



DINNER

SALADS

QUINOA & KALE 15
almond flakes, native cranberries, roasted capsicum & Dijon truffle dressing (v, gf)

PUMPKIN & LENTILS 15
roast pumpkin, rocket, lentils, pickled onions, cherry tomatoes, raspberry walnut vinaigrette (gf, vg)

REDOAK CAESAR 15
cos lettuce, hard boiled egg, anchovies, mayonnaise, parmesan shavings, croutons (gfm)

ADD ONS

wagyu 160gm steak 10 chicken breast strips 6
smoked salmon 9 haloumi cheese 4

TO SHARE

CROCODILE NACHOS 22
crocodile mince nachos w/ corn chips, guacamole, sour cream, cheese, sweet chilli & shallots (gf)

FROM THE SEA 25
smoked salmon, grilled octopus, prawn w/ karkalla salsa, sun-dried tomato, sour dough bread

GRAZING BOARD 25
prosciutto, kangaroo saucisson, wild boar salami, pork rillette, olives, pickles, mustard, bread (gfm)

VEGGIE PATCH 21
roast capsicum, grilled eggplant, feta, dolmades, spicy capsicum dip, rustic sourdough (v, gfm)

CHEESE BOARD 25
Southcape brie, King Is cheddar, Roaring 40s blue, olive bread, fruit compote, lavosh, crackers (v, gfm)

BAKERS BREAD 12
sourdough bread, marinated olives, whipped butter, balsamic oil and olive oil

MEAT LOVERS PLATTER 68
chicken schnitzel, lamb ribs, wagyu steak, pork sausage, crackling, onion rings, bbq sauce (for 2)

MEALS

CHICKEN PARMIGIANA 22
served with chips, garden salad and jus

FISH AND CHIPS 22
green salad, lemon wedge and tartare sauce

LAMB POT PIE 22
quandong, winter vegetables, green pea mash and salad (Add chips or mash \$4)

VEGETABLE STACK 23
smoky quinoa & kale patty, mushroom, tomatoes, capsicum, pumpkin, hummus, dukkah (vg, gf)

SAUSAGES & MASH 24
Choice of: Pork & fennel OR Kangaroo sausages w/ creamy potato mash and beer onion jus

PRAWN FETTUCINE 28
Australian prawns, chilli, garlic, cherry tomato, shellfish stock, rocket, citrus zest (gf option)

TASMANIAN SALMON 29
chat potatoes, roast baby beets, green pea puree and lemon myrtle dressing (gf)

CROCODILE CURRY 28
crocodile tail fillet in hot lychee green curry, rice (gf)

PORK HOCK 38
oven roasted pork hock, mash, sauerkraut, dutch carrots, beans, jus (gfm) 20 MINS

RIB EYE FILLET 49
400g beef rib eye fillet, chat potatoes, mushrooms, carrots, bbq sauce (gfm)

SIDES steamed greens | potato mash | green salad 9

SWEETS

BEERAMISU 12
beer twist tiramisu w/ infusion and pashmak

WILD HIBISCUS BROWNIE 12
warm chocolate brownie with wild hibiscus ice cream and edible rose petals

AFFOGATO 15
spiced vanilla ice cream, Redoak stout syrup combined with vanilla galliano & espresso shot

turn over



BURGERS

AUSSIE BEEF	17
cos lettuce, tomato, cheese, caramelised onion, beetroot and smoky BBQ mayonnaise	
LEMON MYRTLE CHICKEN	17
cos lettuce, tomato, cheese, guacamole and mayonnaise	
SMOKY QUINOA & KALE	16
smoky quinoa & kale patty, cos lettuce, tomato, cucumber, capsicum, pumpkin hummus (v, vgm)	
STEAK SANDWICH	18
wagyu steak on turkish bread w/ rocket, tomato, caramelised onion, horseradish mayonnaise	

ADD ONS

extra beef patty	6	haloumi	4
wagyu 160gm steak	10	bacon	4
sweet potato fries	6	fried egg	2
chips	4	pineapple	2

SNACKS

Chunky chips	9
choose: aioli, tomato sauce, salt & vinegar	
Garlic flat bread (vg)	9
Sweet potato fries	12
choose: aioli or blue cheese sauce	
Crispy chicken drumettes	16
choose: blue cheese, BBQ or Louisiana sauce	

V: Vegetarian VG: Vegan GF: Gluten Free * or GFM: can be modified GF (please ask for options).

Tell staff if you have food allergies or special dietary needs. We can't guarantee your request, but we may be able to make minor adjustments to our dishes. **LUNCH TIME** - If you have limited time for lunch today, please let our staff know when ordering. Note that bill splitting can take time to process. Note credit cards incur a 1.5% surcharge for merchant processing fees

PIZZAS

GARLIC PRAWN	16
kalamata olives, feta cheese, parsley, thin crust	
PROSCIUTTO	16
bocconcini, rocket, parmesan on thin crust base	
WILD BOAR SALAMI	16
native cranberries & fried salt bush leaves	
PUMPKIN & GOATS CHEESE	15
crispy kale, lemon myrtle and coconut sprinkle (v)	
MARGHERITA	15
bocconcini, tomato, pesto, fried basil leaves (v)	



OPTIONS

UPGRADE 12" ADD 7
GLUTEN FREE BASE ADD 4

TASTING BOARDS

BEER + FOOD + EXPERIENCE

SEAFOOD TASTING BOARD	30
Salmon, pea puree, pickled samphire aussie lager	
Grilled octopus with chilli & tomato salsa honey ale	
Sesame seeded tuna w/ soy dressing felda weiss	
Prawn w/ lettuce and karkalla salsa organic pale ale	
MEAT TASTING BOARD	30
Lemon myrtle chicken w/ guacamole aussie lager	
Braised pork belly w/ pickles and slaw organic pale ale	
Wild boar salami, native cranberries, saltbush felda	
Kangaroo saucisson, sweet mustard relish stout	

Four canapes matched to different beer styles to complement or contrast flavour profiles in the beer and food. The boards may change subject to availability.