

THE



WINTER MENU

AVAILABLE DAILY 12PM - 9PM

SNACKS

Salt & Pepper Squid	14/17
Chili, lemon & black garlic aioli	
Fried Buttermilk Chicken	15
Kimchi, kewpie mayo & house pickles	
W.A. Octopus	16
Chargrilled octopus, chorizo, aioli, basil, harissa, pickled fennel & tapioca crackle	
Cauliflower Fritti (v)	14
Pickled carrot, yoghurt & hummus	
Feta Crostini (v)	15
Zucchini, prosciutto, peas & mint	

SALADS

Flynn Salad (v)	16
Roast beetroot, halloumi, chickpeas, spinach, hummus, nuts, grains w/ herbs & lemon dressing	
Crunch Salad (v)	16
Shaved fennel, red cabbage, apple, chia seeds, walnuts, gorgonzola, capers, herbs, spring onion & cider dressing	
Slow Roasted Lamb Salad	19
12 hr roast lamb shoulder, brown rice, feta, pine nuts, wild rocket, cherry tomatoes, herbs, w/ lemon & confit garlic dressing	
ADD TO YOUR SALAD	
Chicken	4
Halloumi	4.5
Beef	4.5

BURGERS & SANDWICHES

Scotch Sandwich	20
Grass fed Scotch fillet, Iggy's sourdough, wild rocket, aioli, slow roasted tomato, pickled beetroot, onion jam, brie & fries	
Wagyu	14
Ground Wagyu patty, American cheese, red onion, pickles, lettuce, tomato, mustard & tomato relish	
Truffletron	16
Wagyu patty, American cheddar, wild rocket, truffle aioli, parmesan, sautéed mushrooms, house pickles & slow roasted tomato	
'Karaage' Chicken	14
Crispy chicken thigh fillet, slaw, iceberg, American cheddar, Frankie's hot sauce, chipotle mayo, house pickles & blue cheese dressing	
Ring Of Fire	16
Wagyu patty, American cheddar, jalapeno, onion rings, streaky bacon, tomato relish, house pickles & maple aioli	
ADD TO YOUR BURGER	
Chips	3
Sweet potato fries	4
Truffle & parmesan chips	5
Bacon	3
Extra patty	5
Glass of Heineken	5

MAINS

Forest Mushroom Risotto (v)	22
Black garlic, assorted mushrooms, parmesan, thyme, pine nuts + Roast chicken 4	
Fish & Chips	18
Beer battered Dory fillets, fries & tartare	
Parmesan & Polenta Crusted Chicken Schnitzel	19
Olive salsa, lemon, jus, chips & salad + Parmigiana 3	
Crumbed Beef Cheek	26
Celeriac mash, pickled carrot, roast onions, peas, horseradish & pinot noir jus	
Market Fish of the Day	POA
Seasonal garnish (see blackboard)	
Alaskan Crab	30
Hand-picked Alaskan crab, hand-cut angel hair pasta, cherry tomatoes, chili, basil, lemon & herb crumb	
Rangers Valley Wagyu Rump (marble score +5)	32
250g Wagyu rump, chargrilled asparagus, w/ rosemary garlic shoestring fries & café de Paris	

ARTISAN PIZZA

Margherita (v)	18
Buffalo mozzarella, tomato & garden basil	
Verdure (v)	18
Eggplant, capsicum, ricotta, confit garlic, red onion & pangrattato	
Roast Chicken	20
Roast chicken, pesto, parmesan & spinach	
Pork Belly Pizza	20
Crispy pork belly, caramelised onion, sliced apple & sherry caramel	
Chorizo	20
Spanish chorizo, piquillo pepper mayo, tomato & caramelised onion	
Serrano Ham	20
Pineapple, Spanish serrano ham & mint	
Pepperoni	20
Extra hot pepperoni, mushroom & oregano	
Salumi	21
Hot sopressa salami, capsicum, mushroom & chili	
Duck	21
Roast duck, hoisin sauce, spring onion, cucumber & coriander	
Jumbo Pizza (dinner service only)	40
Any artisan pizza, served with mixed leaves or beer battered fries	
ADD TO YOUR PIZZA	
Gluten free base	4
All extra cheese & vegetable toppings	1.5
All extra meat toppings	3
All extra seafood toppings	6

SIDES

Beer Battered Fries	8
Sweet Potato Chips	9
Mixed Leaf Salad	6
Truffle & Parmesan Chips	10
Seasonal Vegetables	8

DESSERT

Crushed Pavlova	10
Vanilla bean chantilly, passionfruit pulp & lemon curd	
Nutella Ricotta Cannoli	10
Nutella, marshmallow, hazelnut powder & miso caramel ice cream	

(v) Vegetarian