



MENU

TO SHARE

CALAMARI	16
Southern fried calamari. Louisiana mayo.	
SPINACH & ARTICHOKE QUESADILLAS [V]	16
Mozzarella. Parmesan. Baby spinach. Artichoke. Chilli. Aioli.	
ARANCINI BALLS [V]	15
4 Cheese arancini. Sugo. Parmesan.	
CHICKEN WINGS [GF]	16
Choose tossing sauce: Buffalo or Louisiana. Ranch.	
QUESO FUNDIDO [GF*]	17
Mixed melted cheese. Chorizo. Shallots. Fried chillies. Pickled onions. Home-made flatbread.	
PRAWN TACOS (2) [DF]	20
Chilli prawns. Avocado salsa. Coriander. Lime Mayo.	
PATATAS BRAVAS [VE*][DF][GF]	14
Twice-cooked potatoes. Sugo. Parsley. Garlic. Aioli.	

SIDES

CHARRED GREENS	12
Seasoned greens. Chilli vinaigrette. Roasted pepitas.	
FLATBREAD [V][DF]	6
Home-made flatbread. Garlic herb oil.	
FRIES	11
MASH [V][GF]	6

SALADS & BOWLS

CHICKEN CAESAR SALAD	27
Chicken. Bacon. Baby cos. Cucumber. Radish. Green beans. Garlic bread sticks. Parmesan.	
GOAT CHEESE & ROAST VEG SALAD [VE*][GF][DF*]	25
Grilled goats cheese. Spinach. Sweet potato. Chickpeas. Radish. Carrot. Asparagus. Sunflower seeds. Pumpkin. Dukka.	
RICE BOWL [VE*][GF][DF*]	22
Black rice. Avocado. Sweet potato. Mixed seeds. Cabbage. Edamame. Pickled onions. Louisiana Mayo.	
Add ons	
Lemon Chicken	8

MAINS

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UPGRADE TO MASH +4	
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SIRLOIN STEAK [GF][DF]	38
Chargrilled sirloin. Chimichurri. Sugo. Salad. Fries.	
CHARRED HARISSA CHICKEN SKEWERS [DF]	28
Harissa chicken skewers. Pickled onions. Lime mayo. Salad. Home-made flatbread.	
CHICKEN SCHNITZEL	28
Chicken schnitzel. Salad. Fries. Choice of sauce: mushroom, peppercorn or gravy.	
CHICKEN PARMIGIANA	30
Chicken schnitzel. Marinara. Bacon. Mozzarella. Parmesan. Salad. Fries.	
EGGPLANT PARMIGIANA [V]	26
Eggplant schnitzel. Marinara. Mustard. Mozzarella. Parmesan. Salad. Fries.	
MARKET FISH [GF][DF]	29
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.

CHEESEBURGER [GF*][DF*] 24

Beef. Bacon. Cheese. Onion.
Pickles. Burger sauce.

BUFFALO BILL BURGER [GF*][DF*] 26

Fried chicken tenders. Cheese. Coleslaw.
Shallots. Pickles. Buffalo. Ranch.

GRILLED CHICKEN BURGER [GF*][DF*] 24

Grilled chicken. Bacon.
Avocado salsa. Chilli. Mayo.

VEGAN CHEESEBURGER [VE] 28

Buds© vegan patty. Vegan cheese. Tomato.
Onion. Pickles. Coral lettuce.
Vegan burger sauce.

Add ons

BEEF PATTY	7
BACON	4
AVOCADO	4
GF BUN / VEGAN BUN	5

SAUCES

MUSHROOM	4
PEPPERCORN	4
GRAVY	4
LOUISIANA	3
BUFFALO	3
GARLIC AIOLI	2
RANCH	2

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GF* = Can be made Gluten Free VE* = Can be made Vegan
DF* = Can be made Dairy Free

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DAILY SPECIALS

AVAILABLE FROM 12PM
NOT AVAILABLE ON PUBLIC HOLIDAYS

MONDAY

\$22 200G RUMP STEAK

Salad. Fries.
Choose sauce: mushroom, peppercorn or gravy.

