



EVENING MENU

ENTREE

FLAT BREAD & DIPS* 16

BUFFALO WINGS* 17
w/ Blue Cheese Sauce

CAULIFLOWER ARACHINI BALLS* 17
w/pangrattoto crumb & Beetroot Puree

SOFT SHELL CRAB BAO BUNS* 20
Crispy soft shell crab w/wakame & wasabi aioli

SEAFOOD CHOWDER W/CIABATTA BREAD

SMALL 16
LARGE (MAIN) 22

MAINS

VENISON SALAD* 23
Seared venison, maple candied walnut, pear, blue cheese, tomatoes, mesclun & rocket

BABY BACK PORK RIBS 30
Bourbon marinated ribs w/ beer battered fries & salad

BLACK RABBIT NOODLES 22
Stir Fry vegetables w/ soba noodles noodles in a chilli, sesame, ginger and soy sauce

Add Chicken 5
Prawns 7

LAMB SHANK ONE 25
TWO 30
Served with creamy potato mash, greens in a rosemary lamb suace

DAILY CHANGING SPECIALS BOARD

please ask your server for details

CRISPY PORCHETTA* 30
Pork fillet rolled in pork belly stuffed with fennel, garlic & rosemary served with Potato mash, green beans, red wine jus & apple sauce

250G SCOTCH FILLET STEAK* 38
served with creamy mushroom sauce, mash & Vegetables or Salad & Fries
Add creamy garlic prawns 7

BEEF FILLET* 220g 40
Served with Beer Batter Fries, Salad, two fried eggs, beer battered onion rings and a red wine jus

FISH & CHIPS* 26
fresh market fish choose beer battered or pan fried served w/ salad & fries

BLACK RABBIT PIE 21
Slow cooked Bannockburn rabbit and shitake Mushroom ragu served in flaky puff pastry with creamy mash & salad

these dishes can be made **gluten free, please let your server know*

Please show respect for our neighbours & keep noise at a reasonable level when dining outdoors & when leaving the premises