

TO START

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| SHARING SOURDOUGH GARLIC COB | 10.0 |
| DUO OF DIPS | 14.0 |
| ROASTED PUMPKIN SOUP with warm turkish bread | 10.0 |
| SOUP OF THE DAY with warm turkish bread | 10.0 |
| OYSTERS kilpatrick or natural | 1/2 dozen 18.5 dozen 30.0 |
| SALT & PEPPER SQUID served with lime aioli | 12.0 |
| PRAWNS (4) IN GARLIC & TOMATO BROTH served with pilaf rice and toasted turkish bread | 16.0 |
| WILD MUSHROOM ARANCINI (4) served with garlic aioli | 10.0 |

SALADS

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| THAI BEEF SALAD seared porterhouse, vermicelli noodles, radish, shallot, rocket, cucumber, cashews and house made nam jim dressing | 26.0 |
| CYPRIT GRAIN & MEDITERRANEAN VEGETABLE SALAD cypriot grain salad served with roasted cauliflower and grilled mediterranean vegetables finished with pomegranate dressing and honey and cumin yoghurt | 21.0 |
| WITH CHICKEN | 26.0 |
| WITH PULLED LAMB | 29.0 |
| SALT & PEPPER SQUID SALAD fried squid, cos hearts, pickled cauliflower, soy beans, julienne capsicum, medley tomatoes, fried shallot finished with citrus aioli | 25.0 |

Are you gluten free or vegetarian? - Ask for our dietary menu

PADDOCK

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| Australian grain fed beef | |
| 300gm SCOTCH | 38.0 |
| 300gm PORTERHOUSE MIXED GRILL | 38.0 39.5 |
| porterhouse, sausage, lamb ribs, lamb loin chop, fried egg and tomato | |
| SERVED WITH baby chats or chips, carrot, broccoli, beans and spinach | SAUCES mushroom, pepper, dianne, gravy, garlic butter, mustard, horseradish cream |
| BEEF LASAGNE served with salad and chips | 25.0 |
| BEEF & ALE PIE served with mash, green beans and gravy | 28.0 |
| 500gm LAMB RIBS slow roasted bbq lamb ribs with salad and chips | 33.0 |
| BEEF CHEEK slow braised beef served with roast root vegetables, mash and red wine jus | 33.0 |

OCEAN

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| WHITING battered or grilled with salad and chips | 23.0 |
| FLATHEAD TAILS flathead crumbed with panko and herbs with salad and chips | 25.0 |
| THAI FISH FRITTERS crumbed in panko and served on a salad of rice noodles, radish, shallot, rocket, snow pea sprouts with lime aioli | 27.0 |

Want to try our chef's specials? - Ask for our specials menu

COOP

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| CHICKEN PARMAGIANA foundry classic served with salad and chips | 26.0 |
| CHICKEN 'N' PLUM PARMAGIANA with grilled bacon, tangy plum sauce and melted cheese served with salad & chips | 28.0 |
| CHICKEN SCHNITZEL gravy or lemon served with salad and chips | 25.0 |
| WHOLE ROASTED CHICKEN BREAST | 27.0 |
| SERVED WITH baby chats or chips, carrot, broccoli, beans and spinach | SAUCES tuscan - cream, bacon, mushroom and spring onion or green peppercorn |
| TRADITIONAL BUTTER CHICKEN medium spiced curry served with pilaf rice, garlic riata and grilled naan | 27.0 |
| CHICKEN RISOTTO chicken, smoked bacon, portabella mushroom and asparagus finished with aged parmesan | 25.0 |

BURGERS 'N' THINGS

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| THE WAGYU BURGER served in a toasted brioche roll with cos leaf, beetroot, onion jam, bacon, pickle, chutney and chips | 28.0 |
| THE OPEN SOUVLAKI slow cooked pulled lamb with spinach, spanish onion, olives, feta, cherry tomato with garlic yoghurt on a toasted pita and chips | 26.0 |
| THE 'GREEN GODDESS' CHICKEN BURGER grilled chicken breast, herb aioli, spinach, prosciutto, grilled asparagus and zucchini served in a toasted brioche roll with chips | 26.0 |

Please note our bistro is closed on public holidays