

BREADS

Garlic Bread	9.0
cheese	11.0
Corn Bread	12.0
with chilli butter	
Tomato Bruschetta	16.0
Spanish onion, marinated feta, basil, balsamic reduction	

SHARED ENTREES

SELECT ANY FOUR FOR \$44

Battered Pork Bites	15.0
apple cider glaze, mustard slaw	
Fried Pork Dim Sims	15.0
ginger broth, shallots	
House Made Falafel	14.0
cucumber raita, pickled onion (gf)	
Korean Fried Chicken	15.0
gochujang and peanut jam (gf)	
Fried Dill Pickles	14.0
mustard aioli and jalapeño relish	
Chilli Fried Soft Shell Crab	16.0
Vietnamese mint, bean shoots & lychee ginger syrup (gf)	
Salt & Pepper Squid	15.0
nahm jim dipping sauce	
Tempura Zucchini Flowers	15.0
3 cheese stuffing, capsicum mayo, crushed hazelnuts	
Haloumi Fries	14.0
sugo, avocado aioli	
Coconut Prawns	16.0
mango chutney, fresh lime (gf)	



Welcome & thank you
for dining with us

Please order at the counter

BURGERS AND WRAPS

Available for lunch until 4pm

Junction Beef Burger	18.0
beef patie, bacon, pickles, lettuce, tomato, burger cheese and secret sauce	
Korean Fried Chicken Burger	18.0
slaw, pickled onion, mango chutney	
Steak Sandwich	18.0
rocket, tomato, caramelised onion & pimento mayo	
Chicken Wrap	17.0
grilled chicken OR schnitzel with bacon, lettuce, tomato, avo & aioli	
Salt & Pepper Squid Wrap	17.0
lettuce, tomato, siracha mayo	

Gluten Free Buns \$2 extra

SALADS

Crispy Noodle Salad	25.0
grilled chicken, crispy noodles, avocado, bacon, cucumber, onion, coriander & macadamia pesto, ginger dressing	
Quinoa Salad	23.0
beetroot, pumpkin, chickpeas, quinoa, mint, feta, citrus vinaigrette	
House Cured Salmon Poke Bowl	27.0
wakame, edamame beans, rice, avocado, ginger soy dressing (gf)	
Vegan Nourish Bowl	24.0
falafel, pickled cabbage, spiced cauliflower, brussel sprouts, lemon poppyseed dressing (gf, v)	
Caesar Salad	22.0
cos lettuce, crispy bacon, croutons, soft egg, parmesan	
add chicken	25.0

OYSTERS

Natural	(6) 22.0 (12) 42.0
Kilpatrick	(6) 23.0 (12) 44.0
Mornay	(6) 23.0 (12) 44.0



MAINS

Prawn Linguini	33.0
QLD king prawn linguini with fresh tomato, basil, parmesan & chilli to your liking	
Ricotta Gnocchi	25.0
asparagus, peas, thyme, basil pesto & buffalo mozzarella (v)	
add crispy serrano ham	28.0
Vegetable Lasagne	23.0
chargrilled vegetables, spinach, béchamel served with chips & salad (v)	
Hand Crumbed Lamb Cutlets (2)	28.0 (3) 33.0
creamed mash potato, wilted baby spinach topped with gravy	
Chicken Schnitzel	23.0
chips & salad or chips & veg plus sauce	
Riverina Beef Ribs	32.0
sticky housemade BBQ sauce, served with coleslaw & shoestring fries (gf)	
Cajun Barramundi	25.0
herb chat potatoes, house made tartare, salad	
Salt & Pepper Squid	25.0
salad of cherry tomatoes, red onion, bean sprouts, rocket, ginger dressing, nahm jim dipping sauce	
Beer Battered Barramundi	25.0
chips, house made tartare, salad	
250g Grass-fed Angus Scotch Fillet	36.0
raised on the pastures of the Riverina region choose a butter and two sides	
300g Darling Downs Rump	31.0
pasture fed black Angus Rump choose a butter and two sides	
Surf & Turf 300g Sirloin	39.0
topped with prawns and a galliano cream, sweet potato mash, broccolini,	
BUTTER OPTIONS	
crab, capers & dill butter, truffle butter, whiskey & orange butter	

ON TOP

Tomato or BBQ	FREE
Gravy	2.0
Peppercorn	2.0
Dianne	2.0
Mushroom & Bacon	2.0

SIDES

Beer Battered Chips	8.0
Garden Salad (gf)	7.0
Sweet Potato Chips	9.0
Seasoned Greens (gf)	7.0
Chats	8.0
Creamy Mash (gf)	6.0
Broccolini (gf)	7.0
Beetroot, pumpkin & feta salad (gf)	8.0

YOUNG ONES

12 Under - FREE paddlepop

Crumbed Fish & Chips	12.0
Chicken Nuggets & Chips	12.0
Cheeseburger & Chips	12.0
Grilled Chicken, Mash & Veg	12.0
Bacon Mac & Cheese	12.0
Kids Steak Mash & Gravy	14.0

CHEESE PLATE

chefs selection of Hunter Valley cheese, seasonal
fruits, lavosh crackers and quince paste 26.0

