

START & SHARE

GARLIC BREAD* 8 V

Garlic thyme butter. Add cheese +2

SOURDOUGH BAGUETTES* 12 V VG

Lemon myrtle dukkha, balsamic olive oil

PAN FRIED HALOUMI 16 GF

Pomegranate molasses, pomegranate arils, lemon

500g CHICKEN WINGS* 18 GF

Secret dry rub with buffalo or smokey BBQ sauce

BURRATA 18 V GFA

Soft mozzarella, warm roasted heirloom tomato, crusty bread, balsamic glaze

DUCK LIVER PARFAIT 18 GFA

Port wine infused pate, cranberry jelly, roasted walnuts, caperberries, Mary's house made lavosh

YIROS PLATTER* 36 GFA VO

Marinated lamb skewers, tortilla, shredded cos, cheese, tabouli, tzatziki, chips VO - *haloumi or beetroot falafels*

GRAZING PLATTER* 50 GFA

Duck liver parfait, prosciutto, salami, caperberries, crusty bread, house dip, smokey cheddar, Mary's house made lavosh, marinated olives

PUB FAVOURITES

All pub favourites served with steak chips

300g CHICKEN SCHNITZEL* 24

300g PORTERHOUSE SCHNITZEL* 26

300g GLUTEN FREE CHICKEN SCHNITZEL* 26

Parmigiana +4, Kilpatrick +6,

Balhannah leg ham parmigiana +6, Surf 'n' Turf +8

Choice of sauce +2

FISH & CHIPS* 20e / 26m GFA

Battered/Crumbed/Grilled

Chips, lemon, tartare

SALT & PEPPER SQUID* 26 GFA

Chips, lemon, tartare

Add side salad or vegetables +2

PULLED BRISKET BURGER 26 GFA

Slow cooked brisket, American pickles, southern BBQ sauce, lettuce, cheese, crispy onions, chips

CHICKEN BURGER 26 GFA

Buttermilk fried chicken, bacon, chipotle, lettuce, cheese, tomato, chips

MUSHROOM & HALOUMI BURGER 26 V VGA GFA

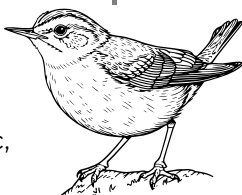
Grilled Portobello mushroom, haloumi, lettuce, tomato, guacamole, aioli, chips

Gluten free bun +3

SAUCES

ALL SAUCES 2 GF

Gravy, Mushroom, Pepper, Creamy Garlic, Diane, Plum & Pepper Glaze



MAINS

All steaks served with roast kipfler potatoes, broccolini, choice of sauce

250g PORTERHOUSE 38

350g SCOTCH FILLET 52

Surf 'n' Turf +8

CHARGRILLED KANGAROO 36 GF

Lemon myrtle rub, roast kipfler, broccolini, plum & pepper glaze

BALHANNAH PORK SAUSAGES 26 GF

Creamy mash, broccolini, onion, gravy

700g BBQ PORK RIBS 46 GF

Paprika corn ribs, chips, chipotle

CHARRED HARISSA CHICKEN SKEWERS 34 GF

Hummus, quinoa tabbouleh salad, roast kipflers

AUSTRALIAN SALTWATER BARRAMUNDI 42 GF

Purple cauliflower grits, charred heirloom carrots, garlic velouté

BEETROOT FALAFEL SALAD 24 VG GF

Beetroot infused falafel, quinoa tabbouleh, lemon & herb dressing, turmeric aioli

BURRITO BOWL 26 V VGA GFA

Spice rice, beans, roasted capsicum, fresh tomato salsa, shredded cheddar, flour tortillas, corn, guacamole, chipotle

Pulled beef +6 GF

Chicken +6 GF

Haloumi +6 V GF

Beetroot falafels +6 VG GF

V = Vegetarian | VGA = Vegan Option Available | GF = Gluten Free | GFA = Gluten Free Option Available

ALL DAY DINING SATURDAY & SUNDAY, LIMITED MENU MARKED *

Management cannot guarantee meals without traces of allergy items



SIDES

GLAZED HEIRLOOM CARROTS **10 V VGA GF**

GARLIC BROCCOLINI **10 V VGA GF**

HOUSE SALAD **10 V VG GF**

BOWL OF CHIPS* **10 V VG GF**

Tomato sauce

BOWL OF WEDGES* **16 V VGA**

Sweet chilli, sour cream

PIZZAS

MARGHERITA* **20 V VGA**

Tomato, basil, mozzarella, bocconcini

ROASTED ARTICHOKE & TOMATO* **22 V VGA**

Roast artichoke, cherry tomato, red onion, mozzarella

HAM & PINEAPPLE* **22**

Leg ham, pineapple, mozzarella

BALHANNAH SUPREME* **26**

Leg ham, mushroom, capsicum, onion, pepperoni, anchovies, mozzarella, olives

MEAT LOVERS* **26**

Leg ham, pepperoni, salami, prosciutto, mozzarella

PEPPERONI* **22**

Italian spicy sausage, mozzarella

BUFFALO CHICKEN* **24**

Chicken, onion, capsicum, buffalo sauce, mozzarella

Gluten free base +4, Vegan cheese +4

KIDS

BATTERED FISH **14 GFA**

Chips, salad, tomato sauce

CHICKEN SCHNITZEL **14 GFA**

Chips, salad, tomato sauce

CHEESEBURGER **14 GFA**

Pattie, cheese, tomato sauce, chips

Gluten free bun +3

PASTA **14 V VGA**

Penne, napolitana sauce, mozzarella

KIDS ICE CREAM **6 GF**

Vanilla ice cream, choice of chocolate, caramel or strawberry topping, nuts or sprinkles

*Kids meals only available
to children 12 & under*

DESSERT

FIG & WALNUT PUDDING **14 V**

Butterscotch sauce, vanilla bean ice cream, biscotti

APPLE, RHUBARB & PEACH CRUMBLE **14 V GF**

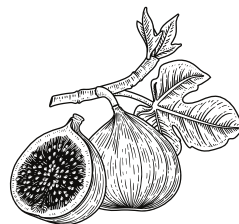
Vanilla bean ice cream

AFFOGATO **9 V GF**

Vanilla bean ice cream, espresso shot

Add liqueur +7

Frangelico, Kahlua, Baileys



TEA & COFFEE

CUP **5** MUG **6**

Flat White, Latte, Cappuccino, Short Black, Long Black, Chai Latte, Hot Chocolate

TEA POT FOR ONE **4.5** POT FOR TWO **9**

Madame's English Breakfast, Lemongrass Lime & Ginger, Green Jasmine & Pear, Organic Mints

OPEN 7 DAYS A WEEK

LUNCH

MONDAY - THURSDAY: 12 - 2PM

FRIDAY - SUNDAY: 12 - 2.30PM

DINNER

SUNDAY - THURSDAY: 5.30 - 8PM

FRIDAY & SATURDAY: 5.30 - 8.30PM

ALL DAY DINING SATURDAY & SUNDAY

LIMITED MENU MARKED *

