



LIVE MUSIC EVERY WEEKEND

from locals to the best australian &
international artists

PARTIES & EVENTS

choose from multiple areas & packages
to suit your special event

TRIVIA NIGHT

general trivia every tuesday with
questionable co.



TUESDAY
\$20



**BURGER
NIGHT**

WEDNESDAY
\$25



**STEAK
NIGHT**

THURSDAY
\$20



**PARMI
NIGHT**

MAIN MENU



EUREKA!
PUB & ROOFTOP

SNACKS

COFFIN BAY OYSTERS (gfo) natural with lemon or mignonette dressing	
HOUSE BAKED FOCACCIA (vo) garlic butter, chives	
CHARRED PITA BREAD (vo) hommus, sumac labneh, smoked paprika oil	
CORN RIBS (vgo) chipotle mayo, shaved ricotta salata, lime	
WAGYU BOLOGNESE ARANCINI (gfo) garlic aioli (3)	
CRISPY CHICKEN (gfo) buttermilk fried thigh with choice of buffalo, ranch or korean chilli jam (4)	
PULLED BEEF SLIDERS chipotle mayo, smoked mozzarella, pickle (3)	
BLACK PEPPER CALAMARI (gfo) garlic aioli, rocket	
LOBSTER ROLL cucumber, tarragon mayo, chives, cos, brioche crumb (1)	
CHARCUTERIE BOARD (gfo, vo) selection of two cured meats and two cheeses (cheddar & brie), house pickles, fruit, nuts, quince paste, lavosh, crispbreads, seeded mustard, onion jam +8 for blue cheese	
POPCORN CAULIFLOWER (gfo/vgo) chipotle mayo, sesame, coriander	

MAINS

CHICKEN PARMIGIANA (gfo) house salad, fries	
CHICKEN SCHNITZEL (gfo) house salad, fries	
MEXICAN PARMIGIANA (gfo) corn chips, salsa, cheese, guacamole, sour cream & jalapenos	
FISH & CHIPS (gfo) market fish, house salad, tartare, fries	
PRAWN PASTA house pasta, nduja sausage, tomato sugo, basil	
BEEF RAGU house pasta, grana padano	
HOUSE MADE GNOCCHI (gfo/vo) tuscan kale, roast pumpkin, sage, carrot puree, honey macadamia, whipped feta	
EUREKA BURGER (gfo) beef pattie, cheese, relish, american mustard, cos, tomato, fries	
JERK CHICKEN BURGER (gfo) charred chicken thigh, pineapple and chilli salsa, cos lettuce, lime mayo, fries	
MUSHROOM KATSU BURGER (gfo/vgo) korean chilli jam, chipotle mayo, sweet & sour pickle, wombok slaw	
ROAST PORK BELLY (gfo) cauliflower puree, broccolini, crispy chats, lardons, jus	
WARM SALAD (vgo) charred dutch carrot, roast pumpkin, crispy quinoa, mint, fig vin cotto +8 charred jerk chicken	
CAESAR SALAD (gfo/vo) cos, caesar dressing, croutons, bacon, soft boiled egg, anchovy, grana padano +8 chicken schnitzel	

(gfo) gluten free option (vo) vegetarian option (vgo) vegan option

4.5 EACH

12
14
17
18
19
19
18
20
45
17
30
27
32
31
34
32
29
26
27
25
36
27
27

FROM THE GRILL

200GM FLAT IRON STEAK (gfo) fries, house salad, paris butter or jus	36
300G RED GUM CREEK CENTER CUT PORTERHOUSE (gfo) fries, house salad, paris butter or jus	45
400G IN HOUSE DRY AGED ANGUS SCOTCH (gfo) marble score 3, served with choice of 2 sides and 1 sauce *subject to availability please see wait staff*	120
FRIES (gfo/vo) aioli	8/13
HONEY DUTCH CARROTS (gfo/vgo) whipped feta, dukkah, lemon balm	13
CRISPY CHATS (gfo/vgo) confit garlic, bacon lardons & chives	10
SMASHED CUCUMBER SALAD (gfo/vgo) szechuan pepper, mint, herbed dressing	12
CHARRED BROCCOLINI (gfo/vgo) hommus, miso, sesame	15

KIDS

12 & UNDER	
FISH & CHIPS (gfo)	13
CHICKEN PARMI (gfo) & chips	13
CHICKEN SCHNITZEL (gfo) & chips	13
SPAGHETTI BOLOGNESE	13
NUGGETS & chips	13
ICE CREAM sprinkles & your choice of strawberry chocolate or caramel topping	6

SWEET

WARM CARAMEL APPLE PUDDING (gfo/vo) butterscotch sauce, vanilla bean ice cream, apple crisp	16
RHUBARB AND WHITE CHOCOLATE PAVLOVA (gfo) poached rhubarb, whipped white choc ganache, caramelised white chocolate, lemon balm	16
LEMON MERINGUE TART vanilla bean ice cream	16
CHOC CRUNCHIE MOUSSE (vgo/gfo) whipped cream, honeycomb, milk crumble	16
CHEESE BOARD selection of 3 cheeses, quince paste, fruit, nuts, lavosh, crispbreads	29

\$20 WORKERS LUNCH

WEEKDAYS FROM 12-2:30PM	
CHICKEN PARMIGIANA (gfo) house salad, fries	
CHICKEN SCHNITZEL (gfo) house salad, fries	
BEEF RAGU HOUSE PASTA green peas, grana padano	
HOUSE MADE GNOCCHI (gfo/vo) caramelised pumpkin, sage, kale, honey macadamias, whipped feta	
WAYGU LASAGNE chopped cos salad	
EUREKA BURGER (gfo) beef pattie, cheese, relish, american mustard, cos, tomato, fries	
MUSHROOM KATSU BURGER (gfo/vgo) korean chilli jam, chipotle mayo, sweet & sour pickle, wombok slaw, fries	
SZECHUAN CALAMARI SALAD (gfo) sweet & sour cucumber, coriander, wombox, chilli, fried shallots	
WARM SALAD (gfo/vgo) charred dutch carrot, roast pumpkin, crispy quinoa, mint, fig vin cotto	
180GM RED GUM CREEK SCOTCH FILLET (gfo) house salad, fries, paris butter	

