



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

GRAZING PLATES

French Fries tomato sauce, aioli	10
Hand Cut Chips sour cream, sweet green chilli dressing	11
Arancini (8) porcini mushroom, mozzarella, aioli	15
Garlic Prawns garlic butter, sourdough	25
Charcuterie Plate selection of Spanish Salamis, mild, spicy, Serrano Jamon, green olives, persian fetta, pickled vegetables, toasted sourdough	34
Share Plate halloumi, two lamb sliders with slaw & tzatziki olives, hummus, red peppers, grilled chorizo, toasted sourdough	36
Share Plate – Gluten Free Option	38

PADDOCK TO PLATE

All our steaks are raised free from growth hormones and antibiotics served with a choice of French Fries or Mash Potato

Black Angus Rump – 300gm MSA graded, Riverina NSW 120 days grain fed	31
Black Angus Eye Fillet - 200gm MSA graded, Riverina NSW 120 days grain fed	36
Beef Cheek Bourguignon paris mash, green beans	32
Beef Wellington – 200gm MSA graded, Riverina NSW mushroom duxelle, puff pastry, mash, scorched broccoli, red wine jus	40
Black Angus Scotch Fillet - 300gm MSA graded, Riverina NSW 120 days pasture fed, fat removed	44
Rib Eye on the bone – 400gm MSA graded, Cape Grim, Tasmania 120 days pasture fed	46
Sauces GF – Red Wine Jus, Green Peppercorn, Béarnaise, Mushroom, Café de Paris Butter	



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FROM THE GARDEN

Rocket Salad	18
pear, parmesan, house dried tomato, balsamic	
Goats Cheese and Spanish Peach Salad	20
honey, walnut, pistachio, lemon vinaigrette	
Caesar Salad	19
cos lettuce, bacon, garlic croutons, soft boiled egg, shaved parmesan, white anchovies, white anchovy dressing	
Grilled Chicken Caesar Salad	24
cos lettuce, bacon, garlic croutons, soft boiled egg, shaved parmesan, white anchovies, white anchovy dressing	

ON THE SIDE

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 SERVED WITH CHIIPS

Vegetarian Burger sweet potato, thyme & fetta fritter, labneh, crushed olive, capsicum, spinach, lemon oil	20**
Grilled Chicken Burger crispy bacon, cheese, sliced tomato, bbq sauce	21
The London Burger beef patty, aioli, egg, bacon, lettuce, cheese, caramelized onion, tomato	22**

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

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

LONDON SELECTIONS

Nasi Goreng GF Indonesian spiced fried rice, pork, prawns, egg, coriander oil	20
Nasi Goreng Vegetarian Option GF	19
Pad Thai (contains peanuts) GF Vegetarian 20 Chicken 21 Prawn 22 Combo	23
Coopers Beer Battered Fish & Chips DF leaf salad, tartare sauce	23
Cumberland Pork Sausages Plain mash GF London mash (bacon, peas, shallot, cheese) GF	25
Market Fish of the day GF	MP

CHICKEN SCHNITZEL IN HOUSE CRUMBED WITH FRENCH FRIES & LEAF SALAD

Panko crumbed	21
Parmigiana napoli sauce, melted cheese	23
Mexican spicy napoli sauce, jalapenos, cheese	23



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KIDS SECTION

Cheese Toasty french fries, tomato sauce	10
Sausage Plain mash, tomato sauce	12 GF
London Mash (bacon, peas, shallot, cheese)	14
Beer Battered Fish & Chips french fries, leaf salad, tomato sauce	12
½ Chicken Schnitzel french fries, leaf salad, tomato sauce	12
Pasta napolitana, parmesan	11
Cheese Burger meat patty, french fries, tomato sauce	14
Vanilla Bean 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
Vanilla Bean Ice Cream (3 scoops)	12
Affogato liqueur espresso, frangelico, vanilla bean ice cream, biscotti	22.5
A Selection of local and international artesian cheese lavoche & pear chutney	
Individual Serve 25g One - 11 / Two - 18 / Three - 26	