

# TO SHARE

#### COPPERHEAD PLATTER

DUCK LIVER PATE, KOREAN CHILLI CRUSTED SALAMI,
GRILLED CHORIZO, NDUJA, KENILWORTH BLACK WAXED CHEDDAR,
HOUSE PICKLES, CHICKEN AND PISTACHIO TERRINE, ORGANIC OLIVE SOURDOUGH \$48

BUTTER LETTUCE, SALTED CANDIED WALNUTS, SMOKED PARMESAN, ESCHALLOTS & RASPBERRY DRESSING GF \$16

HOUSE SALAD, ROCKET, RED CABBAGE, PICKLED CUCUMBERS, ONIONS, RADISH GF \$11

DUCK FAT POTATOES, PARSLEY GF DF \$11

HANDCUT CHIPS, ROSEMARY SALT, AIOLI GF DF \$10

POLENTA CHIPS, RANCH DRESSING GF \$17

EGGPLANT CHIPS, JAPANESE MUSTARD MAYONNAISE GF \$19

HALOUMI CHIPS, CAPSICUM RELISH \$18

ONION RINGS DF \$10

ROASTED CARROTS, BROCCOLINI, HAZELNUT BUTTER GF \$11

BEARNAISE SAUCE \$5

### Entrée

FRESH SHUCKED OYSTERS, NATURAL, LEMON GF DF \$6 EACH

CRUMBED BURRATA, HEIRLOOM TOMATOES, BASIL, GRAPE MUST REDUCTION, EVOO (GF AVAIL) \$28

LAMB & POTATO DUMPLINGS, PAPAYA SALAD, TOM YUM MAYONNAISE GF \$19

SEARED SCALLOPS, CRISPY PORK BELLY, MISO MAYO, PEA TENDRILS DF GF \$24

FLASH FRIED CALAMARI, HOUSE MADE SMOKED SWEET CHILLI, GINGER SAUCE GF DF \$19

PRAWN AND SPANNER CRAB CANNELLONI, SAFFRON LEMON BUTTER SAUCE \$27

CURED YELLOWFIN TUNA, TEQUILA SMOKED TOMATO, CRÈME FRAICHE, AVOCADO, CHILLI & LIME SORBET GF \$28

ÎNDIAN SPICED CAULIFLOWER, CHICKPEAS & LENTILS, TAMARIND, SMOKED BUFFALO RAITA GF (VEGAN WITH NO RAITA) \$19

GF gluten free not coeliac DF dairy free
Please note, a surcharge applies for eftpos & credit card transactions
15% surcharge applies for public holidays



## HOME MADE LINGUINE

LOCAL SEAFOOD, GARLIC, CHILLI, CHERRY TOMATOES, FRESH BASIL, EVOO \$42 LOCAL ROCKY CREEK MUSHROOMS, WHITE WINE, BUTTER, CREAM, PARSLEY \$34

KIDS MENU - ALL DAY (12 YEARS AND UNDER) \$18

HAM AND CHEESE PIZZA

SPAGHETTI BOLOGNAISE

FISH AND CHIPS

CRUMBED CHICKEN AND CHIPS

...AND FOR DESSERT - VANILLA ICE CREAM WITH CHOCOLATE OR STRAWBERRY TOPPING

#### BURGERS & PIZZAS - DAILY 11:30AM TO 5:00PM

DOUBLE WAGYU BEEF BURGER \$29

DOUBLE WAGYU PATTY, AMERICAN MUSTARD, AGED CHEDDAR, SMOKY BACON, LETTUCE, TOMATO, STOUT BRAISED ONION, CAPSICUM RELISH, AIOLI, CHIPS

HERB CRUMBED SNAPPER BURGER \$30 SHREDDED LETTUCE, PICKLES, TOMATO TARTARE, HAND CUT CHIPS

CHICKEN PARMI BURGER \$28
CHICKEN SCHNITZEL, SMOKED HAM, NAPOLI SAUCE, MOZZARELLA,
LETTUCE, TOMATO, PICKLES & CHIPS

HOT SALAMI PIZZA \$29 HOT SALAMI, ONION, FRESH CHILLI, PARSLEY

PORK BELLY PIZZA \$28
PORK BELLY, CARAMELISED ONION, ROCKET, SMOKY BBQ SAUCE, PARMESAN

ROCKY CREEK MUSHROOM PIZZA \$28 OLIVE OIL, MUSHROOMS, BUFFALO MOZZARELLA

LOCAL PRAWN PIZZA \$35 CHILLI, GARLIC, CHERRY TOMATO, CAPERS & DILL

GF gluten free not coeliac DF dairy free Please note, a surcharge applies for eftpos & credit card transactions 15% surcharge applies for public holidays



