FOOD

DON'T FORGET YOUR TABLE NUMBER WHEN PLACING YOUR ORDER!

SMALL PLATES

JOSIE'S MARINATED OLIVES 9

GARLIC CIABATTA BREAD 8

MOZZARELLA GARLIC CIABATTA BREAD 10

CHIPS 12
House seasoning, aioli

LA TORTILLERIA CORN CHIPS 18
Salsa Roja, whipped avocado, pickled jalapeño sour cream

BREAD & DIPS 18
Baba ghanoush, tomato tapenade, pistachio dukkah, pickled vegetables, toasted pita

CITRUS CURED SALMON 24
Preserved lemon & caper dressing, jalapeño, sourdough crispbread

SALT & PEPPER SQUID 18
Aioli, lemon

GARLIC BREAD PRAWN TOAST 23
Toasted sesame, sweet & sour sauce

FRIED CHICKEN WINGS 18
Korean-style, gochujang glaze, pickled daikon

PICNIC PLATTER TO SHARE 48
Triple cream brie, Maffra cheddar, thick-cut cacciatore salami, mortadella, pickles, olives, tomato tapenade, buckwheat cracker, Jatz, soft-boiled egg, radish, seasonal fruit, peach chutney & quince paste

$16 PUB CLASSICS

250g RUMP STEAK
GRAINGE, GRAIN-FED ANGUS BEEF RIVERINA NSW
Chips, house salad & choice of sauce

PANKO-CRUMBED CHICKEN SCHNITZEL
Chips, house salad & choice of sauce
MORTADELLA PARMIGIANA UPGRADE +5
mortadella, mozzarella cheese, Napoli sauce

CAESAR SALAD
Cos lettuce, Caesar dressing, sourdough croutons, crispy bacon, soft-boiled egg, Parmesan cheese
ADD COLD ROASTED CHICKEN +7

FISH & CHIPS
Balter XPA-battered hoki, chips, house salad, tartare sauce & lemon

CLASSIC CHEESEBURGER
Grilled beef patty, American cheese, burger sauce, sweet & spicy pickles, onion, chips & ketchup

FALAFEL BURGER
Baba ghanoush, pickled green tomatoes, fennel & dill slaw, chips & ketchup
Gluten free/vegan buns available at no extra cost

SAUCE SELECTION
Gravy, Pepper, Mushroom, Béarnaise, Salsa Verde

BURGERS

GLUTEN FREE/VEGAN BUN AVAILABLE AT NO EXTRA CHARGE

CHICKEN SCHNITZEL BURGER 26
Fennel & dill slaw, American cheese, sweet & spicy pickles, black pepper aioli, chips & ketchup

BACON DOUBLE CHEESEBURGER 30
Two grilled beef patties, bacon, American cheese, sweet & spicy pickles, oak lettuce, onion, burger sauce, chips & ketchup

STEAK SANDWICH 26
Pickled green tomatoes, red onion, provolone cheese, chilli & tomato relish, oak lettuce on toasted garlic ciabatta, chips & ketchup

MAINS

PERSIAN GOAT'S FETA & WATERMELON SALAD 22
Cucumber, olives, mint, cos lettuce, fermented chilli dressing

MISO-GLAZED EGGPLANT 26
Pickled shiitake mushroom, crispy shallots, whipped tofu, toasted sesame seeds

CRISPY SKIN BARRAMUNDI 34
Roasted kipfler potatoes, cherry tomato & basil dressing, seasonal greens

GNOCCHI BOLOGNAISE 26
Slow-cooked pork & beef ragu, fried potato gnocchi, Parmesan cheese

SAUSAGE & MASH 24
Pork Cumberland sausage, balsamic roasted onions, mash, gravy & salsa verde

SCOTCH FILLET 300g - GRAINGE 48
Grain-fed Angus beef Riverina NSW, chips, house salad & choice of sauce

Vegetarian · Vegan · Gluten Free · Dairy Free · Contains Nuts · Contains Shellfish
A Australian Seafood · I Imported Seafood · Contains Sesame · Contains Soy Products
Contains Egg Products · Hot/Spicy

All care is taken when catering for special requirements; however, please note that our kitchen handles nuts, seafood, sesame seeds, wheat flour, fungi, eggs and dairy products. Requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. Please note that public holiday, weekend and late-night surcharges may apply.