TUESDAY

\$22 CHICKEN SCHNITZEL

Salad. Fries.
Choose sauce: mushroom, peppercorn or gravy.

+\$2 UPGRADE TO PARMIGIANA

\$20 EGGPLANT PARMIGIANA

Eggplant schnitzel. Marinara. Mustard.
Mozzarella. Parmesan. Salad. Fries.

WEDNESDAY

\$18 BURGERS

Cheeseburger or Grilled Chicken burger.
Fries.

THURSDAY

\$25 1KG CHICKEN WINGS

Choose tossing sauce: Buffalo or Louisiana.
Ranch.

DESSERT

STICKY DATE PUDDING [V] 10

Sticky date pudding. Butterscotch. Salted
caramel ice cream.



MENU

COCKTAILS

ALL COCKTAILS \$21

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 SELECTED COCKTAILS

FRIDAY AND SATURDAY NIGHTS
9PM - 11PM

WINES

		GLASS	BOTTLE		
SPARKLING	WOODBROOK FARM BRUT CUVÉE SOUTH AUSTRALIA	9	40		
	LA GIOIOSA ORGANIC PROSECCO DOC, VENETO, ITALY	13	52		
	JOSEF CHROMY NV SPARKLING TASMANIA		64		
WHITE WINE		SML	LRG	BOTTLE	
	CRISP & CLEAN				
	BEACH HUT SEMILLION SAUVIGNON BLANC WESTERN AUSTRALIA	9	14	40	
	PIKOURA SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	10	15	43	
	PHILIP SHAW "THE GARDENER" PINOT GRIS CENTRAL RANGES, NEW SOUTH WALES	12	17	49	
	SANTI PINOT GRIGIO DOC VALDADIGE, ITALY	12	17	49	
	ROBERT OATLEY RIESLING GREAT SOUTHERN, WESTERN AUSTRALIA	13	18	52	
	TEXTURAL				
	TEMPUS TWO COPPER SEREIS WILDE CHARDONNAY HUNTER VALLEY & ADELAIDE HILLS	13	18	52	
	AD HOC CHARDONNAY PEMBERTON, WESTERN AUSTRALIA			59	
	FRAMINGHAM SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND			59	

THE STONED CROW

		SML	LRG	BOTTLE	
ROSE & PINK MOSCATO	WISE SEA URCHIN SHIRAZ ROSÉ MARGARET RIVER, WESTERN AUSTRALIA	9	14	40	
	MARQUIS DE PENNAUTIER LANGUEDOC-ROUSILLON, FRANCE	12	17	49	
	FIORE PINK MOSCATO MUDGE, NEW SOUTH WALES	10	15	43	
RED WINE	FINE & VIBRANT				
	MCGUIGAN PINOT NOIR SOUTH EAST AUSTRALIA	11	16	46	
	JOSEF CHROMY PINOT NOIR TASMANIA			74	
	MEDIUM BODIED & SPICE				
	BEST'S BIN 1 SHIRAZ GREAT WESTERN, VICTORIA			59	
	MEDIUM BODIED & VELVETY				
	SHY PIG CABERNET MERLOT SOUTH EAST AUSTRALIA	9	14	40	
	MICHEL TORINO MALBEC MENDOZA, ARGENTINA	12	17	49	
	MEDIUM BODIED & FLESHY				
	TEMPUS TWO COPPER SERIES GSM BAROSSA, SOUTH AUSTRALIA	13	18	52	
	POWER & BALANCE				
	CORRYTON BURGE SHIRAZ BAROSSA, SOUTH AUSTRALIA	13	18	52	
PEDESTAL CABERNET SAUVIGNON MARGARET RIVER, WESTERN AUSTRALIA	12	17	49		
CHILLED					
GEMTREE LUNA TEMPRANA TEMPRANILLO MCLAREN VALE, SOUTH AUSTRALIA	13	18	52		