



BREADS

- GARLIC BREAD (V)** 10
ADD: Cheese - 2 | Cheese & Bacon - 3
- BOLOGNESE LOADED BREAD** 15
Slow-cooked bolognese loaded on garlic bread & topped with mozzarella
- ENGLISHMAN'S LOADED BREAD** 15
Sausage, bacon, cheese, onion & HP sauce

SNACKS

- SALT & PEPPER CALAMARI (DFIO)** 16.5
Flash fried, lemon & aioli
- CHIPS (GFI)** 14
With curry sauce
- CHIPS (GFI/DFIO)** 10
With aioli
- CAULIFLOWER BITES (VG/DFIO)** 12.5
Buttered with moroccan seasoning & chipotle sauce
- FRIED MOZZARELLA STICKS (V)** 14
Served with aioli.
- WEDGES (V/I)** 14
Served with sour cream & sweet chilli
- FRIED CHICKEN WINGS (DFIO)** 15
Served with either tangy BBQ or hot sauce
- SATAY CHICKEN SKEWERS (CN)** 15
- SOUP OF THE DAY (VO)** 12
(See staff for more details)
Served with 2 slices of garlic bread

- SALADS**
- CAESAR SALAD (VO/GFIO)** 23
Cos lettuce, bacon, croutons, egg, caesar dressing, parmesan & anchovies
- WARM CAULIFLOWER & HERBED BARLEY SALAD (VG/GFI/CN)** 24
Cauliflower florets, olive oil, pine nuts, pearly barley, fresh lemon juice, Dijon mustard, freshly ground black pepper, cannellini beans, parsley, and tarragon leaves, finished with a green goddess dressing
- ADD:** Grilled chicken (DFIO) - 5.5
Salt & pepper squid - 5.5 | Grilled prawns (5) - 10

BURGERS & SANDWICHES

- All served with Chips -

- BIG BEN BURGER (VGO)** 27
Grilled beef patty, egg, bacon, cheese, lettuce, tomato, sweet pickle mustard, HP sauce, potato bun (vegan patty optional)
- THE WAGYU STEAK SANDWICH** 27.5
Grilled Wagyu steak, egg, bacon, cheese, mayo, caramelised onions, bourbon BBQ sauce on a Turkish roll
- CRISPY CHICKEN BURGER** 26.5
Southern fried chicken tenders, bacon, pineapple, cheese, tomato, coleslaw, BBQ sauce, potato bun

PUB FAV'S

- BEEF & GUINNESS PIE (GFIO)** 27
Chips, gravy & mushy peas
- FISH & CHIPS (GFIO)** 28
Served battered, with garden salad, lemon & tartare sauce.
- ROAST OF THE DAY (GFIO)** 25
Roasted & steamed vegetables, house made mini yorkshire pudding, gravy & mushy peas
- PORK SAUSAGES & GRAVY** 28
Creamy colcannon mash potato, plate sized yorkshire pudding & peas
- CRISPY SKIN SALMON (GFI)** 35
Potato rosti, broccolini, spinach & hollandaise
- CHICKEN TIKKA MASALA (DFIO/GFIO)** 25
Tender chicken in a rich, spiced tikka masala sauce, served over fragrant basmati rice with warm naan bread
- BEEF RAGU (DFIO)** 30
Slow-braised beef brisket folded through rich tomato ragu, fresh egg pappardelle, parmesan & herbs
- ENGLISH MIXED GRILL (GFIO)** 35
A hearty mixed grill with sausages, eggs, bacon, black pudding, minute steak, grilled mushrooms & tomatoes, chips & salad
- 300G CHICKEN SCHNITZEL** 26
Served with chips, garden salad & lemon
- 300G BEEF SCHNITZEL** 27
Served with chips, garden salad & lemon
- EGGPLANT SCHNITZEL (VG)** 25
With aioli

FOOD ALLERGIES: Our kitchens use a wide range of ingredients, and while we take care with every dish, traces of allergens (such as nuts, seafood, shellfish, gluten, sesame, wheat, eggs, fungi, and dairy) may be present. We can't guarantee any menu item is completely free from cross-contamination. *If you have any food allergies or dietary requirements, please let our team know before ordering so we can provide information to help you make an informed choice.



