

EAT ME

BREADS

- GARLIC BREAD** \$8
(+3 mozzarella)
- ROMANA BRUSCHETTA (V)** \$21
Dressed tomato, onion, smoked feta, basil pesto, aged balsamic on charred romana bread

- BEER BATTERED FRIES (V)** \$12
Herb salt & garlic aioli

- LEMON PEPPER SQUID (GF)** \$17
Flash-fried, garden salad, garlic aioli & lemon

- SICILIAN TOMATO ARANCINI (3)** \$18
Served golden brown topped with garlic aioli, fresh grated vintage parmesan & micro herbs

- TRUFFLED SWEET POTATO FRIES (GF)** \$19
Truffle oil, parmesan & garlic aioli

- CRISPY CHICKEN WINGS (GF)** \$19
Buffalo sauce & blue cheese aioli

- HOT HONEY CHICKEN TENDERLOINS (5)** \$20
House slaw, chipotle mayonnaise, sesame seeds & chilli infused hot honey

OPEN HOURS

SUNDAY - THURSDAY
11:30AM - 2:30PM | 5:30PM - 8:30PM

FRIDAY & SATURDAY
11:30AM - 8:30PM

TACOS

- BUFFALO PORK (3)** \$17
Spicy buffalo pulled pork, coleslaw, mozzarella, sour cream, pico de gallo

- CRISPY CHICKEN (3)** \$17
House fried chicken, coleslaw, tangy mayonnaise, pickled jalapeno, pico de gallo

- MUSHROOM & HALOUMI (V)** \$23
Portobello mushroom, haloumi, hummus, beetroot relish, cos lettuce on a toasted milk bun served with beer battered chips

- ASPLEY CHEESEBURGER** \$23
150gr angus patty, American cheddar, crispy bacon, cos lettuce, pickles, burger sauce on a toasted milk bun served with beer battered chips

- YARD BIRD** \$25
Fried chicken tenderloins, crispy bacon, American cheddar, coleslaw, pickles, tangy mayonnaise on a toasted milk bun served with beer battered chips

- STEAK SANDWICH** \$27
Rump steak, cheddar, double smoked bacon, fried egg, caramelised onion, cos lettuce, tomato, beetroot, bbq sauce, garlic aioli on toasted turkish served with beer battered chips

(Add gluten free bun \$3)

SALADS

- CAESAR (GFO)** \$22
Cos lettuce, aged parmesan, crispy warm bacon, caesar dressing, turkish crisp & soft poached egg

- SUMMER PUMPKIN & BEETROOT (V) (GFO)** \$22
Fire roasted pumpkin, pickled beetroot, mixed greens, coleslaw, cherry tomatoes, cucumber, red onion, dried cranberries, toasted peanuts, feta & herb & citrus vinaigrette

- CHICKEN & CHICKPEA (GFO)** \$24
Grilled chicken, chilli roasted chickpeas, haloumi, mixed greens, coleslaw, cherry tomatoes, cucumber, red onion, charred pita & honey mustard dressing

CHAR GRILL STEAKS

All our steaks are locally sourced and seasoned with salt & pepper served with beer battered chips & garden salad or mash potatoes & seasoned vegetables finished with your choice of sauce.