WINES

SPARKLING

	GLASS	BTL
Hand Drawn Brut Cuvee NV MULTI REGIONAL AUS	10	45
Alpha Box & Dice 'Tarot' Prosecco MURRAY DARLING & RIVERLAND SA	12	55
Dunnes & Green Split Pick Moscato SOUTH AUSTRALIA	11	50
Mumm 'Terroir' Brut Prestige NV PIPERS RIVER TAS		85
Mumm Cordon Rouge Brut NV REIMS FRA		140
Perrier-Jouët Grand Brut NV ÉPERNAY FRA		210

WHITES

	SMALL	LARGE	BTL
Jim Barry 'The Atherley' Riesling CLARE VALLEY SA	13	21	60
Hand Drawn Semillon Sauvignon Blanc MULTI REGIONAL AUS	10	16	45
Pikorua Sauvignon Blanc MARLBOROUGH NZ	12	19	55
Shaw & Smith Sauvignon Blanc ADELAIDE HILLS SA			80
Gigi Pinot Grigio VENETO IT	12	20	55
Mountadam 'Five Fifty' Chardonnay EDEN VALLEY SA	11	17	50
Acmé Vineyards Chardonnay ADELAIDE HILLS SA	13	21	60
Craggy Range 'Gimblett Gravels' Chardonnay HAWKE'S BAY NZ			105
La Chablisienne Petit Chablis CHABLIS FRA			90

ROSÉ

Rameau d'Or Petit Amour Rosé IGP MÉDITERRANÉE FRA	12	20	55
Maison Saint AIX Rosé PROVENCE FRA			85

REDS

West Cape Howe Pinot Noir MOUNT BARKER WA	12	20	55
Red Claw Pinot Noir MORNINGTON PENINSULA VIC			75
Whipbird GSM McLAREN VALE SA	11	18	50
Langmeil Long Mile Shiraz BAROSSA VALLEY SA	13	21	60
Bowen Estate Shiraz COONAWARRA SA			85
John Duval 'Entity' Shiraz BAROSSA VALLEY SA			115
Hand Drawn Shiraz Cabernet MULTI REGIONAL AUS	10	16	45
Mojo Cabernet Sauvignon McLAREN VALE	12	18	50
Yalumba 'The Cigar' Cabernet Sauvignon COONAWARRA SA			85

COCKTAILS

MARGARITA 21
Espolòn Blanco, Pierre Ferrand Dry Curaçao, Lime

SPICY MARGARITA 21
Espolòn Blanco, Pierre Ferrand Dry Curaçao, Lime, Jalapeño

TOMMY'S MARGARITA 22
Casamigos Blanco, Lime, Agave

ESPRESSO MARTINI 21
Specialty Coffee Spirit, Espresso, Sugar

LONG ISLAND ICED TEA 22
Vodka, Gin, Tequila, Rum, Orange Liqueur, Lemon, Cola

PASSIONFRUIT MARTINI 22
Ketel One Vodka, Chinola, Passionfruit, Vanilla, Lime

LYCHEE MARTINI 22
Ketel One Vodka, Lychee Liqueur, Lemon, Lychee

DARK & STORMY 21
Bumbu Spiced Rum, Ginger Beer, Lime

APEROL SPRITZ 18
Aperol, Prosecco, Soda

NON-ALC

LYCHEE LEMONADE 14
Lychee, Fresh Lemon, Mint

TROPPO HIGHBALL 14
Passionfruit, Mango, Pineapple, Lime

KINSELAS

DRINK RESPONSIBLY

PLEASE NOTE THAT PUBLIC HOLIDAY & WEEKEND SURCHARGES MAY APPLY
LATE NIGHT BEVERAGE SURCHARGES ARE IN EFFECT FROM 11PM DAILY

MENU

EVERY DAY : LUNCH 12PM-3PM | DINNER 5PM-9PM

