TO START
Winter mushrooms on grilled Italian bread with Hunter Valley labna and fresh herbs (V) 15
Chorizo and local brie arancini, with a warm capsicum, zucchini and rocket salad served with chipotle sauce 16
Lamb and mint kofta with Tzatziki served on a Greek salad (GF) 17
Hand made beetroot ravioli with Persian feta, baby spinach and roast cherry tomato salad (V) 16
Salt & pepper squid and battered king prawns with a roast garlic aioli (GF) 18
Satay chicken pieces with roasted peanuts, coriander and steamed jasmine rice (GF) 15

MAINS
American BBQ platter of slow cooked BBQ beef rib, buffalo chicken wings, smoked pork and paprika sausage, crispy coleslaw, lattice fries and grilled corn on the cob 33
Tasmanian ocean trout fillet with sautéed kale, snake beans and a lemon beurre blanc sauce (GF) 32
Scotch fillet steak with creamy potato gratin, carrot marmalade and green beans with a red wine jus (GF) 36
Grilled pork cutlet with roasted red sweet potato puree, caramelized brussel sprouts with pancetta, red onion and smokey red capsicum sauce (GF) 30
Braised beef cheeks in a tomato and vegetable casserole with creamy mash potato and broccoli 28
Roast vegetable stack of eggplant, zucchini and capsicum with layers of gluten free pastry finished with a blue cheese sauce (GF) (V) 27
Seafood marinara linguini made with fresh egg linguini, napolitana sauce and fresh seafood including fish, prawns, mussels and blue swimmer crab (chilli opt) 30

DESSERT
Dessert trio of white chocolate brulee, caramel macadamia tart and dark chocolate sorbet 15
Old style bombe Alaska with passionfruit lava and strawberry compote ice cream, sponge and meringue 15
Warm French apple tart with crème patissiere and handmade vanilla bean ice cream 15
Affogato with our handmade vanilla bean ice cream, Peaberry coffee shot and liqueur 15
Ice cream sundaes with whipped cream and your choice of topping (chocolate, salted caramel, berry compote) 9
Churros with salted caramel dipping sauce and our handmade vanilla bean 9
CLASSICS
Madison fish and chips – beer battered flathead fillets with beer battered chips, chunky tartare sauce and Greek salad 30
Madison schnitzel and chips – Veal schnitzel with a herb and parmesan crumb topped with napoletana sauce, bacon, fresh avocado and buffalo mozzarella served with beer battered chips and Greek salad 29
Half pound wagyu beef burger – with caramelised onion, bacon and vintage cheddar served with salad and a smokey BBQ sauce 21
Add on Egg and/or Pineapple $2 ea
Add on beer battered chips $4
Southern Fried chicken burger – with grilled fresh pineapple and bacon topped with fresh avocado and served with salad and garlic aioli 19
Add on beer battered chips $4
Veggie burger – homemade chickpea, potato and veggie patty with avocado, sour cream and sweet chilli sauce (V) 17
Add on beer battered chips $4
Chicken penne boscaiola with mushrooms and bacon in a creamy garlic sauce 28
Caesar salad – cos lettuce with croutons, Italian parmesan cheese with crispy bacon and soft poached egg (anchovy optional) with free range chicken 20 29

PIZZA
Gluten free bases available when requested, add $4
Margherita – with baby bocconcini, basil and cherry tomatoes (V) 15
Spicy pepperoni - with loads of pepperoni, red onion and jalapenos 16
Vegetariano – with roast pumpkin, baby spinach, grilled zucchini, feta and pine nuts (V) 18
Supremo – ham, pepperoni, pineapple, olives, mushrooms, capsicum, red onion 20
Pork Lovers – Ham, pepperoni, sausage and bacon with a smokey BBQ sauce 20
Prawn and chorizo – with grilled capsicum, baby spinach and red onion drizzled with hollandaise sauce 20

SIDES
Garlic Turkish bread with grated parmesan cheese (V) 4 8
Beer battered chips with garlic aioli (V) 4 8
Bowl of seasonal vegetables tossed in herb butter (V) (GF) 5 10
Greek style salad with green leaves and raspberry vinaigrette (V) (GF) 4 8
Creamy mash potato with herb butter (V) (GF) 3 6