

CLASSIC

PUB MENU

MAINS

WORKERS PARMA \$26

Herb crumbed chicken breast, ham, napoli sauce and two cheese mix w/- chips

CHICKEN SCHNITZEL \$25

Herb crumbed chicken schnitzel w/- coleslaw, chips and bacon aioli

WORKERS EGGPLANT PARMA \$24 (v) (vegan on request for \$2)

Herb crumbed eggplant with capsicum, Napoli sauce, two cheese mix & bocconcini w/- chips

BEER BATTERED FISH N CHIPS \$24 (gf Grilled \$2 extra)

Beer battered Barramundi w/- chips, salad and tartare sauce

SOUTHERN FRIED CHICKEN BURGER \$22

Crispy southern style fried chicken with bacon, slaw and peri-peri mayo on a brioche bun w/- chips

WORKERS BURGER \$22 (gf bun + \$2)

Wagyu beef, bacon, lettuce, beetroot, pickle, cheese and Workers special sauce on a brioche bun w/- chips

WORKERS VEGETARIAN BURGER \$22 (v) (vegan option available)

Herb crumbed field mushroom w/- grilled haloumi, capsicum relish, iceberg lettuce on a brioche bun w/- chips

300g PORTERHOUSE STEAK \$39 (gf)

Porterhouse, southern range marble score 2+, seared to your liking
w/- grilled parmesan & truffle mash, broccolini and either red wine jus, peppercorn sauce or garlic & tarragon butter

TOAD IN THE HOLE \$26 (MEAT) /\$24 (VEG) (v)

Chicken or Veg sausages baked in a Yorkshire pudding w/- cauliflower puree, peas and rich onion gravy

BEEF CHEEK \$28 (gf)

Slow braised in red wine jus w/- soft cheesy polenta and rainbow chard

CRISP SKINNED PORK BELLY \$26 (gf) / HERB CRUMBED MUSHROOM \$22 (ve)

w/ celeriac puree, pickled fennel & radicchio, apple & cranberry chutney

PRAWN GNOCCHI \$28

w/- King prawns, capers, spinach and chili in a Napoli & white wine sauce

PAN FRIED GNOCCHI \$24 (v)

w/ broccoli, zucchini ribbons, toasted almonds, white wine, olive oil, and parmesan

DESSERT \$12

Sticky date pudding w/- caramel sauce and vanilla ice-cream \$12 (v)

KIDS MEALS \$10

Cheeseburger n chips / Fish n chips / Schnitzel n chips / penne w/- Napoli sauce and parmesan (v)

(v) = vegetarian – (ve) = vegan – (gf) = gluten free



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STARTERS/SHARING

CHARCUTERIE BOARD \$32

Chicken, leek and pistachio house made terrine, chicken liver parfait, prosciutto, cantipalo salami, cornichons, fig jam, bread, crackers

ANTIPASTO \$32 (v)

Feta stuffed capsicum, pumpkin & feta arancini, marinated Mediterranean vegetables, warmed goat's cheese w/- olive oil & dukkha, marinated olives, bread

MEATBALLS \$16

Italian meatballs in a tomato & red wine sauce w/- parmesan and pide

REUBEN PASTIES (4) \$16

Corned beef, cheese & sauerkraut filled pasties w/- Russian dressing

CRAB CAKES (4) \$16

House made crab cakes w/- Louisiana remoulade

PUMPKIN AND FETTA ARANCINI (6) \$16 (v)

w/- salsa verde

BEER BATTERED CHIPS \$10 (v) (ve)

w/- house seasoning and tomato sauce

ADD a side of either Aioli, Gravy, Chilli sauce or Vegan mayo for \$2 extra

\$15 Lunch Specials

12:00PM – 3:00PM Tues-Fri (exc pub hols)

CHICKEN & BLT WRAP

Chicken, bacon, lettuce, tomato, cheese and aioli in tortilla bread w/- chips

CLASSIC REUBEN SANDWICH

Corned beef, cheese, sauerkraut and Russian dressing on rye w/- potato crisps

PIE OF THE DAY w/- CHIPS

FELAFEL WRAP (v)

House made felafel w/- lemon yogurt, roast capsicum, lettuce, tomato and chips

SCHNITZEL BURGER

Chicken schnitzel with coleslaw, aioli and cheese on a milk bun w/- chips

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