

FACTORY

• RIBS • STEAK • PIZZA •

STARTERS	
Sonoma Sourdough 10	sea salt honey butter
Hand Rolled Garlic + Herb Pizza 12	add cheese 3
Crumbed Marinated Olives (v) 12	garlic, chilli, rosemary, thyme, whipped ricotta
Meatball Bruschetta 19	sourdough, pork + fennel meatballs, tomato sugo, basil, parmesan
Our Signature Wings 22	buttermilk fried chicken wings, tossed in either buffalo, honey BBQ or Korean BBQ sauce
Szechuan Baby Octopus (i) 22	with Asian salad, lime aioli, chardonnay dressing, crispy shallots
Crispy Zucchini Flowers (v) 23	filled with whipped ricotta on romesco sauce (3)
Antipasto Platter for Two 27	seletion of dry aged and cold meats, marinated tomatoes, baby mozzarella, aged pecorino, chilli jam, pickles, slaw
Truffled Mushroom + Parmesan Arancini (v) 19	with smokey tomato chutney
MAINS	
Smokey BBQ Hunters Chicken (dfa) 31	char-grilled chicken, bacon, avocado, smokey BBQ sauce, mozzarella, fries, onion rings, salad
Pork Cutlet (gfa) 34	400g char-grilled Otway pork cutlet, chat potatoes, green beans, apple, raisins, Pedro Ximenes jus
16hr Slow Cooked Brisket 39	400g beef brisket, house made BBQ sauce, chips, salad, slaw, corn, onion rings
BBQ Pork Ribs (gf,df) Half 38	
Full 52	chips, salad, onion rings, slaw, corn

FACTORY PLATTER FOR TWO	
89	BBQ pork ribs, Wagyu brisket, buttermink fried chicken wings, onion rings, trio cheese sticks, charred corn, house slaw, chips + dips

Ask our chefs about our dry aged steaks available

GRILL

Atlantic Salmon + King Prawns (gfa, i) 39

chat potatoes, broccolini, heirloom tomatoes, burnt
butter sauce

Fillet au Camembert 45

grain fed yearling eye fillet, Shoalhaven camembert,
creamy mash, Dutch carrots, port + pink pepper jus

Time + Tide (gfa, i) 49

eye fillet, charred king prawns in shell,
creamy mash, broccolini, lemon butter

300g SA Black Angus Porterhouse 35

300g Black Onyx MS+4 Rump Steak 38

200g SA Grain Fed Yearling Eye Fillet 38

300g MS+4 Southern Rangers Scotch 49

*all steaks served with chips, slaw, corn + your choice of
butter*

PASTA	
Lamb Ragu Rigatoni 29	slow cooked lamb shoulder, rosemary, parmesan, gremolata
King Prawn Linguini (i) 36	king prawns, garlic, chilli, cherry tomato, parsley, bisque
<i>gluten free pasta available + 2</i>	
CLASSIC PIZZA	
Margherita (v) 19	cherry tomato, mozzarella, basil, napolitana base
Vegetarian + Halloumi (v) 19	mushroom, onion, capsicum, olives, halloumi, napolitana base
Ham + Pineapple 21	ham, pineapple, mozzarella, napolitana base
Loaded Pepperoni 21	double pepperoni, mozzarella, napolitana base
Chicken, Bacon, Avocado 24	chicken, bacon, avocado, aioli, mushroom, mozzarella, napolitana base
Supreme 25	beef, pepperoni, ham, mushroom, onion, capsicum, olives, mozzarella, napolitana base
Meat Lovers 25	ham, Angus beef, pepperoni, BBQ base
<i>gluten free pizza bases available + 4</i>	
<i>all pizzas are made on housemade sourdough</i>	
SIGNATURE PIZZA	
Quattro Fomaggi (v) 23	gorgonzola, smoked scarmoza, fontina, parmesan, honey
Calabrese 24	spicy Nduja sausage, onion, capsicum, mozzarella, parmesan, napolitana base
Frutti di Mare (m) 26	prawns, squid, octopus, lemon zest, capers, garlic, chilli, parsley, dashi oil, mozzarella, parmesan
Prosciutto e Rucola 26	prosciutto, burrata, rocket, onion jam, black pepper
KIDS MENU	
Grilled Chicken w Salad 13	
Salt + Pepper Prawns w Salad (i) 13	
Steak, Chips, Salad 13	
Southern Fried Chicken Wings w Salad 13	

DESSERTS	
House-made Panna Cotta 14	vanilla panna cotta with seasonal fruit compote
SIDES	
Charred Corn 5	
Seasonal Vegetables 6	
Side Salad 6	
Chips 10	
Onion Rings 10	
SAUCES	
Port + Pink Pepper Jus 4	
Mushroom 4	
Béarnaise 4	

BUTTERS	
Hunter Valley Red Wine + Rosemary	
Smoked Garlic + Thyme	
Herb + Mustard	


<i>please notify our staff if you have any allergies or dietary requirements.</i>
<i>v - vegetarian dfa - dairy free available</i>
<i>gfa - gluten free available</i>
<i>seafood origin:</i>
<i>a - Australian i - imported m - mixed</i>