
Plates & Bowls

Double Patty Cheese Burger (nf) Bacon, BBQ sauce, pickles, milk bun, fries	27
Crispy Potato Gnocchi (v, gf) Fennel crema, sprouts, peas, Grana Padano	35
Baharat Spiced Lamb Rump (gf, nf) Charred eggplant, sumac yoghurt, parsley	40
Prawn Pasta alla Vodka (nf, df) Spaghetti, crushed tomatoes, basil, vodka cream sauce	43
Steak Frites MB2+ (gf, nf) Café de Paris butter, red wine jus, shoestring fries	45

Sides & Salads

Garden Salad (v, gf, df, nf, vgn) Mixed leaves, tomatoes and cucumber in vinaigrette	12
Paprika Fries (v, gf, nf) Black garlic aioli	12
Steamed Broccolini (v, gf, nf) Toasted almonds, chilli, olive oil	14
Duck Fat Roast Potatoes (v, gf, nf) Parmesan, rosemary salt	14

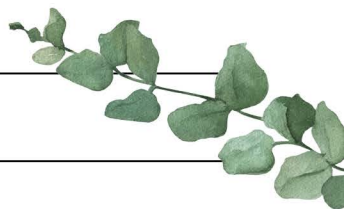
Dessert

Wattleseed Crème Brûlée (v) Tahitian vanilla, macadamia biscotti	19
Soft-centred Chocolate Fondant (v) Blackberries, malt ice cream	19
Solander 'Iced Vovo' (v, nf) Raspberry, coconut espuma	19
Farmhouse Cheese Board (v) Selected Australian cheeses, quince, grapes, crispbread	30





Snacks & Sharing



Mixed Marinated Olives (v, gf, df, vgn) Zest, chilli, garlic, herbs, olive oil	9
Smokey Solander Bar Nuts (v, gf, df) Sweet, salty and spiced	9
Grilled Flatbread (v, vgn, df) Romesco hummus, toasted almonds, paprika oil	18
Pork and Chorizo Sausage Roll (nf) Spiced bush tomato relish	25
Gochujang Chilli Chicken Skewers (gf,nf) Whipped peanuts, fried onions	25
Miso-cured Tasmanian Salmon (Aus, nf, gf) Nori, sesame, mustard leaves, green dressing	26
Baked Gruyère Cheese (v, nf) Pickled baby vegetables, truffle honey, charred sourdough	27
Prawn Toast (Imp,nf) Shallots, sesame, sweet and sour dipping sauce	28

10% surcharge applies on public holidays..

DF- Dairy Free GF- Gluten Free NF- Nut Free V- Vegetarian VGN- Vegan
Seafood Origin: AUS- Australian IMP- Imported MIX- Mixed Origin

TUESDAY

\$27 Angus Steak

12pm onwards

WEDNESDAY

\$28 Schnitzel + house beverage

12pm onwards

THURSDAY

\$15 Negroni

6pm onwards

HAPPY HOUR

Mondays to Saturdays

4:30pm to 6:30pm

