



THE YARD

SHARING PLATES

Charcutier Board (GF*) \$27 <i>(vegetarian option available on request)</i> Artisan salumi, prosciutto and mortadella served with pickles, crudets, crackers and lavosh	Devil Wings \$21 <i>Crispy chicken wings coated in a spicy crumb, served with garlic aioli</i>
Cheese Platter \$21 Mature brie, cheddar and Tasmanian blue cheese served with fresh fruits, crackers and quince paste	Sticky BBQ Lamb Riblets \$25 <i>Slow roasted and marinated in hot smokey BBQ sauce</i>
Bread and Dips (V) \$12 House made hummus, tzatziki and rocket pesto served with a selection of artisan breads	Loaded Fries \$11 <i>Crispy fries topped with crispy bacon and cheese</i>
	Basket of Chips \$9

BURGERS

Served with a side of chips.

Gluten free burger buns are available for \$2 extra.

Wagyu Burger \$23 <i>Prime wagyu beef burger with short cut Pialligo bacon, garlic aioli, pickle, mixed salad leaves, Bega cheese and house made tomato relish</i>	The Schnitty Butty \$23 <i>Our premium chicken breast schnitzel with short cut Pialligo bacon, layered with thick cut chips, mixed salad leaves and sweet chilli aioli</i>
Texan Pulled Pork Burger \$23 <i>Free range pulled pork, topped with chipotle aioli, coleslaw and pickles</i>	Beef-y Burger (V, VE*) \$23 <i>Plant based beef-y patty, garlic aioli, pickle, mixed salad leaves, Bega cheese and house made tomato relish</i>
Fish Burger \$18 <i>Freshly battered fish, mixed salad leaves, sliced tomato and tartare sauce</i>	

PIZZA

Gluten free bases are available for \$3 extra.

BBQ Meat Lovers \$18 <i>Beef, salami, bacon, ham, smokey BBQ sauce and cheese</i>
Peri Peri Chicken \$18 <i>Chicken, bacon, red onion, rocket, pineapple, peri peri sauce and cheese</i>
Vegetarian (VE*) \$18 <i>Eggplant, semi-dried tomato, capsicum, artichoke, red onion, mushroom, cheese, and guacamole</i>
Hawaiian \$18 <i>Ham, pineapple and cheese</i>

SEAFOOD

Oysters (GF) \$23 <i>A half dozen best-eating seasonal oysters served natural with lemon cheek and cocktail sauce</i>
Crumbed Calamari \$15 <i>Crispy panko crumb fried calamari rings served with fresh lemon and tartare sauce</i>
Fresh Fish \$18 <i>Freshly battered, crumbed or grilled fish, served with a side of chips</i>

(V) vegetarian, (VE*) can be made vegan, (GF) gluten free, (GF*) can be made gluten free

A 10% surcharge applies on Sundays and public holidays.

Beverage List

COCKTAILS

	Glass	Jug
Pimms	10	30
Loaded Moscow Mule	10	30
Aperol Spritz	12	36

SPARKLING

	150ml Glass	Bottle
De Bortoli King Valley Prosecco (King Valley, VIC)	11.5	44
House of Arras Blanc de Blanc NV (Pipers River, Tasmania)	14.5	56

WHITE & ROSÉ

	150ml Glass	250ml Glass	Bottle
Mud House Rapaura Sauvignon Blanc (Marlborough, NZ)	10.5	14.5	40
Mount Majura Pinot Gris (Canberra Region)	12.5	17.5	48
Lake George Riesling (Canberra Region)	12.5	17.5	48
De Bortoli Tumbarumba Chardonnay (Tumbarumba, NSW)	12.5	17.5	48
Swanning Around Rosé (Riverland, SA)	10	14	40

RED

	150ml Glass	250ml Glass	Bottle
La Bohème Pinot Noir (Yarra Valley, VIC)	12.5	17.5	48
Hardys Tintara Cabernet Sauvignon (McLaren Vale, SA)	12.5	17.5	48
Lake George Shiraz (Canberra Region)	12.5	17.5	48

CIDERS, COOLERS & RTD'S

Strongbow Cider Original		8
Vodka Cruiser Watermelon		10.5
Vodka Cruiser Sugar Free Mixed Berry		10.5
Midori Splice		10.5

BEER ON TAP

	Schooner	Pint
Capital Brewing Co Coast Ale	9.5	10.5
Capital Brewing Co Good Drop Low Carb Lager	9.5	10.5
Capital Brewing Co Trail Pale Ale	9.5	10.5
Seasonal Tap Beer <i>Ask our team about our seasonal beer</i>	9.5	10.5

BEER IN A BOTTLE

Capital Brewing Co Alc-less Pacific Ale Can		7
Heaps Normal Another Lager Can		7
Corona Extra		9
Peroni Nastro Azzurro		9
Asahi Super Dry		9
Brookvale Ginger Beer Can		9

SOFT DRINKS

Emma & Tom's Lemon Lime & Bitters	Schooner	5.5
Soft Drink Can/Bottle		4.5
<i>Coke Coke No Sugar Sprite Fanta</i>		
Mt. Franklin Sparkling Water 750ml		7
Mt. Franklin Lightly Sparkling Water 330ml		4.5