

Season: *Spring*

Selection: *Wine & Cocktail Menu*



Sparkling

	Vintage	Region	Glass	Bottle
Dal Zotto Pucino Prosecco	NV	King Valley	\$11	\$55
Chandon Brut	NV	Yarra Valley	\$17	\$78
Mount Majura "The Silurian"	2015	Canberra District	\$12	\$60
Veuve Clicquot Brut	NV	Reims, France	-	\$155

Whites

Mount Majura Pinot Gris	2016	Canberra District	\$12	\$59
Cockfighter's Ghost Pinot Gris	2015	Adelaide Hills	\$9	\$48
Chalkers Crossing Chardonnay	2013	Tumbarumba	\$13	\$62
Four Winds Riesling	2016	Canberra District	\$12	\$61
Wily Trout Sauvignon Blanc	2017	Canberra District	\$11	\$54
Green Shoots Semillon Sauvignon Blanc	NV	Orange	\$9	\$45

Rosé

La Linea Tempranillo Rosé	2016	Adelaide Hills	\$11	\$55
Audrey Wilkinson Rosé	2017	Hunter Valley	\$10	\$48

Reds

Eden Road "The Long Road" Syrah	2014	Canberra District	\$12	\$60
Red Claw Pinot Noir	2016	Mornington Peninsula	\$14	\$65
Mallaluka Cabernet Shiraz Sangiovese	2016	Canberra District	\$10	\$48
Nick O'Leary Shiraz	2015	Canberra District	\$14	\$65
Green Shoots Cabernet Merlot	NV	Orange	\$9	\$45
The Other Wine Co. Grenache	2016	McLaren Vale	\$14	\$65
Cockfighter's Ghost Cabernet Sauvignon	2010	Orange	\$11	\$55

Cocktails

Frosé	\$9
Rosé, Strawberry, Lime	
Cin-City	\$9
Whiskey, Cinnamon, Cloudy Apple	
Crazy in the Coconut	\$18
Coconut infused Pisco, Campari, Vermouth	
Mr Tumnus	\$17
Smirnoff Vodka, Vermouth, Watermelon, Cucumber, Lemon, Sugar, Rose	
Wrecked	\$18
Smirnoff Vodka, White Crème de Cacao, White Mint, Coffee, Bourbon Whipped Cream	
Passion Pit	\$17
Ketel One, Crème de Cacao, Grapefruit, Passionfruit, Egg White	
Get Busy	\$17
Pampero Blanco, Blackberries, Lemon, Ginger, Orgeat, Honey	
Royal Flush	\$16
Belvedere, Vanilla, Lemon, Crème de Violette, Lavender	
Cogsworth	\$17
Smirnoff Vodka, Lemon, Sugar, Thyme	
Madame Coco	\$15
Poor Toms Gin, Lemon, Vanilla, Strawberry, Prosecco	
Hogsmeade	\$15
Captain Morgan Black, Coconut, Orgeat, Lime, Mint, GFG Ginger Beer	

Cocktail Pitchers

Tiger Lily (2.0)	\$30
Smirnoff Vodka, Passionfruit, Lychee, Lime, Mint	
Black Pearl	\$30
Sailor Jerry, Lime, Mint, Ginger Beer, Chilli Sugar Syrup	
<i>Supercharge with GFG Ginger Beer</i>	+5
Watermelon Mojito	\$30
Pampero Blanco, Watermelon, Mint	

Mon-Thurs: 12pm til late
Fri: 11:30am til late

Sat: 9am til late
Sun: 9 am til late

Season:

Spring



Eats

Selection:

Bistro Menu

PLEASE ORDER AT THE BAR

TURN OVER FOR BEVERAGE MENU

Snacks

GARLIC BREAD - V -	\$6
parmesan	
MARINATED OLIVES - V - GFA -	\$10
SYDNEY ROCK OYSTERS - GF -	\$25
lemon, champagne eschalot vinegar	½ doz
HOUSE MADE DIPS - V - GFA -	\$16
grilled flatbread	
DAILY SELECTION OF LOCAL & IMPORTED CHEESES	\$18
quince paste & crackers	
RED SNAPPER CEVICHE - GFA -	\$21
avocado, ginger, mezcal, prawn cracker	
SPINACH & GOATS CHEESE CROQUETA - V -	\$14
BALZANELLI CHARCUTERIE - GFA -	\$23
marinated olives, grilled flatbread	
POLENTA CHIPS - V- GF -	\$14
muhammara	
PAN FRIED HALOUMI - V - GF -	\$18
pomegranate, honey, oregano, walnuts	
SPICED BOURBON GLAZED CHICKEN WINGS - GF -	\$14
paprika mayo	

Large Shared

FOR GROUPS OF 3-6 PEOPLE

WHOLE SLOW ROAST GARLIC & ROSEMARY LAMB SHOULDER - GF -	\$83
slaw, roast potato, mint yoghurt	
ROAST PORCHETTA - GF -	\$79
heirloom tomato, crushed potato, salsa verde	
WHOLE ROTISSERIE CHICKEN - GF -	\$46
butter lettuce, chips, pickles	

