



OUR STORY IS PRETTY SIMPLE.

WE HAVE DESIGNED
OUR DINNER MENU TO BE
ENJOYED AS 'SHARED FOOD',
GIVING THOSE AT YOUR TABLE
A CHANCE TO ENJOY
ALL THAT IS ORDERED.

THERE IS A DIFFERENCE
BETWEEN 'SHARING A MEAL'
AND SHARING FOOD.

SIMPLY GRABBING DINNER WITH
FRIENDS AND ORDERING YOUR
OWN ENTREES DOESN'T HAVE THE
SAME BONDING EFFECT. BUT WHEN
FOOD IS SERVED 'FAMILY STYLE' OR
ON A PLATTER MEANT TO SHARE,
WE SEEM TO ENGAGE MORE WITH
OUR PRO- SOCIAL SELVES.

THIS STYLE OF DINING FEELS
INTRINSICALLY GOOD - AND THIS
IS NO COINCIDENCE. PEOPLE HAVE
BEEN SHARING FOOD SINCE THE
BEGINNING OF TIME.

IN THOSE DAYS ,DURING PRIMITIVE
TIMES, THERE WAS NO CHOICE, OF
COURSE. SOCIETIES HAD TO WORK
TOGETHER TO NOT ONLY HUNT
AND GATHER THEIR MEAL BUT
ALSO TO DISTRIBUTE IT FAIRLY.

TODAY, WE ALL HAVE ACCESS
TO INDIVIDUAL MEALS
AND SINGLE SIZED PORTIONS,
SUCH THAT SHARING IS NO
LONGER A NECESSITY BUT THE
TRADITION OF SHARING FOOD
IS ONE THAT DESERVES TO BE
EXPERIENCED OFTEN.

DINNER

TO SHARE IN GOOD COMPANY

(We recommend 3 to 4 dishes per couple)

THE 2773 PLANK

A selection of our daily faves

A perfect way to try a bit of everything

\$36



SIZZLING GARLIC AND CHILLI KING PRAWNS	\$25
LOBSTER, CRAB MEAT AND TRUFFLE MAC AND CHEESE	\$27
SLIDERS (3) American cheeseburger	\$22
PORK SHORT RIBS braised with Peking sauce	\$28
THROW IT TOGETHER THIGHS Twice cooked chicken pieces with Asian flavours that POP!	\$26
PORK JOWL with yuzu compressed apple and cauliflower puree	\$28
GRILLED SCALLOPS with lime and herb butter	\$26
CHILLI SALT CALAMARI with black garlic aioli	\$26
BONELESS RIB EYE STEAK served medium rare with Chimichurri	\$32
SALT AND PEPPER LAMB CUTLETS with fennel and cumin salt	\$32
WILD MUSHROOM AND SWEET CORN ARANCINI BALLS with cauliflower puree and romesco	\$23
STUFFED MUSHROOMS pumpkin, goats cheese and pine nuts with red pepper aioli	\$23



Research* has shown that sharing dishes amongst friends or loved ones is guaranteed to double or even triple your happy endorphins.

* OK, we made this up but we reckon it's not far from the truth.

SIDES

CRISPY BRUSSEL SPROUTS

parmesan crumbed, sea salt, olive oil

\$14

RIPPED AND TORN BAKED POTATO

sea salt and thyme

\$14

SEASONAL GREENS

with soy and sesame oil

\$14

ONION RING TOWER

chipotle and aioli

\$14

BUBBLE AND SQUEAK CROQUETTES

\$14

ROASTED CAULIFLOWER

with chilli and mustard seeds

\$14

FIGS WRAPPED IN PROSCIUTTO

with goats cheese – woodfire oven roasted

\$22

WAFFLE FRIES

with creamy aioli

\$8

SWEET POTATO WEDGES

with creamy aioli

\$8

PIZZA

GLUTEN FREE BASES AVAILABLE

ROASTED GARLIC

sea salt, rosemary, olive oil, roast garlic, parmesan

\$16

MARGHERITA

mozzarella, sliced tomato, fresh basil

\$20

HAM AND PINEAPPLE

honey leg ham, pineapple and mozzarella

\$23

SATAY CHICKEN

marinated Chicken, satay sauce, capsicum, onion and peanuts topped with snow pea tendrils and coriander drizzled with sweet chilli

\$24

LITTLE MEXICAN

pulled pork, red peppers, onion and avocado with crispy corn chips, chilli, salsa and sour cream

\$24

KITCHEN SINK

leg ham, chorizo, fillet steak, olives, onion, capsicum and mushroom

\$24

EXPERT FORAGER

sweet potato, capsicum, caramelised onions, mushrooms, goats cheese, baby spinach and balsamic glaze

\$23

YANKEE

pepperoni and mushroom - need we say more?

