

Entrées

Garlic Bread (VO/GFO) \$ 10.90

House made garlic butter atop
toasted sourdough bread.

Pulled Lamb Shoulder Slider \$ 13.90

Slow cooked lamb shoulder
slider, with house made pickles,
tzatziki and shredded iceberg.

Arancini (VO) \$ 14.90

Pesto and pumpkin seed
arancini with a sweet pumpkin
puree

Salt & Pepper Calamari \$ 15.90

Crispy salt and lemon pepper
calamari with house made
garlic aioli sauce.

Karaage Chicken \$ 15.90

Japanese fried chicken thigh
with shichimi & citrus kewpie
mayo.

Mezze Platter (VO/GFO) \$ 22.00

Turkish bread fingers with
hummos, tzatziki and presto
dips, garlic and chilli olives,
roasted capsicums, roasted
cherry tomatoes , grilled
haloumi and cucumber sticks.

Mains

Southern Fried Chicken Burger \$26.00

Southern styled crispy chicken with lettuce, house made zucchini pickles, swiss cheese and bacon with house made chipotle aioli. Served with steak house chips.

Chicken Caesar Salad \$26.00

Morrocan marinated chicken atop a traditional Caesar salad with crispy bacon pieces, shaved parmasen cheese, sourdough crutons, house made Caesar dressing and a poached egg.

Middle eastern cauliflower *(VO/Vegan)* \$29.00

A spiced Cauliflower steak, served atop of house made hummos, roasted pumpkin wedges and with grilled asparagus and fried chickpeas.

5 Spice Pork Belly \$29.00

Pork Belly, slow cooked with 5 spice and apple cider, served with fennel puree, choy sum, pickled kohlrabi and a spiced apple and plum sauce.

Fish of the day \$34.00

Chefs selected fish of the day. Pan fried with confit cocktail potatoes, puree de choufleur, fried leek and a hazelnut and paprika butter

Scotch Fillet Steak *(GFO)* \$43.00

Scotch fillet Steak with bbq corn ribs, house made roasted sweet potato fries and onion rings. And topped with gremolata.

Add Stilton sauce. \$3

Add Red Wine jus \$3.

Pastas & Risottos

with Chicken/Extra meat *add \$6.00*

Carbonara Fettuccini *(GF - replace pasta with risotto)* **\$28.00**

Classic Carbonara with onion, bacon & garlic with our house made fettuccini and tossed through a creamy sauce.

Fettuccini Puttanesca *(GF - replace pasta with risotto)* **\$29.00**

House-made fettuccini served in a rich Napoli tomato sauce infused with garlic, anchovies, olives, capers, and a hint of chilli.

Mushroom Risotto **\$29.00**

Mixed mushrooms – enoki, swiss brown, oyster, button – with a pesto sauce, and finished with fried basil leaves and chives.

Seafood Paella **\$36.00**

A Spanish classic with mussel, prawns, calamari and chorizo; with a vegetable medley, all mixed through Napoli sauce and saffron rice.

Sides

BBQ Corn ribs **\$13.90**

Char-grilled Corn ribs served with chilli oil.

Roasted Carrot **\$14.90**

Roasted carrots with hummus, chili oil and yoghurt.

Pumpkin & Beetroot salad **\$14.90**

Warm roasted beetroot and pumpkin, feta cheese, walnuts, fresh dill and a dill oil dressing.

Chip bucket *(GFO)* **\$4.90**

A small bucket chips served with aioli.

Please Note, we can cater to most dietary needs.
Please let our staff know when you order.

GFO: Gluten Free Option
VO: Vegetarian Option

Desserts

Churros doughnuts \$14.90

Spanish churros served with chocolate sauce. Dusted with cinnamon sugar.

Panna Cotta (GFO) \$14.90

The Classic Panna Cotta, served with berry coulis and seasonal berries and flowers.

Biscoff Apple Cheese Cake \$15.90

Biscoff base with a baked cheese cake filling, stewed apples and topped with crumble mix.

Baileys Brownie \$14.90

Double baked Brownie served with baileys chocolate mousse and seasonal berries.

Drinks

Soft Drink \$4.00

Coke, Diet Coke, Coke Zero, Sunkist, Lemonade

Molony's Soft Drink \$6.00

Mt Gambier Est. 1911
Blue Lake Lemonade, Red Rock, Forest Lime

Juices \$5.00

Apple or Orange

Strange Love – Mineral Water 350mL bottle \$6.00
750mL bottle \$12.00

Strange Love – Tonic Water \$5.00

Strange Love – Lo Cal Sodas \$6.00

Double Ginger Ale, Mandarin, Lemon Squash, Cloudy Pear

Dukes Coffee Cup \$5.50
Made by a Barista Mug \$6.50

Alcoholic Beverages

A greater variety of beverages may be available, please ask the bar staff.

For Wines, please refer to the wine list.

Beers & Ciders \$9.00

Robe Town Brewery – Pale Ale,
Three Oaks Brewery – Apple Cider,
Asahi, Carlton Dry, Carlton Draught,
Corona, OR Great Northern

El Toro Margarita \$14.00

Ranch Water, OR Mango

Boston Bay Spritzed Wine \$16.00

From Wrattonbully grapes, canned locally.

Rosé, OR Cabernet

Cocktail Jug \$25.00

Blue Lagoon, OR Lime Mojito

23rd St Australian Whiskey & Cola Can \$14.00

23rd St Gin Can \$15.00

Signature Gin & Tonic – No Sugar, OR
Tropical Gin & Soda

Spirits Made to Order

House Spirits \$14.00

23rd St Australian Whiskey, 23rd St Vodka,
Bundaberg Rum,

Premium Spirits \$16.00

St Mary's Vodka, Mulligan's Rum,
Kraken Black Rum, Roku Gin,
23rd St Violet Gin, 23rd St Tropical Gin,
St Agnes Brandy, Jack Daniels

Mixers: Standard

Coke, Diet Coke, Coke Zero, Sunkist, Lemonade

Mixers: Premium Strangelove \$1.00

23rd St Tonic Water, 23rd St Mineral Water,
LoCal soda range (inc Ginger Ale)