

### STRAIGHT UPS

\$8 + \$2	MUSHROOM ARANCINI (4) v pesto aioli	\$16
\$18	SPICED PUMPKIN + RED ONION TART ${}_{\!$	\$18
	SA OYSTERS (6) GF	\$26
\$18	natural mignonette or kilpatrick	
	+ \$2	+ \$2 pesto aioli  \$18 SPICED PUMPKIN + RED ONION TART v feta, chives  SA OYSTERS (6) GF

#### MAINS ROASTED BEETROOT + ORANGE SALAD GF, V \$26 pickled red onion, rocket, goats cheese, aged balsamic add chicken or fish + \$6 PAN FRIED ATLANTIC SALMON \$36 mediterranean pearl couscous, kale, sumac + basil yoghurt CHILLI CRAB + PRAWN LINGUINE GFO \$34 cherry tomato, chives, white wine PARMESAN + SAGE CRUSTED PORK CUTLET \$36 beer braised cabbage, bacon + potato hash CABERNET BRAISED BEEF CHEEK GF \$34 chive mash, heirloom carrots, fried vermicelli SPRING LAMB \$44 lamb loin, lamb croquette, crushed rosemary new potatoes, charred broccoli, mint jus 300G LOCALLY SOURCED SCOTCH FILLET GF \$44

#### SIDES

paris mash, seeded mustard broccoli, red wine jus

SAUCES + TOPPINGS gravy   pepper   mushroom   diane   red w	rine jus GF + \$2	BATTERED ONION RINGS v aioli	\$10
parmigiana hawaiian	+ \$4 + \$4	SEASONAL ROAST VEGETABLES GF, V	\$10
creamy garlic prawns	+ \$12	STEAMED GREENS GF, V	\$10
CHIPS v aioli add truffle	\$10 + \$2	POTATO WEDGES v sweet chilli sauce, sour cream	\$12

### CLASSICS

SALT + PEPPER SQUID garden salad, fries, aioli, lemon	\$26
ROAK BURGER GFO mayura station wagyu burger, american cheese, bacon jam, lettuce, tomato, battered onion rings, roak burger sauce, brioche bun, chips	\$26
BUTTER CHICKEN GF kachumber salad, yellow rice, papadum	\$28
300G FREE RANGE CHICKEN SCHNITZEL garden salad, sauce of choice, fries	\$26
300G BEEF SCHNITZEL garden salad, sauce of choice, fries	\$26
LITTLE BANG BEER BATTERED HAKE garden salad, fries, tartare, lemon	\$26
ROAST OF THE DAY GFO seasonal roast vegetables, vorkshire pudding, gravy	\$28

## PLANT BASED MENU

# STRAIGHT UPS VEGAN SPRING ROLLS GF \$16 onion relish, chilli sauce VEGAN MUSHROOM ARANCINI (4) \$16 pesto aioli MAINS ROAK VEGAN BURGER GFO \$22 plant based patty, lettuce, tomato, vegan cheese, beetroot, vegan aioli, charcoal bun, chips VEGAN PARMI \$22 plant based schnitzel, napoli sauce, vegan cheese, chips, salad VEGAN BEETROOT SALAD GF \$24 orange, pickled red onion, vegan cheese, aged balsamic **DESSERT** CHURROS \$15 coconut caramel, chocolate sauce



### KIDS MENU

## ALL SERVED WITH ICE CREAM + TOPPING

CHICKEN DINO NUGGETS, FRIES, SAUCE	\$14
KIDS CHEESEBURGER, FRIES GFO	\$14
KIDS FISH + CHIPS	\$14
CHICKEN OR BEEF SCHNITZEL, CHIPS	\$14

### DESSERT

POACHED PEAR + CINNAMON CRUMBLE v maple caramel, vanilla ice cream	\$15
TIRAMISU mixed berry jam	\$15
AFFOGATO GF ice cream, espresso, liqueur (kahlua, frangelico or baileys)	\$16