

Home of the live piano man, fine spirits, cocktails and great times

SNACKS & SIDES

- Garlic Bread** \$9
garlic butter, parmesan, herbs (v)
- Chips** \$9
aioli (v)
- Char Grilled Broccolini** \$8
steamed & grilled broccolini, garlic butter & almonds
- Spiced Hummus** \$14
sumac spiced hummus, currants, fried cauliflower, red onion, nuts, sourdough (ve)
- Spicy BBQ Chicken Wings** \$16
hot smokey bbq sauce, Danish blue vein dressing, celery sticks
- Soft Shell Crab** \$16
herb battered soft shell crab, lettuce, lemon & garlic aioli
- Cheeseboard to share** \$27
2 cheeses with accompaniments (v)

SALADS

add grilled marinated chicken \$5

- Roast Pumpkin Salad** \$20
pumpkin, goats cheese, pomegranate, pepita seeds, baby rocket, extra virgin olive oil & balsamic reduction (gf)
- Panzanella Salad** \$20
heirloom tomatoes, bocconcini, basil, croutons, extra virgin olive oil & balsamic reduction
- Quinoa & Beetroot Salad** \$20
quinoa, baby beetroot, candied walnuts, avocado, feta, mixed lettuce, house dressing (v)

BURGERS

add bacon \$3 - cheese \$2 - avocado \$3

- Cheese Burger** \$21
soft burger bun, beef patty, melted cheese, pickles, ketchup, mustard, chips *additional patty & cheese* \$6
- Aussie Beef Burger** \$22
soft burger bun, beef patty, iceberg, tomato, beetroot, caramelised onion, BBQ sauce, chips
- Steak Sandwich** \$26
chefs choice of steak, rosemary focaccia, tomato, rocket, caramelised onion, American mustard, aioli, chips

PUSH CLASSICS

add pepper sauce, mushroom sauce or garlic butter \$2

- Nachos (Vegetarian / Beef)** \$19 / \$20
with corn chips, melted mozzarella cheese, sour cream, coriander, sweet chilli sauce, jalapeños, shallots, guacamole
Veg - spiced beans & sweet corn (v)(gf)
Beef - spiced beef & beans (gf)
- Chicken Schnitzel** \$23
panko crumbed chicken breast, house salad, chips & jus
- Chicken Parmigiana** \$26
panko crumbed chicken breast topped with napolitana sauce & melted mozzarella, house salad & chips
- Fish & Chips** \$25
herb-battered fried flathead, tartare, house salad & chips
- Pan-Fried Salmon** \$33
crispy-skinned salmon, roasted chat potatoes, grilled broccolini, toasted almonds & lemon butter sauce
- Beef & Guinness Stew** \$26
Guinness-braised beef, mushrooms, carrots, potato, peas, sourdough
- 250g Rangers Valley Rump Steak** \$32
250g Grain fed Rump Steak, with house salad, chips & jus
add garlic prawns \$6
- 250g Grain Fed Sirloin Steak** \$34
250g Grain fed Sirloin Steak, with house salad, chips & jus
add garlic prawns \$6

COCKTAILS

- DARK 'N' STORMY GOSLING** 19
Goslings Bermuda Black, ginger beer, lime
- LADY IN RED** 18
Tanqueray, raspberry, lemon, sugar
- ALL THINGS NICE** 18
Pampero Blanco, strawberry, cinnamon, lemon
- EL CAFECITO** 18
Don Julio Blanco, Kahlua, lime, agave
- MADAME MARTINI** 20
Ketel One, Passoa liqueur, prosecco, passionfruit, apple, whites
- WINTER MARGARITA** 22
Don Julio Blanco, mezcal, lime, agave, whites
- NEGRONI** 18
Tanqueray, Campari, Sweet Vermouth
- WATERMELON CRUSH** 20
Tanqueray, St Germain, watermelon, lime, sugar

ASK ONE OF OUR TEAM FOR YOUR FAVOURITE COCKTAIL

Please order and pay at the bar

Dietary requirements must be advised at time of ordering. (v) – vegetarian. (gf) – gluten free.

Surcharges apply to card transactions