NIBBLES		SANGAS		LATER	
Australian Smoked Olives (VG, GF)	\$8	*All Served with Shoestring Fries* GF Bread Available		Spencer Gulf King Prawns, Smoked Garlic Butter, Chilli & Lime (GF)	\$36
Dill Cucumbers (GF, VG)	\$8	Nashville Hot Chicken	\$22		
Fried Pickles & Blue Cheese Dressing (GF, V)	\$12	GF Fried Chicken, Martin's Potato Roll, Butter Lettuce, Tomato & Frank Mayo		Smoked Crispy Skin Chicken, Mixed Beans & Hot and Sour Sauce (GF)	\$34
Smoked Eggplant Dip & Flat Bread (GF Available)	\$16	(Mild or Spicy)			
Smoked Ox Tongue, Sourdough Focaccia, Oyster Mayo & Salsa Verde	\$16	The 0.G	\$24	Smoked Short Rib, Tamarind Glaze & Pickled Green Mango (GF)	\$38
Rangers Valley Steak Tartare, Burnt Ancho, Cured Egg Yolk & Cassava Crackers (GF)	\$26	House Corned Beef Brisket, Rye, Swiss Cheese, Pickles, Mayo & Mustard		Smoked Free Range Lamb Shoulder, Herbed Yoghurt & Gravy (GF Available)	\$40/\$80
Kingfish Ceviche, Avocado, Burnt Chilli, Sesame & Radish	\$28	Hot Pastrami Signatuwre Hand-sliced Pastrami, Rye, Pickles & Mustard	\$24	600g Rangers Valley Ribeye, Tomatillo & Burnt Onion (on availability) (GF)	\$95
ENTREE		Reuben Signature Hand-sliced Pastrami, Rye,	\$24	SIDES	
Blackened Green Tomato Burrata, Breadcrumbs, Fresh Herbs & Verde (V)	\$18	Swiss Cheese, Sauerkraut & TBD's Russian Dressing	-	Shoestring Fries (GF)	\$10
BBQ Squid Tostada, Chestnut, Green Mango,	\$28	Philly Cheese Steak Rangers Valley Rib Eye, Martin's Hoagie Roll,	\$24	Wedge Salad, Blue Cheese Vinaigrette & Manchego (GF, V)	\$10
Fennel & Nduja (GF)		Onion, Bell Peppers & Cheese Sauce		BBQ Asparagus & Black Miso Butter (GF, V)	\$10
Fried Cauliflower, Roasted Red Pepper Sauce, Cashew & Smoked Pecans (GF, VG)	\$26	Meatball Sub	\$26	Brussel Sprouts & Smoked Stracciatella (GF, N	() \$12
Sticky Smoked Maple Pork Ribs (GF)	\$26	Pork & Beef Meatballs, Marinara, Parmesan, Fresh Basil on a Sourdough Baguette			BROTTE
		GF = GLUTEN FREE V = VEGETARIAN VG = VEGA *KIDS MENU AVAILABLE*	ιN		TE CO