



Nibbles & Small Plates

HUMOUS, TOASTED PITTA BREAD (GF* VG) 4.5

COURGETTE FRIES WITH AIOLI (V) 4.5

DEVILLED WHITEBAIT AND CALAMARI 7
lime mayo

KICKIN chicken WINGS
fiery sauce, deep fried salad garnish
six for 6, twelve for 10

CRISPY LAMB BREAST (GF) 7
charred baby gem, crumbed feta

TEMPURA PICKLED MUSHROOMS (GF* V) 7
Soy dip

MAC N' CHEESE CROQUETTES (GF*) 7
chipotle mayo

CHARCOAL BAKED CAMEMBERT FOR TWO (V) 12
infused with thyme, garlic & truffle oil, toasted
breads

Large plates

SMOKED ST LOUIS CUT RIBS (GF) 18
smoked in a dry rub and finished with a mop of of
house sauce, with skinny fries and saw

SALMON EN PAPILOTE 18
in a vegetable parcel with pernod and white wine
served with pesto crushed new potatoes, curly kale

BEER BATTERED HADDOCK & CHIPS 13.5
triple cooked fries, minted crushed peas, tartar and
lemon

PIRI PIRI HALF CHICKEN 13.5
skinny fries, house slaw, lime mayo, leaves and herbs

RIB-EYE 22.5

8oz SIRLOIN 22.5

prime cut steaks served with triple cooked chips,
field mushroom with confit tomato, leaves

choice of sauces: peppercorn, house bbq, garlic butter

Simple Pleasures

all buns are toasted and served with tripple cooked chips

THE OARSMAN BURGER 13
bacon, onions, cheese, gherkin, iceberg, HOUSE SAUCE, slaw

DOUBLE CHEESEBURGER 15
2 x patties. 2 x cheese, onions, iceberg, HOUSE SAUCE

THE CHUCK BUN 12
panko bread crumbed chicken breast, iceberg, lime mayo

THE VEGGIE BUN 12 (V)
bbq lentil burger, mixed seeds, jackfruit

MUSHROOM and SPINACH TORT 13 (vg)
sweet potato and celeriac, vegetable ragout and
charcoal cabbage

SUPERFOOD SALAD 11 (V)
mixed quinoa, cucumber, cherry tomatoes, radish, spring
onions, mint and raspberry vinaigrette.
Add goats cheese 3

Desserts 6.5

PISTACHIO CRUMBED PANNA COTTA
with balsamic strawberries

CHOCOLATE BROWNIE SUNDAE (GF) with
vanilla ice cream

WALNUT AND BEER STICKY TOFFEE PUDDING
salted caramel ice cream