FROM THE GRILL

Served with Chips & Salad or Mash & Veg

300G KILCOY RUMP (GFIO)	33
300G SOUTHERN RANGES	48
SCOTCH FILLET (GFIO)	

TOPPERS

SALT & PEPPER CALAMARI (GFIO)	5.5
GARLIC PRAWNS (5) (GFIO)	10
PARMI	5
Napolitana sauce, ham, mozzarella	
HAWAIIAN	5
Ham, pineapple & mozzarella	
UK TOPPER	8
Pork sausage, bacon, onion, cheese & HP sauce	
BOLOGNESE	8
Topped with mozzarella	



SAUCES

PEPPERCORN (GFI) MUSHROOM (GFI)
GRAVY (DFIO) GARLIC SAUCE (GFI)
DIANE (GFI)

KIDS MENU

All served with salad, mini dessert, boiled egg, cheese, sultanas

CHICKEN NUGGETS (GFIO)	15
CHEESEBURGER & CHIPS	15
FISH & CHIPS (GFIO)	15
SPAGHETTI BOLOGNESE	15

- Kids 12 years & under -

DESSERTS

STICKY DATE PUDDING	12.5
Served with caramel sauce & vanilla ice cream	
KNICKERBOCKER GLORY (GFI)	12.5
Served with ice cream, meringue, coulis & fresh berries	



TAP BEERS

CARLTON DRAUGHT	4.6%
CARLTON DRY	4.5%
COOPERS PALE ALE	4.5%
COOPERS MILD ALE	3.5%
COOPERS AUSTRALIAN LAGER	4.2%
GREAT NORTHERN SUPER CRISP	3.5%
HAHN SUPER DRY	4.6%
STONE & WOOD PACIFIC ALE	4.4%
WEST END DRAUGHT	4.5%
BELHAVEN BROWN ALE	4.2%
CARLSBERG PILSNER	5.0%
GUINNESS	4.2%
HOBGOBLIN RUBY BEER	4.5%
KILKENNY	4.3%
MAGNERS CIDER	4.5%
OLD SPECKLED HEN	4.8%
PIRATE LIFE SOUTH COAST PALE ALE	3.5%
CANADIAN CLUB & DRY	4.8%
HARD RATED ALCOHOLIC LEMON	4.4%

RED WINE

GOLDING ESTATE PINOT NOIR

- Adelaide Hills, SA

STONYFELL QUARRYMAN SHIRAZ

- Langhorne, SA

PEPPERJACK - SHIRAZ

- Coonawarra, SA

GRANT BURGE COONAWARRA INK CABERNET

- Coonawarra, SA

HENTLEY FARM VILLIAN & VIXEN G.S.M

- Barossa Valley, SA

RIDDOCH COONAMARRA MERLOT

- Coonawarra, SA

ROSÉ

THE LANE - ROSÉ

- Adelaide Hills, SA

CHAPEL HILL THE PARSON ROSÉ

- Adelaide Hills, SA

SPARKLING

STONYFELL QUARRYMAN

BRUT CUVEE - Langhorne, SA

BIRD IN HAND SPARKLING

PINOT NOIR - Adelaide Hills, SA

CIAO BELLA - PROSECO DOC - ITALY

WHITE WINE

STONYFELL QUARRYMAN SAUV BLANC

- Langhorne, SA

GIESEN - SAUV BLANC

- New Zealand

SQUEALING PIG PINOT GRIS

- NZ

RIESLINGFREAK NO. 34 RIESLING

- SA

KING OF CLARE RIESLING

- Clare Valley, SA

VASSE FELIX FILIUS CHARDONNAY

- Margaret River, WA

ASHWOOD ESTATE SIDEWOOD

CHARDONNAY - Adelaide Hills, SA

BROWN BROTHER'S MOSCATO

- McLaren Vale, SA



GFI - Gluten Free Ingredients | GFIO - Gluten Free Ingredients Option | CN - Contains Nuts | V - Vegetarian | VO* - Vegetarian Option | DFI - Dairy Free Ingredients

DFIO* - Dairy Free Ingredients Option | VG - Vegan | VGO* - Vegan Option | A - Australian Seafood | I - Imported Seafood | M - Mixed Origin Seafood