\$23

DESSERTS

FRANGELICO AFFOGATO

vanilla ice cream with house roasted espresso shot \$11

ETON MESS

crushed meringue, fresh cream, passionfruit and banana with Turkish delight ice cream and Persian fairy floss \$13

HOUSE MADE CHOCOLATE BROWNIE (gf)

with vanilla ice cream \$13

PEAR, RHUBARB, BLACKBERRY, HAZELNUT AND COCONUT CRUMBLE

with crème fraiche \$13

NUTELLA PIZZA

with strawberry, banana with Oreo crumbs \$20

KATE'S DEVINE RAW CREATIONS: gluten free, dairy free, refined sugar free, raw, vegan, handmade, delicious and local

GAYTIME

CHOC MINT

TIRAMISU

All served with vanilla ice cream \$13

Note: Ice cream served as an accompaniment is NOT dairy or gluten free

2773'S ICE CREAM CART

Serendipity Multi Award Winning Ice Cream

Peanut Butter Disaster • Pavlova Passion • Death by Chocolate
Salted Caramel Swirl • Vanilla Bean

Kids Cone (one scoop) \$5
Waffle cone (2 scoops) \$6.50
Cup (2 scoops) \$6.50



HOT DRINKS

COFFEE

Cappuccino	\$4.00	Piccolo	\$3.80
Latte	\$4.00	Ristretto	\$3.80
Flat White	\$4.00	Macchiato	\$3.80
Mocha	\$4.60	Chai Latte	\$4.00
Espresso (Short/Long)	\$3.80	Tumeric Latte	\$4.00
		Mug	\$0.90

EXTRAS

Bonsoy, Columbian water decaf, almond milk, extra shot,
Coffee syrups: caramel, hazelnut, vanilla \$0.80

HOT CHOCOLATE \$4.60

VIENNA HOT CHOCOLATE \$5.50

TEAS

English Breakfast, peppermint, Earl Grey, lemongrass and ginger,
chai, green (China Jasmine) \$4

KIDS' DINNER

THIS MENU IS ONLY FOR KIDS UNDER 12

Tempura chicken nuggets with chips	\$10
Fish and chips	\$10
Cheeseburger sliders (2) and waffle fries	\$10
Ham and cheese pocket and chips	\$10
Margherita, Ham and Pineapple or Plain cheese Pizza	\$12

KIDS MILKSHAKE

chocolate, strawberry, caramel, vanilla, banana \$5.50

BABYCINO \$3



WINE

SPARKLING

		
Berton Vineyard Head over heels (Griffith NSW) Brut Cuvee	\$7.50	\$28

WHITE WINE

		
Watershed Farm (WA) Semillon Sauvignon Blanc	\$8	\$28
Mortimers (Orange NSW) Autumn Series Chardonnay	\$8.50	\$32
Windowrie 'The Mill' (Cowra NSW) Verdelho	\$8.50	\$35
Little Hills Marlborough (NZ) Sauvignon Blanc	\$8.50	\$30
Chasing Clouds (Orange NSW) Pinot Gris	\$8.50	\$33

ROSE & MOSCATO

		
Farmers Daughter (Mudgee NSW) Ro�e	\$9	\$35
Audrey Wilkinson (Hunter Valley NSW) Moscato	\$9	\$39

RED WINE

		
Watershed Farm (WA) Classic Red	\$8	\$28
Tyrrells Moores Creek (Hunter Valley) Shiraz	\$8.50	\$32
Clarence Hill (McLaren Vale SA) Cabernet Sauvignon	\$8.50	\$32
Mount Lawson (Mudgee NSW) Merlot	\$9	\$34
Satyr (Hawkes Bay NZ) Pinot Noir	\$9	\$38
Fox Creek JSM (McLaren Vale SA) Shiraz Cabernet Sauvignon Cabernet Franc		\$55

NOT WINE

BEER & CIDER

Kosciuszko Pale Ale	\$8.50
Asahi	\$8.50
Corona	\$8.50
Badlands Brewery (Orange) Indian Pale Ale	\$8.50
Coopers Premium Light	\$6.50
Hillbilly Apple Cider	\$8.50
Hillbilly Pear Cider	\$8.50

MIXERS

Canadian Club & Dry	\$9.50
Gentleman Jack- Rare Tennessee Whiskey & Cola	\$10.50

LIQUEURS

Frangelico, Baileys, Kahlua, Cointreau, Tia Maria	\$8.50 each
---	-------------

COCKTAILS

COSMOPOLITAN

A classic that needs no introduction

Vodka, Triple Sec, Cranberry & Fresh Lime	\$17
---	------

LEMON GINGER FIZZ

Bombay Sapphire Gin Fizz with Lemon & Fresh Ginger	\$17
--	------

ESPRESSO MARTINI

The perfect dinner accompaniment

House Blend Coffee shaken with Kahlua and Vodka	\$17
---	------

TROPICAL BREEZE

Alizé liqueur & Vodka blended with Pineapple Juice & Sparkling Water

\$17

SUMMER SPRITZ

Muddled Raspberries and Mint

topped with Farmers Daughters Moscato	\$13
---------------------------------------	------

COLD DRINKS

Coke, Coke Zero, Sprite, ginger beer, lemon Lime & Bitters,	\$4.50
Still and Sparkling water	\$4

