

STARTERS

BAJA FISH TACOS | 21

Flour tortilla, dry slaw, guacamole, mix shredded cheese, Pico de Gallo, sour cream, salsa & chives

GARLIC BREAD | 11 (V)

BACON & CHEESE GARLIC BREAD | 14

CHILLI CHEESE FRIES | 21

Chilli con carne, sour cream, liquid cheese, mix cheese, tomato salsa, spring onion (LG, VO)

ARANCINI | 16

Three cheeses, mushroom, toasted seeds, aioli (LG, V)

CHICKEN TACO | 24 CHEF'S PICK

Flour tortilla, dry slaw, guacamole, Pico de Gallo, southern fried chicken, chipotle mayo, pickle fennel & chives

POPCORN CHICKEN | 17

Seasoned flour dusted fried chicken nibbles, blue cheese, buffalo sauce

FRIED SQUID | 17

Salt & Szechuan pepper, aioli, grilled lemon (LD, LG)

CHIPS | 12.5

Aioli (LD, LG, V, VG)

FRIED CHICKEN WINGS | 18

Buffalo sauce, pickles, blue cheese sauce (LG)

SALADS

CAESAR SALAD | 24

Cos lettuce, bacon, poached egg, parmesan, croutons (LGO, VO)

CRAB & AVOCADO SALAD | 29

Mesclun leaf, red & yellow cherry tomatoes, onion, red crab meat, avocado, baby radish, house dressing, chives (LG)

ROASTED HALOUMI SALAD | 26

Mesclun leaf, roasted halloumi, pickled fennel, grilled zucchini, grilled eggplant, blistered red grapes, balsamic mushroom, pesto and beetroot hummus (LG, VO, VGO)

UPGRADES

Please note upgrades can be added to any meal

Chicken Tender +8 | Prawns +12 | Salt & Pepper Squid +7
Onion Rings +8 | Avocado +3 | Bacon +3 | Beetroot +2
Burger Cheese +2 | Fried Egg +2 | Pickles +1

MAINS

BRAISED LAMB SHANK | 36

Slow cooked lamb shank, mash potato, broccolini, parsley gremolata, red wine jus (LG)
Add Lamb Shank | 15

PORK RIBS Half Rack | 35 Full Rack | 49

Bourbon BBQ sauce, house slaw, chips, pickled shallots (LD, LG)

BRAISED BEEF CHEEKS | 36

Slow cooked 5 spiced beef cheek, creamy garlic mash potato, grilled broccolini, red wine jus & fried leek (LG)

DRY AGED BARRAMUNDI | 38

Crispy smashed chat potato, blistered cherry tomatoes, roast sweet corn, baby spinach & lime butter sauce (LG)

MAIN SQUID | 29

Fried Szechuan seasoned squid, chips, salad, lemon, garlic aioli (LD, LG)

CRAB SPAGHETTI | 33

Blue swimmer crab, olive oil, garlic, chopped garlic, spaghetti, chilli flakes, lemon

FISH & CHIPS | 28.5

chips, garden salad, lemon, tartare

CHICKEN SCHNITZEL | 27

Garden salad, chips, lemon, gravy

CHICKEN PARMI | 30

Shaved ham, Napoli, mozzarella, garden salad, chips

ATHERTON PARMY | 32

Chicken schnitzel, bacon, avocado, hollandaise, garden salad, chips

SIZZLING BEEF FAJITAS | 33

Beef, sauteed white onion, green & red bell peppers, mix cheese, sour cream, guacamole, salsa sauce, tortillas (LGO)

SIZZLING CHICKEN FAJITAS | 33

Chicken, sauteed white onion, green & red bell peppers, mix cheese, sour cream, guacamole, salsa sauce, tortillas (LGO)

SIZZLING VEGETARIAN FAJITAS | 25

Sauteed white onion, green & red bell peppers, field mushroom, mix cheese, sour cream, guacamole, salsa, tortillas (LGO, V, VGO)

BURGER Gluten Free Bun +4

BEEF BURGER | 25

David Blackmore wagyu patty, liquid cheese, pickles, lettuce, bacon, burger sauce (LGO)

DUNWOODY'S DELUXE BURGER | 26.5

Wagyu beef patty, bacon, cheese, pickles, tomato, pineapple, slice beetroot & burger sauce (LGO)

STEAK SANDWICH | 27

Chargrilled wagyu rump, bacon, caramelised onion, tomato, lettuce, aioli (LGO)

CHICKEN BURGER | 25

Southern style chicken breast, chipotle aioli, bacon, buffalo sauce, ranch slaw, pickles

FRIED HALOUMI & MUSHROOM BURGER | 24

Sous vide portobello, tomato chutney, lettuce, cream cheese, avocado, fried haloumi (LGO, V, VGO)

GRILL

All served with chips, garden salad & choice of sauce; dianne, gravy, red wine jus, pepper, mushroom, truffle butter, chimichurri

250G RUMP | 150-days grain fed (LG) 35

180G EYE FILLET | 150-days grain fed (LG) 42

250G FILET MIGNON | 150-days grain fed (LG) 45

300G RIB FILLET | 120-days grain fed (LG) 54

250G DRY AGED PORTERHOUSE | Signature dry aged New York striploin, green beans wrapped with bacon, rosemary chat potato, cherry tomato, pickle shallots, compound cowboy butter & choice of your sauce. (LG) 65

UPGRADES Chicken Tender +8 | Onion Rings +8 | Prawns +12 | Salt & Pepper Squid +7

SIDES 1 for 10 | 2 for 15 | 3 for 18

BAKED MAC & CHEESE | bacon, parmesan (VO)

GARDEN SALAD | cherry tomato, cucumber, red onion, vinaigrette (VGO)

MASH | creamy garlic mash (LG)

SEASONAL VEGETABLES | garlic, butter (LG, VGO)

SLAW | aioli, parsley (LG, VGO)

SWEET POTATO CHIPS | rosemary, celery salt & aioli (LD, LG, VGO)

DESSERTS

APPLE PIE | 13

Classic apple pie crumble, caramel syrup, vanilla scoop

CREME BRULEE | 13

Coffee with pistachio short bread

SKILLET COOKIE | 14

Freshly baked cookie, vanilla bean ice cream, chocolate chips, chocolate fudge (V)



ORDER & PAY ON YOUR PHONE

We'll bring it to you. Got The Pass App? Simply open the app & choose how to order.

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** – Vegetarian Option | **VGO** – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 10% public holiday surcharge applies.