



# MENU

## TO SHARE

<b>CALAMARI</b>	<b>16</b>
Southern fried calamari. Louisiana mayo.	
<b>SPINACH &amp; ARTICHOKE QUESADILLAS [V]</b>	<b>14</b>
Mozzarella. Parmesan. Baby spinach. Artichoke. Chilli. Aioli.	
<b>ARANCINI BALLS [V]</b>	<b>15</b>
4 Cheese arancini. Sugo. Parmesan.	
<b>CHICKEN WINGS [GF]</b>	<b>14</b>
Choose tossing sauce: Buffalo or Louisiana. Choose dipping sauce: Ranch or blue cheese.	
<b>QUESO FUNDIDO [V*][GF*]</b>	<b>16</b>
Mixed melted cheese. Chorizo. Shallots. Fried chillies. Pickled onions. Home-made flatbread.	
<b>PRAWN TACOS (2) [DF]</b>	<b>20</b>
Chilli prawns. Avocado salsa. Coriander. Lime Mayo.	
<b>PATATAS BRAVAS [VE*][DF][GF]</b>	<b>13</b>
Twice-cooked potatoes. Sugo. Parsley. Garlic. Aioli.	

## SIDES

<b>CHARRED GREENS</b>	<b>12</b>
Seasoned greens. Chilli vinaigrette. Roasted pepitas.	
<b>FLATBREAD [V][DF]</b>	<b>6</b>
Home-made flatbread. Garlic herb oil.	
<b>SWEET POTATO FRIES [GF]</b>	<b>13</b>
<b>FRIES</b>	<b>11</b>
<b>MASH [V][GF]</b>	<b>6</b>

## SALADS & BOWLS

<b>CHICKEN CAESAR SALAD</b>	<b>24</b>
Chicken. Bacon. Baby cos. Cucumber. Radish. Green beans. Garlic bread sticks. Parmesan.	
<b>GOAT CHEESE &amp; ROAST VEG SALAD [VE*][GF][DF*]</b>	<b>24</b>
Grilled goats cheese. Spinach. Sweet potato. Chickpeas. Radish. Carrot. Asparagus. Sunflower seeds. Pumpkin. Dukka.	
<b>RICE BOWL [VE*][GF][DF*]</b>	<b>22</b>
Black rice. Avocado. Sweet potato. Mixed seeds. Cabbage. Edamame. Pickled onions. Louisiana Mayo.	
<b>Add ons</b>	
Lemon Chicken	6

## MAINS

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 UPGRADE TO SWEET POTATO FRIES +5 OR MASH +4  
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<b>SIRLOIN STEAK [GF][DF]</b>	<b>36</b>
Chargrilled sirloin. Chimichurri. Sugo. Salad. Fries.	
<b>CHARRED HARISSA CHICKEN SKEWERS [DF]</b>	<b>26</b>
Harissa chicken skewers. Pickled onions. Lime mayo. Salad. Home-made flatbread.	
<b>CHICKEN SCHNITZEL</b>	<b>28</b>
Chicken schnitzel. Salad. Fries. Choice of sauce: mushroom, peppercorn or gravy.	
<b>CHICKEN PARMIGIANA</b>	<b>28</b>
Chicken schnitzel. Marinara. Bacon. Mozzarella. Parmesan. Salad. Fries.	
<b>EGGPLANT PARMIGIANA [V]</b>	<b>24</b>
Eggplant schnitzel. Marinara. Mustard. Mozzarella. Parmesan. Salad. Fries.	
<b>MARKET FISH [GF][DF]</b>	<b>29</b>
Grilled market fish. Puffed black rice crust. Ratatouille.	

