

Sharing Plates

Wood Fired Garlic Bread ^V - \$8.00

Turkish bread topped with herb and slow roasted garlic infused butter and mozzarella cheese

Chunky Fries ^V - \$8.00

Served with our homemade aioli - Add Bacon & Cheese \$6

Potato Wedges ^V - \$12.00

Served with sweet chilli sauce and sour cream

Prawn Twister - \$14.00

Served with mixed salad and sweet chili sauce

Lemon Pepper Calamari ^{GFO} - \$15.00

Lemon pepper crusted calamari with lemon hollandaise

Pumpkin and Mozzarella Arancini ^V - \$15.00

Served with caramelized onion jam and garlic aioli

Pork Croquettes - \$15.00

Served with apple and sage aioli and BBQ sauce

Buttermilk Chicken - \$15.00

Crispy free range chicken served with salad, garlic aioli and hot sauce

Scallops ^{GF} - \$18.00

Bacon wrapped scallops served with beetroot gel and citrus fruit salsa

Mexican Nachos ^{GF} - \$20.00

Corn chips topped with beef mince and corn mix, melted mozzarella, sour cream, jalapeno, guacamole and salsa

Nashville Chicken Wings - ½kg \$15.00 - 1kg \$20.00

Chicken wings served with grated parmesan and diced pineapple, and your choice of BBQ or buffalo chilli sauce & blue cheese drizzle

Chicken Quesadilla - \$20.00

House seasoned chicken quesadilla with salsa, melted cheese, guacamole and sour cream

Platter to share - \$40.00

Selection of BBQ chicken wings, crispy buttermilk chicken, calamari, arancini, mixed salad and garlic bread served with sweet chilli and chipotle aioli

We have plenty of Gluten Free/Dairy Free options available. Please see our Wait Staff to help you.

Main Plates

Asian Beef or Calamari Salad ^{GFO} **\$22**

Mixed leaf salad, carrot, cucumber, cherry tomatoes, olives, peanuts, raisins, crispy noodles with coriander, ginger and lime dressing

Spaghetti Arrabiata ^V **\$24**

with spinach, mushrooms, parmesan

Add - Shrimps & Mussels \$8 - Free range Chicken \$6

Fish 'n' Chips ^{GFO} **\$24**

Catch of the day served with mix leaf salad, tartare sauce and chips

Redoubt Burger **\$25**

Homemade Angus Beef Pattie or Southern Fried Free Range Chicken ^{GFO} with Swiss Cheese, mixed leaf salad, tomato, caramelized onion jam, bacon, onion rings, aioli in a brioche bun with straight cut fries dusted with herb salt

Butter Chicken Supreme **\$30**

Free range chicken served with aromatic rice, seasonal vegetables and butter chicken sauce

House Braised Lamb Shank ^{GF} **\$30**

Served with mini gourmet potatoes, roasted root vegetables, lamb jus and crushed pistachios

Sage & Apple Infused Pork Belly ^{GFO} **\$32**

Served with pork croquette, winter seasonal vegetables, pork wontons and apple sauce

Confit Duck Legs ^{GF} **\$36**

Served with beetroot couscous, olives, diced capsicum, broccolini and orange sauce

Market Fish ^{GF} **POA**

Fresh market fish served on a bed of pumpkin and mozzarella cheese risotto, seasonal vegetable, mussels and green hollandaise

From The Grill ^{GF}

All our beef cuts are from grass fed NZ Silver Fern Farms. Served with roasted root vegetables and small gourmet potatoes, and your choice of rosemary and peppercorn jus or creamy mushroom sauce

250gm Aged Sirloin Steak - \$32 250gm Aged Scotch Fillet - \$36

Add - Fried Egg \$3 - Chips \$6 - Mushrooms \$6 - Mixed Salad \$6

Pizzas

*All our pizzas are house made with love,
topped with Napolitano sauce and mozzarella cheese*

Garden Veg ^v

*Capsicum, onion, olives,
mushroom, jalapenos, corn, aioli*

Butter Chicken

*Seasoned chicken, sliced onion,
diced capsicum, jalapenos, butter chicken sauce*

Poaka

*Pulled pork belly, onion, roasted red peppers,
BBQ sauce and mozzarella*

Meat Lovers

*Marinated beef, roasted chicken, bacon,
salami, red pepper, sliced onion,
topped with chipotle sauce*

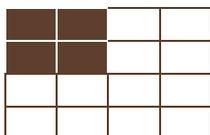
BBQ Chicken & Bacon

*BBQ chicken, diced bacon, onion, capsicum,
mozzarella and BBQ sauce*

Apricot Chicken

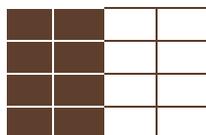
*Slow cooked seasoned chicken,
onion, capsicum, mozzarella and apricot sauce*

Quarter



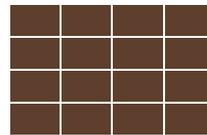
\$15

Half



\$28

Whole



\$46

GF



\$27