

STARTERS

House Marinated Olives	\$8
Garlic Butter Bread	\$8
Calamari Fritti with aioli	\$15
Trio of Arancini Mac 'n' cheese, truffle mushroom, margherita.	\$10

PASTA

Spaghetti Aglio e Olio Garlic, olive oil, chilli, lemon gel, parmesan.	\$21
Linguine ai Gamberi Prawns, sugo (tomato based), chilli, cherry tomatoes, parmesan.	\$26
Conchiglie al Pollo Chicken, cream, friarielli, garlic, sun-dried tomatoes, parmesan.	\$27
Gnocchi alla Bolognese Beef and pork bolognese sauce, mirepoix, parmesan.	\$29
Tortellini al Tartufo Truffle salsa, vegetable broth, truffle oil, parmesan.	\$32

(Gluten free pasta available +\$2)

STEAK

(Choice of fries / creamy mash / salad with your choice of sauce)

Rump 200gm Wagyu rump steak. (MB 6-7+)	\$30
Eye Fillet 200gm Grass fed eye fillet steak.	\$36
Rib Fillet 300gm Black angus rib fillet. (SB 3+)	\$48

Red wine jus
Mushroom gravy
Diane

BURGERS

(All served with fries)

Wagyu Beef Burger Smashed wagyu beef patty, cheddar cheese, lettuce, burger sauce.	\$23
Fried Chicken Burger Fried chicken thigh fillet, american cheese, lettuce, tomato relish, mayo.	\$24
Grilled Chicken Burger Grilled chicken breast with chilli jam, duo cheese, lettuce, pickles, mayo.	\$25
Fish Burger Beer-battered fish fillet, american cheese, cabbage slaw, pickles, tartar sauce.	\$24
Veggie Burger Crumbed veggie patty, cheddar cheese, cabbage slaw, sweet chilli mayo.	\$23

Gather Burger Combo \$30
Choice of burger + fries + tap beer

SIDES

Rocket Salad Balsamic dressing, parmesan.	\$12
Cos Salad Champagne vinaigrette, shallots, chili flakes, lemon zest, parmesan.	\$14
Caesar Salad Caesar dressing, cos lettuce, bacon, boiled egg, garlic croutons, parmesan. -add chicken +\$6	\$20
Roasted Seasonal Greens with lemon wedges.	\$14
Seasoned Fries with aioli.	\$10

SHARED

Mini Cheese Board Choice of brie or manchego, served with lavosh, pear, and dried fruit. -add cured meat +\$8 -additional cheese +\$8	\$12
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BEERS ON TAP

Mountain Goat Billy The Mid Pale Ale	\$10
Green Beacon Haus Lager	\$12
Brookvale Union Ginger Beer	\$13
Hard Rated Lemon	\$13

BEERS (CANS/BOTTLES)

Balter Cerveza	\$9
Peroni Red Lager	\$10
Young Henrys Cloudy Cider	\$11
Pirate Life Stout	\$13
Balter XPA	\$11
4 Pines Hazy Pale Ale	\$13
Balter IPA	\$13

NON ALCOHOLIC DRINKS

Soft Drinks	\$5
Cold Pressed Orange Juice	\$6
Lemon Lime & Bitters	\$7
Sparkling Mineral Water	\$4/\$8
Heaps Normal Non-Alcoholic XPA	\$9
Allpress Coffee	from \$4.5

COCKTAILS**Spritz**

Rhubarb Spritz Rhubi.Rhubarb Mistelle, grapefruit, soda.	\$14
Aperol Spritz Aperol, prosecco, soda, orange.	\$16
Peach & Yuzu Spritz Four Pillars Fresh Yuzu Gin, yuzu, quandong, peach tea, soda.	\$18
Feels Good Mimosa Four Pillars Rare Dry Gin, passion fruit liqueur, orange juice, prosecco.	\$20
Sexy Time Spritz Aether Australian Vodka, pineapple, prosecco, mint.	\$20

Classic/Twists

Premium G&T Four Pillars Rare Dry Gin, mediterranean tonic water, fresh orange.	\$15
Spicy Pineapple Margarita Blanco Tequila, agave, pineapple, lime, chilli.	\$18
Negroni Four Pillars Rare Dry Gin, Oscar.697 Rosso Vermouth, Campari.	\$23

Highballs

Bloody Buck Four Pillars Bloody Shiraz Gin, ginger, lemon squash.	\$20
Flora Dora Highball Four Pillars Rare Dry Gin, lime, grenadine, ginger beer.	\$20
Yuzu Summer Storm Flor De Cana 4yo White Rum, yuzu, ginger beer, lime, mint.	\$20
Coconut Fizz Bearface Triple Oak Canadian Whiskey, coconut, ginger beer, lime.	\$20

Jugs

(serves x 4)

Peach Yuzu Spritz Four Pillars Fresh Yuzu Gin, Yuzu, Quandong, Peach Tea, Soda.	\$58
Bloody Shiraz Spritz Four Pillars Bloody Shiraz Gin, grapefruit, prosecco, soda.	\$62
Feels Good Mimosa Four Pillars Rare Dry Gin, passion fruit liqueur, orange juice, prosecco.	\$62

Please Note:

*We do not provide individual bills;
One total bill can be offered, or the amount can be split evenly among guests.
QR codes are available for separate payments (to be paid in advance).*