

Entrées

Garlic Bread <i>(VO)/(GFO)</i>	\$ 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 <i>(VO)</i>	\$ 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 <i>(VO)/(GFO)</i>	\$ 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}

Moroccan marinated chicken atop a traditional Caesar salad with crispy bacon pieces, shaved parmesan 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 Wrattenbully 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)