

DESSERTS

PAVLOVA.....\$12

meringue, cream and seasonal fruit (v)

BROWNIE.....\$15

homemade chocolate brownie
w/ chocolate sauce & vanilla ice cream

Select Australian Whisky

CAPE BYRON SINGLE MAL

A rich and luxurious whisky w/ notes of soft vanilla, creme brulee and biscotti characters, layered over notes of pear, coconut and buttery macadamia

SPRING BAY SOLERA MUSCAT CASK

An innovative whisky w/ notes of raisins, dark cherry and dark chocolate with hints of vanilla

LARK DISTILLERY DARK LARK

A silky smooth whisky with aromas of mocha, sultanas and cherry w/ rich flavors of creme brulee and blackcurrant crumble



All Day Dining Menu

SMALL PLATES

MIXED OLIVES.....\$5

marinated mixed olives (gf, df, vg)

CHICKEN LIVER PATÉ.....\$14

housemade, served with toast

SCOTCH EGG.....\$11

one boiled egg wrapped in Italian pork sausage & breadcrumbed

FRIED PICKLES.....\$11

crumbed sweet & sour gherkins
w/ sweet chilli sauce (v)

SALT & PEPPER CALAMARI.....\$15

flash-fried, served with lemon
mayo (df)

PORK BELLY BITES.....\$19

200g crispy pork belly bites
served w sweet chilli sauce (df)

MAINS

ALLIANCE SALAD.....\$21

lettuce, kale, pumpkin, walnut, onion, feta,
green apple (v)

CATCH OF THE DAY.....\$30

served w/ crispy gnocchi, pea puree & romesco (df)

FISH & CHIPS.....\$28

beer battered QLD pearl perch w/ fries,
mushy peas & tartar sauce (df)

WAGYU BEEF BURGER.....\$26

wagyu beef, swiss cheese, pickles, onion,
tomato relish, aioli served w/ fries

ROPE SAUSAGE & MASH.....\$30

350g pork & parsley sausage
served w/ mash, sauerkraut & house made gravy

CHICKEN SCHNITZEL.....\$27

hand-crumbed, served with slaw OR fries
& house made gravy

CHICKEN PARMY.....\$30

hand-crumbed, served with slaw OR fries

POT PIE.....\$28

chicken & mushroom served w/ mash

RISOTTO NAPOLITANO.....\$26

Italian style risotto w/ napoli sauce & stracciatella (v)

SIDES

Mash w/ butter & cream (gf,v).....\$11

Fries w/ chicken salt (df,v).....\$13

Sweet potato fries w/ aioli.....\$13

Spiced broccoli w/ sour cream (gf,df,vg).....\$14

Iceberg wedge salad w/ blue cheese and bacon(gf).....\$15

PLEASE NOTIFY THE STAFF IF YOU HAVE ANY ALLERGIES

GAME MEATS

KANGAROO TARTARE.....\$20

raw kangaroo, pickles w/ onion & bean puree
served on toasted brioche

CROC BITES.....\$20

new orleans style fried crocodile bites
w/ lemon mayo

DUCK RAGU.....\$33

venetian style duck ragu served with
pappardelle pasta (df)

BUTTERFLIED WHOLE QUAIL.....\$42

harrisa marinated roasted quail served w/
cauliflower puree, sauted kale & crispy enoki
(gf,df)

VENISON.....\$42

200g grilled wild venison tenderloin served
w/ parsnip puree & cucumber salad (gf)

RABBIT STEW.....\$50

slow-cooked rabbit, mushroom, potato & tomato

STEAK

Served with fries & your choice of sauce

BACHELOR FLANK.....\$36

400g 120 days grain fed MB3 (df)
served medium rare only

RIVERINA RUMP.....\$38

350g 120 days grain fed (df)

RIVERINA SIRLOIN.....\$48

300g black angus 120 days grain fed (df)

SAUCES.....\$4

Olive butter (gf)

Mushroom sauce

Peppercorn sauce

House made gravy (df)

Chimmichurri (gf,df)