

To Share

Coffin Bay Oysters ½ doz 27 / doz 45

Kilpatrick Oysters ½ doz 29 / doz 46

Smoked bacon, worcestershire, bbq sauce

Bloody Mary Oysters ½ doz 29 / doz 46

Vodka, tomato juice, tabasco, lemon

Garlic Sourdough 10

Add cheese 2 | Add cheese & bacon 4

Baby Squid 18

Flash-fried, lemon & aioli

Chilled QLD Prawns 28

Seafood sauce, lemon

Cauliflower Croquette (3) 18

Bush tomato chutney, crunchy kale

Burrata Sourdough 21

Prosciutto, peaches, balsamic drizzle, roquette

The 152 Famous Spiced Wings ½ kg 18 / 1kg 28

Oxford 152 hot sauce w/ ranch, honey soy, bbq w/ ranch & sesame seeds

Karaage Chicken 17

Pickled ginger, sesame seeds & kewpie mayo

Australian Native Pepperberry Beef Kofta 19

Wasabi mayo, dukkah

Chips 10

Aioli, salt

Polenta Chips (6) 18

Lime aioli, rosemary salt

Mix and Match any 3 Share Plate 54

Served with side of chips

(oysters and prawns excluded)

From the Grill

All grilled steaks are served with hasselback potato, grilled broccolini, roasted almonds & feta. Can be swapped for chips, salad or mash, steamed veg

Side of caesar salad +5

250g Rump 29

Maranoa District QLD

300g 1824 Wagyu Rib Fillet 48

Northern Australia

MB 2+ 300g Sirloin 43

Darling Downs

Harissa Half Chicken 30

Cucumber yogurt, chips, grilled broccolini

Lamb Rump 32

Potatoes, asparagus, red wine jus, dukkah

Extra sauces +3 Toppers

Mushroom

Grilled prawns 10

Pepper

Calamari 8

Red wine jus

Onion rings 6

Gravy

Burgers & Sandwiches

Served with chips

Gluten reduced bun +2

Beef Burger 24

Beef pattie, cheese, pickle, tomato, lettuce, burger sauce

Vegan option available

Buttermilk Fried Chicken Burger 25

Mayo, shredded lettuce, cheese, bacon

Rustic Steak Sandwich 26

Sourdough, 150g sirloin, caramelized onion, bacon, relish, cheese, roquette

CN Contains nuts GR Gluten reduced V Vegetarian VGN Vegan

Food allergies - please be aware that all care is taken when catering for special requirements. it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

15% Surcharge applies on Public Holidays



152 Mains

Chicken Ballotine 32
Prosciutto, mushrooms, hasselback potato, Asparagus, red wine jus

Red Emperor 42
Romesco, roast potatoes, broccolini, toasted Almonds

Prawns (6) Linguine with Basil Pesto (CN) 28
Garlic, cherry tomatoes, chili, light cream, parmesan

Stone & Wood Battered Hoki 26
Salt and vinegar, chips, salad, lemon

Bangers & Mash 26
Yorkshire pudding, mash, caramelized onion, gravy and peas

Chicken Schnitzel 25
Parmesan and herb crumbed, salad, chips & gravy

Chicken Parmigiana 29
Ham, tomato sugo, mozzarella, salad, chips

Pizzeria

Naturally fermented and hand stretched dough, topped and baked to perfection
Gluten reduced base available +3

Margherita (V) 23
Tomato sugo, mozzarella, bocconcini, basil

Pepperoni 24
Tomato sugo, pepperoni, mozzarella, olives

Gamberoni 27
Prawns, cherry tomatoes, sugo, mozzarella

Parma 27
Bocconcini, prosciutto, rocket, parmesan

Di Carne 26
Pepperoni, bacon, ham, chorizo, red onion, mozzarella, sugo, topped with bbq sauce

Salads

Chicken & Sesame 26
Wombok, vietnamese mint, coriander, sesame dressing and chilli

Caesar Salad 21
Crisp cos, parmesan, bacon, croutons, anchovies (optional), poached egg
Add grilled chicken 6 | prawns 10

Pumpkin & Quinoa Salad (CN) 23
Spinach, avocado, cherry tomatoes, red onion, romesco, feta, dukkah
Add grilled chicken 6 | prawns 10

Kids Meals

All meals \$14. Inclusive of drink and drumstick.

Margherita Pizza **Cheeseburger**
Chips Chips & tomato sauce

Chicken Nuggets **Napoli Pasta**
Chips and tomato sauce With parmesan

Dessert

Death By Chocolate 12
Vanilla ice cream, edible flowers

Coconut Lamington 12
Tropical puree, Vanilla bean ice-cream

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Lunch

Mon-Fri - 11.30am - 3.00pm

Classic Pub Burger

Chips, aioli
20

Stone & Wood Battered Fish & Chips

Chips, salad and tartare sauce
18

Caesar Salad

Add grilled chicken 6 | calamari 8
16

Chicken Schnitzel

Salad, chips and choice of gravy
18

250g Rump

Chips, salad, choice of sauce
25

Baby Squid

Chips, salad and aioli
18

Humpty Doo Barramundi Burger

Tartare, tomato, lettuce, chips
20

TOPPERS

Grilled chicken 6
Falafal 6
Onion rings 6
Calamari fritti 8
Grilled prawns 10

EXTRA SAUCE \$3

Peppercorn
Mushroom
Gravy
Hollandaise
Red wine jus

