

## STARTERS

<b>Fried pickle slices,</b> with ranch dressing	(V GF) \$8
<b>House croquettes,</b> with aioli and micro herbs	\$11
<b>Wedges,</b> with sour cream and sweet chilli	(V) \$11
<b>Sweet potato fries,</b> with garlic salt & sriracha mayo	(V) \$13
<b>Sticky BBQ pork ribs,</b> coated in house made BBQ sauce, and topped with mango salsa	(GF) \$16
<b>Trio of house made dips,</b> served with selection of breads and crudités	(V) \$18
<b>Classic nachos,</b> finished with smashed avo, corn and black bean salsa, coriander, and sour cream	(V GF) \$18
Add chicken or spiced ground beef	+\$7
<b>Salt and pepper squid,</b> served with aioli, lime, and rocket salad	(GF) \$19/\$25
<b>Crispy soft shell crab tacos,</b> with slaw, grilled corn, black beans, and special sauce	\$20

## SALADS

<b>Classic chicken Caesar salad,</b> crispy prosciutto, grilled chicken topped with a panko crumbed poached egg and brioche croutons	\$22
<b>Coconut milk poached chicken salad,</b> with wombok, bean shoots, fresh chilli and asian herbs, topped with nam prik dressing	(GF) \$22
<b>Roast vegetable salad,</b> zucchini, squash, pumpkin, chickpeas, and lentils, finished with a lemon vinaigrette, shanklish, dressed leaves, and pomegranate molasses	(V,GF) \$18
Add chicken	+\$7

## BURGERS

**-all served with beer battered chips-**

<b>Cheeseburger,</b> with American cheddar, sweet pickles, mustard, and tomato sauce	\$19
<b>RIDDIK burger,</b> Coffee rubbed 200g beef patty, cola infused BBQ sauce, bacon, lettuce, tomato, and American cheddar	\$24
<b>Crispy soft shell crab burger,</b> with coriander & mint slaw, and aoli	\$24
<b>Panko crumbed fish burger,</b> with lettuce, smashed peas, and tartar	\$24
<b>Dorito crumbed chicken burger,</b> Cos lettuce, bacon, swiss cheese, and chipotle mayo	\$24
<b>Field mushroom burger,</b> with chilli avo smash, buffalo mozzarella, pickled red onion, and roast capsicum	(V) \$18

### Dietary requirements:

While we have listed menu items which we consider to be gluten free friendly or vegetarian, if you are vegan, coeliac, or have any other allergy or dietary requirement, please let our staff know and we will be more than happy to accommodate you as best we can!

**VEGAN MENU AVAILABE UPON  
REQUEST,  
PLEASE SEE WAIT STAFF**

## MAINS

<b>Penne bolognese,</b> with parmesan cheese	\$23
<b>Pumpkin and shanklish risotto,</b> finished with hazelnuts, dukkah, and balsamic glaze	(GF,V) \$23
<b>Philli cheese steak,</b> with provolone cheese, sliced peppers, and sauteéd mushroom, served with beer battered chips	\$24
<b>Classic chicken parma,</b> served with garden salad, and beer battered chips	\$24
<b>Parmesan and dill crumbed fish,</b> with smashed peas, beer battered chips, dill slaw, and tartar	\$24
<b>Grilled chicken breast,</b> served on roasted zucchini, squash, and heirloom tomatoes, finished with a spinach and garlic cream sauce	(GF) \$30
<b>Wattleseed &amp; bush pepper barramundi,</b> with mango, rocket, and basil salad, finished with chimichurri	(GF) \$32
<b>300g Barbequed lamb chop,</b> accompanied by rosemary kipfler potatoes, sauteéd seasonal greens, and a balsamic jus	\$34
<b>Cape Grim 250g Eye fillet,</b> with wedges, and sautéed greens, served with your choice of sauce: Red wine jus Creamy mushroom sauce Selection of Pommery de Meaux mustards	\$38

## SIDES

<b>Beer battered chips,</b> with tomato sauce	(V) \$7
<b>Fried onion strings,</b> with ranch sauce	(V) \$10
<b>Wedges,</b> with sour cream and sweet chilli	(V) \$11
<b>Sweet potato fries,</b> with garlic salt & sriracha mayo	(V) \$13
<b>Garlic sautéed seasonal greens</b>	(V GF) \$9
<b>Garden salad</b>	(V GF) \$6
<b>Truffled Gruyere Mac and cheese</b>	(V) \$12
<b>Roasted kipfler potatoes,</b> with rosemary	(V) \$13

## KIDS' MEALS

<b>Mac &amp; cheese</b>	\$10
<b>Cheeseburger</b>	\$10
<b>Fish and chips</b>	\$10
<b>Schnitzel and chips</b>	\$10
<b>Penne bolognese</b>	\$10

## DESSERT MENU

<b>Riddik dessert tasting plate,</b> a selection of dessert items from across the menu	(V) \$28
<b>Double chocolate brownie,</b> with white chocolate ganache, vanilla ice cream, and salted caramel	(V,GF) \$15
<b>Deconstructed mango cheesecake,</b> with coconut crumble, and mint granita	(V) \$15
<b>Cinnamon and maple chia parfait,</b> with chai yoghurt	(VEGAN GF) \$15
<b>Fresh seasonal fruits,</b> served on a bed of coconut yoghurt, with lemon balm, and fennel pollen.	(VEGAN GF) \$15
<b>Chefs selection of local and imported cheeses</b> served with accompaniments, bread & lavosh	
One cheese-	(V) \$12
Two cheeses-	(V) \$17
Three cheeses-	(V) \$22

## KIDS' DESSERT

<b>Vanilla ice cream,</b> with topping, and sprinkles	\$8
<b>Banana split,</b> chocolate topping, ice cream, and sprinkles	\$12
<b>Kids' brownie</b> with vanilla ice cream	\$10

DINNER SERVED 5PM-10:30PM  
V - VEGETARIAN GF - GLUTEN FREE  
PLEASE SEE WAIT STAFF FOR ANY DIETARY REQUIREMENTS  
10% SURCHARGE ON PUBLIC HOLIDAYS