



FOOD MENU

SNACKS & SMALL PLATES

Mixed Marinated Olives (VG,DF) 9

Pickled Vegetables (VG,GF) 7

Housemade Focaccia (V)

Plain **9** Garlic focaccia **10** Cheesy garlic **11**


Zak's Smoked Hungarian Salami (GF) 12

Plate of Provolone (V,GF) 9

Served with focaccia

Cheese Croquettes (V) 8

Taleggio & potato croquettes, caramelised onion mayo (2 per serve)

Pork Sausage & Baby Squid (DF,GF,N)  21

Housemade pork sausages, fried baby squid, peanuts, nam jim sauce

Seafood Antipasti 35


Selection of cured, cooked and raw seafood. See specials board for today's selection

SIDES

Chips (VG,GF) 9

Chopped Salad (V,DF) 10

Cauliflower Cheese (V) 12

Grilled Broccoli (GF,DF,N)  10

Anchovy & garlic dressing, hazelnuts

Extra Sauce 3

Red Wine Gravy	Garlic Butter
Chicken Gravy	Cafe de Paris
Peppercorn Sauce	Chimichurri

KIDS MEALS

Fish & Chips (GF,DF) 15

Linguine w/ napoli sauce (V) 15

Chicken nuggets & Chips (DF) 15

Cheeseburger & Chips 20

Kids Ice Cream 5

Strawberry or chocolate topping

LARGE PLATES

Blue Swimmer Crab & Prawn Linguine 35
(N, GF available)

Chilli, garlic, olive oil sauce, pistachio

Chicken Burger 24

Crumbed breast, daikon & cabbage slaw, siracha mayo, american cheese and chips

Add bacon + 3

BBH Beef Burger  25

150g beef patty, cheese, bacon, tomato, onion, pickle, lettuce, burger sauce and chips

Add blue cheese + 3

Make it a Double + 8

Grilled Veg & Braised Beans (VG)  29

Braised borlotti beans, grilled leeks, pumpkin, silverbeet with labna (or gremolata for VG)

Fish & Chips (GF,DF) 29

Beer Battered OR Grilled, with salad & tartare
See specials board for today's fish

Chicken Schnitzel

Chips, salad and your choice of sauce **29**

Mash, braised peas and choice of sauce **30**

Chicken Parmigiana 32

Chicken schnitzel topped with ham, napoli sauce and cheese. Served with chips and salad

300G Scotch Fillet (GF,DF)  42

Tey's Riverine Grass-fed beef

Chips, salad and choice of sauce

Add grilled prawns + 12

500G T-Bone (GF)  55

Noland Darling Downs grain-fed beef

Fries, creamed silverbeet, onion rings, sauce

Beef Cheek (GF) 42

Slow cooked in red wine. Served with mash, carrots, onion and gremolata

DESSERT


Creme Brulee (GF) 14

Basque Cheesecake 14

Served with chantilly cream and berry compote

Chocolate Nemesis cake (GF) 14

Served with chantilly cream and orange sorbet

DF - Dairy Free **V** - Vegetarian **VG** - Vegan **GF** - Gluten Free **N** - Contains Nuts  - Woodfire Grill

For allergies/dietary requirements please speak to our friendly team before you order