meals / Share

Warm house-marinated local olives <i>Kangaroo Valley Olives</i>	10
Farmgate Paté of chicken liver, orange and thyme, beetroot relish, cornichon & toasted bread	17
Popcorn Chicken House seasoned chicken thigh bites with smoky chipotle mayo	13
Trio of dips with grilled sour dough, local extra virgin olive oil and dukkah	15
Garlic Cheese: garlic mozzarella parmesan	16
Pesto Crust: pesto sauce parmesan	16
Soup-a-Doopa: See blackboard for today's soup, crusty bread	14
Potted Prawns in a creamy prawn bisque with toasted sour dough	20
House-made dumplings in a 5-spice Asian-style broth	17
Bruschetta; See board for today's flavour	15
Arancini of three cheese and dill on tomato sugo, grated pecorino and rocket	S 16 / L 21

Main Meals

Grilled Market Fish of the Day	See board
Spaghetti Arrabiatta , tomato sugo (tomato sauce), chili, spinach, Parmesan	27
Spaghetti "a la bisque" spaghetti in prawn bisque cream sauce with baby spinach, cherry tomatoes and prawns	35
Spaghetti Bolognese topped with Parmesan cheese	30
Crumbed Chicken Breast Schnitzel served with mashed potato, seasonal vegetables, mushroom sauce	30
Jack's Creek Rump Steak 250g served with mashed potato, seasonal vegetables & mushroom sauce	35
Double Roasted Pork Belly , house-made potato skins, sweet and sour slaw, pan jus	35

See boards for Chef's Specials

Flip over for sides and PIZZA selection

Menu Available | Lunch – 11.30am-2.30pm | Dinner 5pm-7.30pm

Fully Licensed (No BYO) | 10% weekend & 15% P/H Surcharge | BYO Cake charges apply

Please let our staff know if you have a food allergy or dietary requirements. We will do our best to prepare appropriate food, however, we do have all major allergens in our restaurant kitchen



Pizzas

Pizzas are all served one size 30cm

Gluten Free Base / Vegan cheese Add \$5ea

Garlic Cheese: garlic mozzarella parmesan	16
Pesto Crust: pesto sauce mozzarella parmesan	16
Margarita: tomato sugo (garlic tomato sauce) fior di latte fresh basil EVOO	21
Mushroom & Garlic: garlic mozzarella mushroom	22
Island: tomato sugo ham pineapple fior di latte	23
Pepperoni: tomato sugo salami fior di latte basil	23
Napolitana: tomato sugo olives capers anchovies oregano fior di latte	23
Mediterranean Veg: Tomato sugo roasted eggplant roasted capsicum mushroom olives onion fior di latte rocket	25
Chicken Masala: Masala spiced tomato base chicken spinach red onion tomato fior di latte coriander	26
Pesto Prosciutto: pesto fior di latte cherry tomato prosciutto rocket	26
Quattro formaggio: fior di latte provolone Gorgonzola Parmesan	26
Capricciosa: tomato sugo ham mushroom artichoke olives fior di latte	26
4 seasons: tomato sugo ham mushrooms prawns cabanossi fior di latte basil	27
Creamy Prawn: bisque base prawns spinach cherry tomatoes fior di latte	27

Sides

Bowl of Fries	9	Sweet potato fries served with aioli	11
Salad	10	Vegetables	10
Mashed potatoes	10	Extras (inc sauces / Parmesan)	from 2 ea

Available Lunch Only...

Farmgate Steak Sandwich: Grilled minute steak, cheese, lettuce, tomato, mayo, onion relish on Turkish bread, with fries	28
Vege Burger: <i>Made by Kade</i> vegan patty, cheese, lettuce, tomato, mayo, onion relish on Turkish bread, with fries	25

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