WE CANNOT ALWAYS GUARANTEE TO BE 100% GLUTEN OR NUT FREE

GF = Gluten Free      V = Vegetarian      VE = Vegan  
 GF\* = Can be made Gluten Free  
 VE\* = Can be made Vegan

# BURGERS

SERVED WITH FRIES.  
UPGRADE TO SWEET POTATO FRIES +5

<b>CHEESEBURGER</b> [GF*][DF*]	<b>24</b>
Beef. Bacon. Cheese. Onion. Pickles. Burger sauce.	
<b>DOUBLE BBQ CHEESEBURGER</b> [GF*][DF*]	<b>28</b>
Double beef patty. Onion strings. Cheese. Mayo. BBQ. Chilli.	
<b>GRILLED CHICKEN BURGER</b> [GF*][DF*]	<b>24</b>
Grilled chicken. Bacon. Avocado salsa. Chilli. Mayo.	
<b>VEGAN CHEESEBURGER</b> [VE]	<b>28</b>
Buds® vegan patty. Vegan cheese. Tomato. Onion. Pickles. Coral lettuce. Vegan burger sauce.	
<b>Add ons</b>	
<b>BEEF PATTY</b>	<b>7</b>
<b>BUDS® VEGAN PATTY</b>	<b>7</b>
<b>BACON</b>	<b>4</b>
<b>AVOCADO</b>	<b>4</b>
<b>GF BUN / VEGAN BUN</b>	<b>5</b>
<b>ONION STRINGS</b>	<b>4</b>

# SAUCES

<b>MUSHROOM</b>	<b>4</b>
<b>PEPPERCORN</b>	<b>4</b>
<b>GRAVY</b>	<b>4</b>
<b>LOUISIANA</b>	<b>3</b>
<b>BUFFALO</b>	<b>3</b>
<b>BLUE CHEESE</b>	<b>2</b>
<b>RANCH</b>	<b>2</b>

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# DAILY SPECIALS

AVAILABLE FROM 12PM  
NOT AVAILABLE ON PUBLIC HOLIDAYS

## MONDAY

### \$20 200G RUMP STEAK

Choose fries or salad.  
Choose sauce: mushroom, peppercorn or gravy.

## TUESDAY

### \$20 CHICKEN SCHNITZEL

Choose fries or salad.  
Choose sauce: mushroom, peppercorn or gravy.  
+\$4 UPGRADE TO PARMIGIANA

### \$18 EGGPLANT PARMIGIANA

Eggplant schnitzel. Marinara. Mustard.  
Mozzarella. Parmesan. Choose fries or salad.

## WEDNESDAY

### \$18 BURGERS

Cheeseburger or Grilled Chicken burger.  
Fries.

## THURSDAY

### \$20 1KG CHICKEN WINGS

Choose tossing sauce: Buffalo or Louisiana.  
Choose dipping sauce: Ranch or blue cheese.

# DESSERT

### STICKY DATE PUDDING [V] 10

Sticky date pudding. Butterscotch. Salted  
caramel ice cream.



# MENU

# COCKTAILS

## ALL COCKTAILS \$20

OUR COCKTAILS USE HOME-MADE SYRUPS AND FRESHLY SQUEEZED LEMON AND LIME JUICE.

### ARE YOU KIING ME?

Vodka, elderflower liqueur, lemon, kiwi and aloe vera

### BOHEMIAN RASPBERRY

Tequila, raspberry liqueur, raspberries, lemon and soda

### GHOST OF KYOTO

Sake, pink moscato, lychee liqueur, lemon, lychees and strawberries

### TRUE GRIT

Tequila, jalapeño-infused agave syrup, lime and cucumber

### MARRY ME

Vodka, lemongello, vanilla liqueur, lemon and meringue

### BUCKLEY'S CHANCE

Rye whisky, peanut butter whiskey, bitters and popcorn

### RETURN OF THE MAC

Coconut cream washed rum, macadamia liqueur, lime, mango and coconut

### ROSIE'S CLUB

Gin, blueberry liqueur, lemon, raspberries and rosemary

## \*\*\* CLASSIC COCKTAILS AVAILABLE \*\*\*

SOME COCKTAILS CONTAIN EGG WHITES AND MAY CONTAIN TRACES OF NUTS.

