

DINNER MENU



three elements

diner | grill | events

start | share | snack

Garlic bread	\$8.00
Bruschetta [v] <i>Tomato, Spanish onion, basil, balsamic glaze</i>	\$20.00
Salt and Pepper Squid <i>Pickled fennel, garlic aioli</i>	\$18.00
Tempura Prawns <i>Asian Slaw, Chipotle Mayo, Lemon Cheeks</i>	\$18.00
Freshly Shucked Sydney Rock Oysters [gf, df] <i>Served naked, classic chardonnay mignonette, lemon</i>	½ dozen \$25.00 Full dozen \$38.00
Fire Roasted Pumpkin Wedges [v] <i>Pepita pesto, feta, toasted hazelnuts</i>	\$20.00
Sweet Potato Fries [v] <i>Sweet chilli, aioli</i>	\$11.00
Fries [v] <i>Chilli mayo</i>	\$10.00

salads

Hail, Caesar! <i>Baby cos, croutons, anchovies, bacon, egg, parmesan</i>	\$16.50
Hail, Greek! <i>Vine ripened tomatoes, cucumber, olives, red onion, feta</i>	\$16.50
ADD Grilled Chicken	\$4.00

mains

Cumberland Pork Sausages [gf] <i>Whipped potato, onion gravy</i>	\$26.00
Portuguese Half Chicken <i>Fries, garden salad, chili mayo</i>	\$28.00
Beer Battered Fish n' Chips <i>Mushy peas, tartare, lemon</i>	\$27.00
Atlantic Salmon Fillet [gf] <i>Whipped potato, broccolini, dill hollandaise</i>	\$32.00

pasta

Beef Bolognese Spaghetti <i>Nonna's sauce, aged parmesan</i>	\$29.00
Hand Rolled Gnocchi [v] <i>Mushroom Ragu, pecorino, cress</i>	\$29.00

burgers [All burgers served on a sesame bun + fries]

Grilled Beef <i>American cheese, tomato jam, mustard mayo, pickles</i>	\$20.00
Chicken Schnitzel <i>Cos, bacon, cheese, aioli</i>	\$20.00
Beer Battered Fish <i>Leaves, pickles, tartare</i>	\$20.00
Crumbed Mushroom Burger [v] <i>Provolone, lettuce, tomato, pickles, relish</i>	\$20.00

schnitzels [All schnitzels served with our house garden salad + fries OR mash + seasonal vegetables]

The Classic <i>Chicken schnitzel, gravy, lemon cheek</i>	\$25.00
The Don <i>Chicken parmigiana, smoked ham, Napoli sauce, mozzarella</i>	\$26.00
The Italian <i>Chicken schnitzel, bolognese, grated mozzarella, basil</i>	\$26.00
The New Yorker <i>Chicken schnitzel, Napoli sauce, mushroom, bacon, mozzarella</i>	\$26.00

pizza [gf Bases available on request]

The Margherita [v] <i>Tomato, boccincini, mozzarella, picked basil</i>	\$22.00
The Moomoo [v] <i>Mushrooms, mozzarella, oregano, parmesan</i>	\$22.00
Call Me Shrimp <i>Prawns, mozzarella, olives, chilli, rocket, lemon squeeze</i>	\$25.00
Oh Dear <i>Ham, spicy salami, bacon, cabanossi, chicken, mozzarella</i>	\$25.00
The Hawaiian <i>Smoked leg ham, pineapple, mozzarella, oregano</i>	\$22.00
Made in Wollongong <i>Hot salami, mozzarella, olives, anchovies</i>	\$25.00
Supreme Leader <i>Ham, spicy salami, mushrooms, bacon, cabanossi, peppers</i>	\$25.00

Gluten free bases available on request

grill [All cuts served with our house garden salad + fries OR mash + seasonal vegetables]

200gram Gippsland Pastured Fed Tenderloin	\$35.00
250gram Grain Fed Sirloin	\$31.00
250gram Jacks Creek Wagyu Rump Mb5-6 34	\$34.00
300gram Southern Ranges Pasture Fed Scotch Fillet	\$36.00
450gram Rib Eye Msa	\$46.00

Sauces Red wine jus | green peppercorn | cafe de paris | mushroom sauce

sides

Onion Rings <i>Zesty dipping sauce</i>	\$10.00
Mixed Seasonal Vegetables [vg]	\$10.00
Green Beans & Peas <i>Mint, goats cheese</i>	\$12.00
Duck Fat Roasted Kipfler Potatoes	\$10.00
Whipped Potato [gf]	\$10.00

cheese [For two]

Australian Artisan Cheeses <i>Compote, chutney, honeycomb, crisp bread</i>	\$32.00
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sweets [See Specials Board]

the little ones [for children under 12 yrs]

Beef Burger and Fries	\$12.50
Chicken Nuggets and Fries	\$12.50
Battered Fish and Fries	\$12.50
Spaghetti Bolognese	\$12.50

All our kids meals include ice cream and syrups

Please make your server aware of any dietary requirements before ordering while all care is taken to safely handle food that may potentially contain allergens, cross-contamination may occur. Not all ingredients listed.