#### MAINS

STOUT BRAISED LAMB SHOULDER FOR 2
MALT TREACLE JUS, MUSHY PEAS, ROSEMARY KIPFLER POTATOES,
ROASTED CARROTS, PORT ONIONS, MINT JELLY DF \$85
PAIR WITH FIRETAIL CARIBBEAN STOUT

PORK BELLY, HONEY CARROTS, HAZELNUT BUTTER, PEAR CHUTNEY, RADISH SALAD DF GF \$39

PAIR WITH FIRETAIL IPA

BEER BATTERED LOCAL FISH, HAND CUT CHIPS, HOUSE SALAD, RUSTIC TARTARE SAUCE DF \$36

PAIRED WITH A SCHOONER OF WITH FIRETAIL LONDON ALE \$44

LOCAL SEAFOOD, FISH, PRAWNS, MUSSELS, SCALLOPS, POTATOES, CHERRY TOMATOES, LEEKS AND FENNEL, WHITE WINE, BUTTER, CREAM, HERB FOCACCIA, GRILLED LEMON \$42

PAIR WITH FIRETAIL LAGER

SPICY MEXICAN BEAN STEW, FIRE ROASTED CORN, PEPPERS, OAXACA, BBQ TORTILLA, GREEN RICE DUMPLINGS GF (VEGAN WITHOUT OAXACA) \$35

PAIR WITH FIRETAIL CERVEZA

CHICKEN PARMIGIANA, HOUSE CRUMBED FREE RANGE CHICKEN BREAST, SMOKED HAM, NAPOLI SAUCE, MOZZARELLA, HAND CUT CHIPS AND HOUSE SALAD \$36

PAIRED WITH A SCHOONER OF FIRETAIL PALE ALE \$44

CONFIT DUCK, ROCKY CREEK MUSHROOMS, ESCHALLOTS, RISOTTO, WATERCRESS OIL

GF (DF AVAIL) \$41

PAIR WITH FIRETAIL IPA

TODAY'S FRESH FISH, SEASONAL GARNISH MP
PAIR WITH FIRETAIL CERVEZA

Grass fed sirloin 250g, duck fat potatoes, chorizo, pearl onions, peas, pebre gf \$52 Paired with a schooner of with Firetail Caribbean Stout \$60

BLACK ANGUS RUMP 300G, OLASAGASTI ANCHOVIES, CRISPY ONION RINGS, BEARNAISE SAUCE,
HAND CUT CHIPS, HOUSE SALAD, JUS \$44

PAIRED WITH A SCHOONER OF FIRETAIL SUMMER ALE \$52

ADD MUSTARD \$3

MOUTARDE ROYALE SEEDED WITH COGNAC, FIREMAN'S, GREEN PEPPERCORN, HONEY MUSTARD



### DESSERT \$19

FRENCH VANILLA SLICE, POACHED RHUBARB, VANILLA CUSTARD

"GOLD" 3 CHOCOLATE TART, MACADAMIA PASTRY, WILD FIGS COMPOTE, BAY LEAF ICE CREAM GF

WHISKEY CAKE, CARAMELISED BANANA SYRUP, SMOKED WHISKEY ICE CREAM GF

DONUT SANDWICH, HAZELNUT ICE CREAM, RASPBERRY JAM, CHOCOLATE SAUCE

CHEESE SELECTION 1, 2 OR 3

1-\$18/2-\$28/3-\$36

MUSCATELS, MUSTARD FRUITS, LAVOSH,

WOOMBYE ASH BRIE, KENILWORTH BLACK WAXED CHEDDAR, BERRY'S CREEK OAK BLUE

AFFOGATO

VANILLA BEAN ICE CREAM, SHOT OF ESPRESSO, BISCOTTI GF & DF AVAILABLE \$16

WITH A SHOT OF LIQUEUR \$23

TRIO OF ICE CREAM, BISCUIT CRUMB GF & DF AVAILABLE \$18