- 200G RUMP STEAK** \$25
Beef City Black MB+1 100-day grain fed

- 400G RUMP STEAK** \$45
Beef City Black MB+1 100-day grain fed

- 300G RIB FILLET** \$49
Riverina Region 100-day grain fed

- EXTRA SAUCE (GF)** \$2
GARLIC AIOLI | MUSHROOM | PEPPER | DIANE | GRAVY | HOLLANDAISE

- STEAK TOPPERS**
- EGGS** \$4
- LEMON PEPPER CALAMARI** \$8
- CREAMY GARLIC PRAWNS (4)** \$12

SIDES

- GARLIC MASH POTATOES** \$6

- MARKET VEGETABLES** \$7

- HOUSE SALAD** \$7

SALAD EXTRAS

- AVOCADO** \$6

- GRILLED CHICKEN** \$6

- LEMON PEPPER CALAMARI** \$8

MAINS

- CRUMBED CALAMARI** \$20
Marinated & panko crumbed crumbed calamari served with beer battered chips, house salad, tartare sauce & lemon
- BEER BATTERED FISH** \$23
Beer battered barramundi, beer battered chips, house salad, tartare sauce & lemon
- PLANT BASED SCHNITZEL (V)** \$25
Beer battered chips, garden salad & tomato sauce
- CHICKEN SCHNITZEL** \$27
Beer battered chips, garden salad & your choice of sauce
- CHICKEN PARMIGIANA** \$29
Double smoked ham, sugo, mozzarella, beer battered chips & house salad
- FREE RANGE CHICKEN SUPREME (GF)** \$30
Roasted portobello mushrooms, smoked feta, English spinach & jus gras
- FRENCH SCHNITZEL** \$31
Crispy bacon lardons, guacamole, mozzarella, hollandaise, beer battered chips & house salad
- AUSTRALIAN BARRAMUNDI (GFO)** \$38
Oven roasted herb & macadamia crusted barramundi fillet, kipfler potatoes, broccolini & warm hollandaise



PANS

- ORTOLANA PENNE (V)** \$21
Tomato sugo, eggplant, zucchini & roasted capsicum finished with aged parmesan
- BOSCAIOLA FETTUCCINE** \$24
Crispy bacon, field mushrooms & onion tossed in a garlic cream sauce finished with aged parmesan
- GARLIC PRAWNS (GF)** \$29
Sauteed prawns, tossed in a roasted garlic cream sauce served with broccolini, basmati rice, lemon & fresh herbs

KIDDOS

ALL SERVED WITH ICE CREAM & KIDS DRINK

\$15

- DINO NUGGETS (5)**
Beer battered chips & ketchup
- BARRA BITES (5)**
Beer battered chips & ketchup
- CHEESEBURGER**
Angus patty, cheddar, tomato ketchup, milk bun & beer battered chips
- CHEESE & TOMATO PIZZA**
Beer battered chips & ketchup
- DAGWOOD DOGS (2)**
Beer battered chips & ketchup
Kids Menu is for children under 12 years only

SWEETS

- LEMON MERINGUE TART** \$15
Vanilla ice cream & pistachio
- TIRAMISU** \$15
Vanilla ice cream & warm ganache
- DUTCH APPLE PIE** \$15
Custard, vanilla ice cream & cinnamon dust

PIZZA Add Gluten free Base \$5

All our pizzas are made fresh from olive oil infused Romana bread, please keep in mind these are made to order, preparation time may vary. Takeaway available.

- MARGHERITA (V) (GFO)** \$22
Tomato sugo, mozzarella, parmesan, extra virgin olive oil & fresh basil
- PORK PATATA** \$25
Roasted new potatoes, pulled pork shoulder, tomato sugo, mozzarella & fresh rosemary
- CARNIVORE** \$28
Salami, spicy chorizo, bacon, mozzarella, tomato sugo & fresh basil
- THE ASPLEY** \$30
Roasted pumpkin puree, spicy chorizo, crispy prosciutto, mozzarella & organic honey

QUICK BITES

AVAILABLE MON - SAT
11:30AM-2:30PM

\$15

- LEMON PEPPER CALAMARI (GF)**
Chips, tartare sauce & lemon
- CHICKEN SCHNITZEL**
Crumbed chicken schnitzel, chips & choice of sauce
- CHEESEBURGER**
Grilled angus burger, America cheddar, ketchup, red onion & chips
- HALOUMI WRAP (V)**
Grilled haloumi, lettuce, tomato, red onion, pesto aioli & chips
- CARBONARA**
Bacon, onion, garlic cream sauce, fettuccine, chives & parmesan

Food Allergies: Please be aware that whilst care is taken catering for special requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, wheat flour, eggs, dairy products and gluten. Customers requests will be catered to the best of our ability, however the decision to consume a meal is the responsibility of the diner.

Please ask our friendly staff
for our Nightly Specials!



15% surcharge on public holidays

(V) | Vegetarian

(GF) | Gluten Free

(GFO) | Gluten Free Option