



Bar & Grill Dining

BREADS

Herb Sourdough	10
Garlic Sourdough	10
Fresh Tomato Bruschetta. 12** with Fetta	15**

** denotes Gluten Free bread available extra - \$1.50

STARTERS

French Fries	9
tomato sauce, aioli	
Hand Cut Chips	11
sour cream, sweet green chilli dressing	
Arancini (8)	15
semi dried tomato, smoked mozzarella, aioli	
Garlic Prawns	25
prawn veloute, toasted sourdough	
Charcuterie Plate	34
selection of Spanish Salamis mild, aniseed, spicy & serrano jamon, green olives, pickled vegetables, toasted sourdough	
Share Plate	36
halloumi, two lamb sliders with slaw & tzatziki olives, hummus, red peppers, grilled chorizo, toasted sourdough	
Share Plate – Gluten Free Option	38

FROM THE GRILL

All our beef is raised free from growth hormones and antibiotics served with French Fries or Mash Potato

Black Angus Rump – 300gm	30
120 days grain fed, MSA graded, Riverina NSW	
Black Angus Eye Fillet - 200gm	35
120 days grain fed, MSA graded, Riverina NSW	
Black Angus Scotch Fillet - 300gm	43
120 days pasture fed, fat removed, MSA graded, Riverina NSW	
Tajima Wagyu Flat Iron - 180gm	43
400 days ration fed, MSA graded, marble score 8, Northern Victoria	
Tajima Wagyu Sirloin – 200gm	44
400 days ration fed, MSA graded, marble score 8, Northern Victoria	
Rib Eye on the bone – 400gm	45
pasture fed, MSA graded, Cape Grim, Tasmania	
Sauces GF – Red Wine Jus, Green Peppercorn, Béarnaise, Mushroom, Café de Paris Butter	



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SALADS

Rocket Salad pear, parmesan, house dried tomato, balsamic	18
Goats Cheese and Spanish Peach Salad honey, walnut, pistachio, lemon vinaigrette	19
Caesar Salad cos lettuce, bacon, garlic croutons, soft boiled egg, shaved parmesan, white anchovy dressing	19
Grilled Chicken Caesar Salad cos lettuce, bacon, garlic croutons, soft boiled egg, shaved parmesan, white anchovy dressing	24

SIDE BARR

Mixed Leaf, lemon vinaigrette	8
French Fries	9
Green Beans	10
Sautéed Mushrooms	10
Cauliflower au gratin	10
Potato Mash, truffle oil	10
Black Pudding	10
Thick hand cut chips	10



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BURGERS – ALL SRVED WITH CHIIPS

Vegetarian Burger 20**
sweet potato, thyme & fetta fritter, labneh, crushed olive, capsicum, spinach, lemon oil

Grilled Chicken Burger 21**
bacon, cheese, bbq sauce, sliced tomato

The London Burger 22**
beef pattie, aioli, egg, bacon, lettuce, cheese, caramelized onion, tomato

Extras Beef 6, Bacon 3, Egg 2, Cheese 2

**Denotes Gluten Free bun available – extra \$1.50

CHICKEN SCHNITZEL IN HOUSE CRUMBED WITH CHIPS & SALAD

Panko crumbed 21

Parmigiana Napoli sauce melted cheese 23

Mexican spicy sauce, jalapenos, cheese 23

LONDON SELECTIONS

Nasi Goreng 19 DF

Indonesian spiced fried rice, pork, prawns, egg, coriander oil

Nasi Goreng Vegetarian Option 19 DF

Pad Thai (contains peanuts)
vegetarian 19 Chicken 20 Prawn 21 Combo 23 GF

Coopers Beer Battered Fish & Chips 23 DF
leaf salad, tartare sauce

Cumberland Pork Sausages plain mash 22 GF
London mash (bacon, peas, shallot, cheese) 24

Market Fish of the day 34



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KIDS MENU- 12 years and under

Cheese Toastie Chips, tomato sauce	9
Sausage plain mash, tomato sauce	11GF
Beer Battered Fish & Chips leaf salad, tomato sauce	11.5
½ Chicken Schnitzel chips, green salad, tomato sauce	10.5
Pasta napolatana, parmesan	10
Cheese Burger meat pattie, chips, tomato sauce	13.5
Vanilla Ice Cream Chocolate sauce, nuts	10

SOMETHING SWEET & SAVOURY

Affogato no liqueur espresso, vanilla bean ice cream, biscotti	14
Sticky Date Cake butterscotch sauce, vanilla bean ice cream	15
Chocolate Truffle Torte berry compote, fresh cream	16 GF
Affogato liqueur espresso, vanilla bean ice cream, biscotti	22.5
Vanilla Bean Ice Cream	12
A Selection of local and international artesian cheese lavoche & pear chutney	
Individual Serve 25g One - 11 / Two - 18 / Three - 26	