

MENU

TO SHARE

OYSTERS (6)(GF)	
Natural, lemon	22
Kilpatrick	25
PUMPKIN & CHEESE ARANCINI (4)	14
Tomato chutney	
SALT & PEPPER CALAMARI	15
Sichuan mayo, lime	
THE BOUNDARY CHICKEN WINGS (6)(GF)	15
Rice wine & soy dressing, shallots, siracha	
PORK BELLY TACOS (2)	16
Chilli caramel sauce, kimchi slaw, Sichuan mayo	
GRILLED KING PRAWNS (3) (GF)	21
Burnt butter, thyme, curry mayonnaise, lemon	
FALAFEL TACOS (2) (V)	15
Hummus, roast pumpkin, slaw, pepitas, lemon vinaigrette	

MAINS

ROTISSERIE CHICKEN Half	18
Whole	27
Crushed potato, jus	
S.A. MUSSELS (GF)	27
Steamed mussels, fennel, garlic, parsley, garlic toast	
BEEF RAGOUT	26
Pappardelle, slow cooked beef, blistered cherry tomato, sugo, Parmigianino	
“LECHON” PORK (GF)	27
Asian style roasted pork belly, broccoli, pickled veg, “Mang Tomas” sauce	
GNOCCHI	24
Sweet potato & spinach gnocchi, vincotto, mushrooms, herbs, crushed hazelnut, fetta	
BATTERED FISH	26
Flathead fillets, simple salad, chips, tartare sauce	

STEAKS

ALL OUR STEAKS ARE SERVED WITH A SIDE OF SLAW & YOUR CHOICE OF SAUCE

EYE FILLET (GRAIN)	42
Riverine, NSW 220g	
RUMP (GRAIN)	33
New England, NSW 300g	
RIB FILLET (GRASS)	36
Cape Grim, TAS 300g	
TBONE (GRASS)	38
Gippsland, VIC 500g	

SAUCES: Red Wine Jus, Black Pepper, Mushroom, Diane, Béarnaise



SALADS

GRAIN SALAD (V) Mixed grains, kale, spinach, herbs, lemon & yoghurt dressing	16
CHORIZO & POTATO Warm crushed potato, chorizo, grilled pepper, spinach, pepitas, aioli	16
CRUNCHY ASIAN SLAW (V) (GF) Cabbage, Asian herbs, peanuts, fried tofu, chilli caramel sauce	15
ROAST PUMPKIN & BEET (V) (GF) Pumpkin, beetroot, lettuce, fetta, curried chickpeas, lemon dressing	16
ADD CHICKEN	5
ADD S&P CALAMARI	6

BURGERS / ROLLS

ALL SERVED WITH CHIPS

WAGYU BEEF BURGER Cheddar, lettuce, tomato, pickles, mayo, ketchup, American mustard, toasted bun	19
CHICKEN ROLL Roast chicken, lettuce, mayo, pickled carrot, toasted roll	17
MUSHROOM BURGER Portobello mushroom, slaw, haloumi, beetroot hummus, lettuce, toasted bun	17
“PO BOY” Cajun spiced prawns, pickles, lettuce, tomato, toasted roll	22

SIDES

CHIPS & AIOLI (V)	8
CRUSHED ROASTED POTATO, PARSLEY, LEMON OIL(V)	8
HONEYED CARROT, ALMONDS (V)	8
PUMPKIN, PEPITAS, YOGHURT DRESSING	8
BAKED BEETS, CURRIED CHICKPEAS (V)	8
GRILLED BROCCOLI, BACON	8
COLESLAW (V)	8
SIMPLE SALAD (V)	8

DESSERTS

LYCHEE SORBET, WALNUT, TOASTED SESAME CRUMBLE & ALMOND PRALINE, NORI (V)	15
PASSION FRUIT ETON MESS, MERENGUE, PASSIONFRUIT CURD, CRACKED BLACK PEPPER, CORIANDER, BISCOTTI (GF)	15
CHOCOLATE BROWNIE, HAZELNUT, ICE CREAM	15
CHEFS CHEESE SELECTION Quince paste, lavosh, dried fruits	
1pc	15
2pcs	20
3pcs	24

KIDS

BATTERED FISH with fries, tartare & lemon	10	VANILLA ICE CREAM SUNDAE with chocolate sauce	10
PASTA beef ragout, parmesan cheese	10	WARM CHOCOLATE BROWNIE with strawberries	10
ROAST CHICKEN with fries & slaw	10		