



ENTRÉES

GRILLED CIABATTA - 15

Cottage Lane ciabatta, served with today's selection of butters. GF V*

BRUSCHETTA - 17

*Grilled ciabatta topped with tomato, balsamic onion, whipped feta & avocado.
VG, DF, GF**

CHEESE & HERB ARANCINI - 17

Served on a grilled capsicum sauce & topped with parmesan & roquette greens. V

BUTTERMILK CHICKEN STRIPS - 17

Four marinated fried chicken tenders on a House-made chive ranch sauce. GF

PORK & CABBAGE DUMPLINGS - 17

House-made dumplings in a hearty broth with spring onion & chilli. DF

BAKED BRIE - 20

Soft brie with walnuts, honey, fresh herbs & served with grilled ciabatta. GF, V, N*

GREEN LIP MUSSELS - 20

*Served in a white wine garlic & chilli sauce with grilled ciabatta. GF**

GF gluten free | VG vegan | V vegetarian | DF dairy free | N contains nuts.

GF, DF*, VG* gluten free, dairy free or vegan on request - this item can be made with slight revisions.*

MAINS

BUTTERNUT GNOCCHI - 28

Hand rolled gnocchi tossed through a creamy butternut sauce with toasted pepitas, feta & fresh herbs. VG, DF

GRILLED EGGPLANT - 30

Charred eggplant glazed with garlic & citrus, served with coconut yoghurt & couscous salad. VG, DF

BEEF & BACON BURGER - 30

Double pure beef patty with streaky bacon, crisp salad & cheese. Served on a grilled buttermilk bun with agria fries & garlic aioli.

FISH 'N' CHIPS - 35

Beer battered fillets with a garden salad, agria fries & tartare sauce. GF, DF*

PAPRIKA CHICKEN - 36

Grilled whole boneless chicken thigh with smoky paprika, served on a bed of vegetables & pearl couscous.

PORK & FENNEL SAUSAGE (300G) - 36

Grilled local sausage with garlic mash, seasonal green vegetables & House-made beer & onion gravy.

STICKY PORK RIBS - HALF 32 | FULL 40

Slow braised baby back ribs topped with a sticky BBQ sauce & accompanied with citrus slaw. DF, GF

PINOT BRAISED SHANK - 40

Slow roasted lamb shank with garlic mash, red wine & rosemary reduction. Accompanied by baby carrots & whipped feta. GF

GRILLED SALMON - 40

*Grilled salmon fillet on a bed of baby potato, roasted vine tomatoes & seasonal vegetables with a caper butter sauce. GF, DF**

SCOTCH FILLET (250G) - 46

Grilled to your liking & served with mascarpone mash, seasonal vegetables & your choice of sauce. GF

SAUCES: RED WINE JUS-GF,DF | GREEN PEPPERCORN SAUCE-GF,DF | CAFÉ DE PARIS BUTTER-GF.

TOMAHAWK STEAK (700GM) - 65

Grilled & served medium rare with creamy garlic mash, roast baby onions, baby vegetables & café de Paris butter. GF

SIDES 9

Fries with garlic aioli - GF, DF

Creamy garlic mash - GF

*Seasonal vegetables
- GF, DF**

Onion rings with garlic aioli - V

Green salad - VG, GF

Citrus slaw - V, DF

Grilled breads (2) - GF,DF*

Fried eggs (2) - V, GF, DF

PLATTERS

TOMAHAWK PLATTER - 95

Medium rare 700g tomahawk & locally made 300g pork & fennel sausage, accompanied with agria fries, grilled vegetables & roquette greens. Garnished with chimichurri & Café de Paris butter. GF

LAMB SHANK PLATTER - 80

Locally made 300g pork & fennel sausage & slow roasted lamb shanks paired with whipped feta, a pearl couscous salad & a creamy garlic mash with chimichurri sauce & roasted vine tomatoes.

STICKY RIBS PLATTER - 70

A full rack of sticky BBQ ribs accompanied by 300g of locally made pork & fennel sausage & buttermilk chicken tenders. Paired with citrus slaw, agria fries & finished with roast garlic aioli & chive ranch dressing. GF

DESSERTS 17

LEMON POSSET

Citrus custard with shaved white chocolate & oat crumble.

CHOCOLATE MOUSSE

A light & fluffy chocolate mousse with meringue drops & brownie bites. Sprinkled with raspberry dust. VG, GF

STICKY DATE

House-made date pudding, topped with salted caramel toffee. Finished with a sugar shard & vanilla ice-cream.

VANILLA PANNA COTTA

Paired with passionfruit syrup & white chocolate crumble. GF



Sign me up for great deals



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