

MENU

ENTREES

Lebne Mix Board (v, gfo) house-made lebne with an assortment of flavours, served with grilled pita and confit garlic oil	16
Wellington Share Platter crispy basil chicken, salt and pepper squid, house-made meatballs in Napolitana sauce, served with a chorizo, roasted capsicum, red onion and greens salad, garlic bread, sweet chilli sauce and aioli	45
Arancini (v) sundried tomato, mushroom and sage, served with aioli dipping sauce	11
Warm Bruschetta (v, gfo) baked mushroom, tomato, cauliflower and creamy Danish fetta	11
Popcorn Cauliflower (v) served with buffalo dipping sauce	12
Duo of Dips (v, gfo) selection of house dips, served with char-grilled pita and crackers	14
Sticky Oyster Mushrooms (ve, gf) cooked in soy sauce, served with pan-fried salt and pepper tofu	18
Pork Crackle Bowl (gf) pork rind strips baked and fried, served with BBQ sauce	9
Baked Tomatoes (v) stuffed and filled with feta, olives and basil, drizzled with olive oil	12
Prawn Cutlets (gfo) cooked in a parsley, garlic, white wine and cream sauce, served with toasted flat bread	15
Garlic Bread (v)	9
	gluten-free +2
	add cheese +2

PUB CLASSICS

Bangers and Mash (gf) thick beef sausages, served with mash, topped with green peas and onion gravy	22
Salt and Pepper Squid (gfo) seasoned and fried, served with salad, chips* and aioli	21
Ale-Battered Barramundi (gfo) served with chips*, salad and aioli	22
Chicken Breast Schnitzel 250g butterflied and double-crumbed chicken breast, served with chips*, salad and choice of standard sauce	20
	parmi +2
Porterhouse Schnitzel 250g double-crumbed and fried, served with chips*, salad and choice of standard sauce	20
	parmi +2

MAINS

MSA Eye Fillet 250g (gf) poached asparagus, confit-garlic mash, topped with a parmesan and poppy-seed crispy tuile, served with house-made Béarnaise sauce	36
MSA Beef Rib Eye 400g (gfo) served with chips*, side salad and choice of standard sauce	45
Pulled Pork and Ricotta Gnocchi served with roast vegetable ragu, topped with rocket and shaved parmesan	24
Beef Osso Bucco braised in red-wine gravy, served with silken lemon and herb risotto	24
Crab Claw Ravioli house-made, served with prawn bisque, fried capers, salsa verde and preserved lemon zest	28
Tomato and Chilli-Infused Risotto (gf) with bacon and fennel, topped with fresh shaved grana padano	22
Welly Mix Grill (gfo) 120g sirloin steak, thick beef sausage, rasher of bacon and Frenched lamb cutlet, served with fried egg, roast tomato, chips and choice of standard sauce	29
Lamb Shank 6-hour braised in red wine, served with garlic mash, crispy sweet potato garnish and shaved parmesan	24
Soft Herb-Crusted Tuna Medallion (gf) seared and served on white bean purée, with tomato broth and a salad of daikon, red onion, parsley and radish, dressed with house infused oil	29

SALADS

Harrissa-Dressed Chickpea Salad (v, gf) with baba ganoush, poached Iranian fig, smoked almond, a medley of fresh tomato and mixed salad leaves, served with preserved lemon and orange blossom dressing	24
Char-Grilled Corn and Basil Chicken Salad (gf) with house-dried tomato, avocado, rocket, served with lemon-drizzled aioli and pomegranate molasses	26

BURGERS

Grilled Eggplant (v) capsicum and zucchini, with tomato, iceberg lettuce and paprika aioli, on a toasted sesame-seed bun	21
Cajun Chicken with BBQ sauce, onion rings, pickled jalapeños, tomato and lettuce, on a brioche bun	21
Welly Burger house-made Welly beef burger, with sliced tomato, lettuce, bacon, egg, tomato chutney and whole-grain Dijon sauce, on a soft white roll	21
Aussie Vegan (ve) plant-based vegan Aussie burger, with beetroot, grilled pineapple, tomato, lettuce, tomato chutney and whole-grain Dijon sauce, on a vegan roll	21

VEGETARIAN OPTIONS

Ricotta Gnocchi pan-fried with roast-vegetable ragu, finished with rocket and shaved parmesan	21
Vegan Eggplant Schnitzel served with carrot, beetroot, parsnip chips and option of gluten-free gravy	20
	vegan parmi +3.5
Pearl Barley Risotto risotto-style pearl barley, with leafy greens, asparagus and parsley, topped with shredded vegan cheese	19
Vego Lasagne (ve) pumpkin, spinach and lentil lasagne, with a vegan bechamel and vegan cheese	19
Char-Grilled and Roasted Eggplant (ve) with roast-garlic oil, pearl barley, labne and pomegranate molasses, topped with fresh greens	19
Roast Vegetables Stack (gf, veo) layered zucchini, eggplant, capsicum and pumpkin, with baby spinach and asparagus, topped with blue cheese cream sauce and salsa verde	22
Olive and Caper Linguine in tomato sugo with parsley, scallion and baby spinach, drizzled with olive oil	19

SAUCES, SALADS AND SIDES

Standard Sauces

creamy mushroom | green peppercorn | dienne | gravy

Prawn, garlic and parsley cream sauce 11

Garden Salad 9

tomato, cucumber, red onion, olives, roast capsicum, and a medley of lettuce, served with white wine dressing

Steamed Vegetables 9

broccoli, cauliflower and zucchini, seasoned and sautéed in butter, served with parsley, onion and baby spinach

Chips regular 9

served with aioli large 11

Wedges regular 9

served with sweet chilli sauce and sour cream large 11

Sweet Potato Chips (gf) 10

served with aioli

Onion Rings 10

served with BBQ sauce