## \$20 YOUNG HENRY'S JUGS

## HAPPY HOUR

**\$6 HOUSE WINES, HOUSE BEERS,  
& HOUSE SPIRITS**

MONDAY - THURSDAY  
5PM - 7PM

## COCKTAIL HAPPY HOUR

**\$12 CLASSIC COCKTAILS**

FRIDAY AND SATURDAY NIGHTS  
9PM - 11PM

# WINES

		GLASS	BOTTLE		
SPARKLING	<b>WOODBROOK FARM BRUT CUVÉE</b> SOUTH AUSTRALIA	8	37		
	<b>LA GIOIOSA ORGANIC PROSECCO</b> DOC, VENETO, ITALY	11	46		
	<b>JOSEF CHROMY NV SPARKLING</b> TASMANIA	14	55		
	<b>PIPER HEIDSIECK BRUT CUVÉE</b> REIMS, FRANCE		99		
WHITE WINE		SML	LRG	BOTTLE	
	CRISP & CLEAN				
	<b>BEACH HUT SEMILLION SAUVIGNON BLANC</b> WESTERN AUSTRALIA	8	13	37	
	<b>WORKING LUNCH SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND	9	14	40	
	<b>PHILIP SHAW "THE GARDENER" PINOT GRIS</b> ORANGE, NEW SOUTH WALES	11	16	46	
	<b>SANTI PINOT GRIGIO</b> DOC VALDADIGE, ITALY	11	16	46	
	<b>ROBERT OATLEY RIESLING</b> GREAT SOUTHERN, WESTERN AUSTRALIA	12	17	49	
	TEXTURAL				
	<b>TEMPUS TWO COPPER SEREIS WILDE CHARDONNAY</b> HUNTER VALLEY & ADELAIDE HILLS	12	17	49	
	<b>EDEN ROAD CHARDONNAY</b> TUMBARUMBA, NEW SOUTH WALES			64	
	<b>FRAMINGHAM F-SERIES SAUVIGNON BLANC</b> MARLBOROUGH, NEW ZEALAND			74	

# THE STONED CROW

		SML	LRG	BOTTLE
ROSE & PINK MOSCATO	<b>WISE SEA URCHIN SHIRAZ ROSÉ</b> MARGARET RIVER, WESTERN AUSTRALIA	9	14	40
	<b>ROSABEL ROSÉ</b> LANGUEDOC, FRANCE	12	17	49
	<b>MIRABEAU ETOILE ROSÉ</b> CÔTES DE PROVENCE, FRANCE			69
	<b>FIGLIO PINK MOSCATO</b> MUDGE, NEW SOUTH WALES	10	15	43
FINE & VIBRANT				
	<b>MCGUIGAN PINOT NOIR</b> SOUTH EAST AUSTRALIA	10	15	43
	<b>JOSEF CHROMY PINOT NOIR</b> TASMANIA			64
MEDIUM BODIED & SPICE				
	<b>CULLARIN BLOCK 17 SYRAH</b> CANBERRA, ACT			74
MEDIUM BODIED & VELVETY				
	<b>SHY PIG CABERNET MERLOT</b> SOUTH EAST AUSTRALIA	8	13	37
	<b>MICHEL TORINO MALBEC</b> MENDOZA, ARGENTINA	11	16	46
MEDIUM BODIED & FLESHY				
	<b>TEMPUS TWO COPPER SERIES GSM</b> BAROSSA, SOUTH AUSTRALIA	12	17	49
POWER & BALANCE				
	<b>CORRYTON BURGE SHIRAZ</b> BAROSSA, SOUTH AUSTRALIA	12	17	49
	<b>WISE LEAF RESERVE CABERNET SAUVIGNON</b> MARGARET RIVER, WA	11	16	46
FULL BODIED				
	<b>HENTLEY FARM SHIRAZ</b> BAROSSA, SOUTH AUSTRALIA			64