



EVENING MENU

ENTREE

GARLIC BREAD 9

CHEESEY GARLIC BREAD 12

CRISPY SQUID 16
w/ wasabi mayonnaise

BUFFALO NIBBLES* 5 - 12 10 - 20
Crispy buttermilk chicken nibbles , buffalo sauce and blue cheese dip

BEEF CHEEK TACOS \$7 EACH
Avocado, sour cream, corn & jalapeno salsa

MAINS

SMOKED DUCK SALAD* 25
Smoked duck breast, grapefruit, red onion, tomato, mesclun, roasted beetroot & crispy noodles

BABY BACK PORK RIBS 34
Bourbon marinated ribs w/ beer battered fries & salad

BLACK RABBIT NOODLES 23
Stir Fry vegetables w/ soba noodles noodles in a chilli, sesame, ginger and soy sauce

Add Chicken 5
Prawns 7

WILD GOAT RAGU FETTUCHINI 32
Slowed cooked goat shoulder mixed through fettuchini w/ shaved parmesan & salsa verde

CRISPY PORCHETTA* 35
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 42
Served with Beer Batter Fries, Salad, two fried eggs, beer battered onion rings and a red wine jus

FISH & CHIPS 28
fresh market fish choose beer battered or pan fried served w/ salad & fries

BLACK RABBIT PIE 22
Slow cooked Bannockburn rabbit and shitake Mushroom ragu served in flaky puff pastry with creamy mash & salad

MARTINEZ CATALAN PORK SAUSAGES & MASH - gf 25
Pork sausages w/mash, peas, and a Red wine jus

**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