OPEN RAVIOLI - V - GFA -	\$24
herbed ricotta, hazelnuts, mint, salted eggplant, Turkish figs	
PAN ROASTED SALMON - GF -	\$28
artichoke, green beans, roast potato, dill	
PAN FRIED BARRAMUNDI FILLET - GF -	\$30
spring zucchini blossom, pumpkin seed, carrot mole	
PULLED LAMB SALAD	\$24
Israeli cous cous, rocket, peppers, feta, almonds, mint yoghurt	
BBQ ANGUS BEEF SHORT RIBS - GF -	\$28
slaw, pickles	

Classics

SALT & PEPPER SQUID - GF -	\$18
salad, wasabi mayo	
BEER BATTERED FLATHEAD FILLETS	\$24
chips, crushed peas, tartare sauce	
CHICKEN SCHNITZEL	\$24
parmesan slaw, chips, lemon	
CHICKEN PARMIGIANA	\$27
double smoked ham, napoli sauce, mozzarella, white slaw, chips	
EGGPLANT PARMIGIANA - V - GF -	\$20
fennel salad, chips	

Burgers

ALL SERVED WITH CHIPS

CHEESE BURGER - GFA -	\$20
beef patty, gouda, onion, tomato, pickles, mustard, ketchup, lettuce, parmesan mayo	
SOUTHERN FRIED CHICKEN BURGER	\$20
pickles, lettuce, chipotle mayo	
HALOUMI BURGER - V - GFA -	\$18
lettuce, pickled zucchini, roast eggplant, tomato, relish, aioli	
DUXTON BURGER - GFA -	\$22
beef patty, beetroot, tomato, bacon, iceberg, gouda, fried egg, onion, BBQ sauce	
GF BUN	+\$2
SWEET POTATO FRIES INSTEAD	+\$2

Woodfire Grill

HALF ROTISSERIE CHICKEN - GF -	\$28
buckwheat & goji berry salad	
BBQ WILD CAUGHT KING PRAWNS - GF -	\$32
chili, garlic	
300g - 150 DAY GRAIN FED PORTERHOUSE - GF -	\$35
300g - PASTURE FED T-BONE - GF -	\$34
400g - RIB EYE ON THE BONE - GF -	\$39
300g - PORK CUTLET - GF -	\$32

SERVED WITH GREEN BEANS, ROAST PARMESAN POTATO & YOUR CHOICE OF GRAVY / MUSHROOM / PEPPER SAUCE

Pizzas

CAPRESE - V - GFA -	\$19
buffalo mozzarella, basil, tomato	
PROSCIUTTO - GFA -	\$23
green chili, olives, buffalo mozzarella,	
DOUBLE SMOKED HAM - GFA -	\$23
mushrooms, spanish onion, spinach, parmesan	
PULLED CHICKEN - GFA -	\$24
jalapeño, kale, mozzarella	
CHORIZO - GFA -	\$23
olives, feta, peppers, buffalo mozzarella	
FOUR CHEESE - V - GFA -	\$21
mozzarella, blue, jarlsberg, ricotta, dukkah	
CHILI PRAWNS - GFA -	\$26
artichoke, oregano, pesto, peppers	
POTATO - V - GFA -	\$22
spanish onion, capers, gorgonzola	
GF BASE	+\$2
EXTRA TOPPINGS	+\$3

Sides

CHIPS - V - GF -	\$9
parmesan mayo	
SWEET POTATO FRIES - V -	\$12
honey & cumin yoghurt	
BUTTERMILK ONION RINGS - V - GF -	\$8
RADICCHIO & ROCKET SALAD - V - GF -	\$9
almond, pecorino, currants	
ROAST PARMESAN POTATO - V - GF -	\$9
GREEN BEANS, GOATS FETA, TOASTED ALMONDS - V - GF	\$9
ROAST HEIRLOOM CARROT - V -	\$12
honey yoghurt, cumin salted crumble	

Desserts

CHOCOLATE OVERLOAD	\$15
brownie, chocolate mousse, ice cream, caramel sauce, popping candy	
CHURROS	\$15
cinnamon sugar, chocolate & salted caramel sauces	
SMASHED PASSIONFRUIT MERINGUE - GF -	\$12
DAILY GELATO SELECTION - GF -	\$11
3 scoops	

Kids

COMPLIMENTARY BUSY KNIPPERS ACTIVITY PACK WITH EVERY KIDS MEAL. SEE STAFF WHEN YOU PLACE YOUR ORDER.

CHICKEN SCHNITZEL + CHIPS	\$12
CHEESEBURGER + CHIPS - GFA -	\$12
MARGHERITA PIZZA - GFA -	\$12
FISH + CHIPS	\$12
VANILLA ICE CREAM	\$4
caramel, strawberry or chocolate topping	
KIDS JUICE OR SOFT DRINK	\$2

SUNDAYS WILL INCUR A 10% SURCHARGE
PUBLIC HOLIDAYS WILL INCUR A 15% SURCHARGE
VISA AND MASTERCARD 1.5% AMERICAN EXPRESS 3%
NB: TRACES OF NUTS MAY BE PRESENT

V: Vegetarian GF: Gluten Free GFA: Gluten Free Available