



CHAMPAGNE
TAITTINGER
Reims
Taittinger Brut Reserve NV
\$24.5 glass
\$70 half bottle
\$140 full bottle
**1/2 price on Monday!*

MAINS

Aged Fillet Of Beef *(BSB classic)* 38.00
sauce Béarnaise, hand cut double cooked fries,
red wine jus · *df & gf on request*

Slow Cooked Lamb Shank 36.00
spiced tomato, caramelised onion mash,
garden peas · *gf · df on request*

IPL Braised Free Range Pork Cheeks 36.00
cauliflower mash, Braeburn purée, smoked
butter, savoy & pancetta

White Beans & Buttercup 31.00
slow roasted vine tomato, herb broth,
housemade fried gnocchi · *v · df & gf on request*

Pan Roasted Market Fish 36.00
creamy leek & corn chowder, BSB potatoes,
rosemary butter · *df & gf on request*

Veal Schnitzel 34.00
pomme dauphine, autumn slaw, lemon & chive
creme fraiche

Free Range Chicken Breast 34.00
roasted Jerusalem artichokes, green romesco sauce, sau-
teed spinach · *df & gf on request*

SIDES

Iceberg wedge, ranch dressing *(sml/lrg)* 5.50/8.50

Hand cut double cooked fries *(sml/lrg)* 6.00/9.00

Cauliflower gratin 8.50

Steamed broccoli with Kikorangi blue dressing 8.50

Roasted beetroot, honey, walnut and balsamic 8.50

Sautéed field mushrooms, lemon herb butter 8.50

ENTRÉES

French Onion Soup 16.00
Gruyère croûton

Seared Sesame Tuna 18.00
ponzu dressing, wasabi peas, fresh chilli, coriander
· *df · gf on request*

Glazed Pork Belly Brochette 17.00
paprika sauce, petite piccalilli · *df · gf on request*

Crumbed Calamari *(BSB classic)* 17.00
amber honey, soy & lime dipping sauce
· *df & gf on request*

Pan Fried Calves Liver 16.00
crispy bacon, red wine onion jus · *gf*

Smoked Aubergine Caviar 16.00
apricot & green lentils, maple vinaigrette · *gf · v*

House Made Mushroom Ravioli 17.00
white truffle dressing & shaved Grana Padano · *v*

SUNDAY ROAST
JOIN US FOR LUNCH OR DINNER ON SUNDAY AND
ENJOY OUR SUCCULENT SUNDAY ROAST WITH A
GLASS OF RED OR LOCAL CRAFT BEER
FOLLOWED BY A CLASSIC PUDDING
\$45
Dinner from 5.30pm



DESSERTS

Crème Brulée *(BSB classic)* 18.00
poached seasonal fruit · *gf*

Éclair 17.00
passionfruit ice cream, chocolate ganache,
crème anglaise

Sticky Date Pudding 16.00
butterscotch sauce, vanilla bean ice cream,
brandy snap

Banana Caramel Crepe 17.00
rum & raisin ice cream

Pinot Noir And Ghana Mousse 18.00
salted macadamia brittle, cocoa nib wafer,
cherry jam · *gf*

Artisan Cheese Selection · *gf on request* 23.00
Single Cheese 11.00

Petit Fours 11.00