



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
\$20



**STEAK
NIGHT**

THURSDAY
\$20



**PARMI
NIGHT**

MAIN MENU



**EUREKA!
PUB & ROOFTOP**

SNACKS

COFFIN BAY OYSTERS (LGO)

natural with lemon or mignonette dressing

HOUSE BAKED FOCACCIA (VO)

garlic butter, chives

CHARRED PITA BREAD (VO)

hummus, sumac labneh, smoked paprika oil

CORN RIBS (VGO)

chipotle mayo, shaved ricotta salata, lime

WAGYU BOLOGNESE ARANCINI (LGO) (3)

garlic aioli

CRISPY CHICKEN (LGO) (4)

buttermilk fried thigh with choice of buffalo, ranch or korean chilli jam

PULLED BEEF SLIDERS (3)

chipotle mayo, smoked mozzarella, pickles

BLACK PEPPER CALAMARI (LGO)

garlic aioli, rocket

LOBSTER ROLL (1)

cucumber, tarragon mayo, chives, cos, brioche crumb

CHARCUTERIE BOARD (VO, LGO)

selection of two cured meats and two cheeses (cheddar & brie), house pickles, fruit, nuts, quince paste, lavosh, crispbreads, seeded mustard, onion jam

ADD BLUE CHEESE +8

POPCORN CAULIFLOWER (VGO, LGO)

chipotle mayo, sesame, coriander

MAINS

CHICKEN PARMIGIANA (LGO)

house salad, fries

CHICKEN SCHNITZEL (LGO)

house salad, fries

MEXICAN PARMIGIANA (LGO)

corn chips, salsa, cheese, guacamole, sour cream & jalapenos

FISH & CHIPS (LGO)

market fish, house salad, tartare, fries

BEEF RAGU

house pasta, green peas, grana padano

PRAWN PASTA

house pasta, nduja sausage, confit garlic, tomato sugo, basil

HOUSE MADE GNOCCHI (VO, LGO)

roast pumpkin, sage, kale, carrot puree, macadamia, whipped feta

EUREKA BURGER (LGO)

beef pattie, cheese, relish, american mustard, cos, tomato, fries

JERK CHICKEN BURGER (LGO)

charred chicken thigh, pineapple and chilli salsa, cos, lime mayo, fries

MUSHROOM KATSU BURGER (VGO, LGO)

chilli jam, chipotle mayo, sweet & sour pickle, slaw, fries

ROAST PORK BELLY (LGO)

cauliflower puree, broccolini, crispy chats, bacon lardons, jus

WARM SALAD (VGO, LGO)

charred dutch carrot, roast pumpkin, quinoa, mint, fig vincotto

ADD CHARRED JERK CHICKEN +8

CAESAR SALAD (VO, LGO)

cos, caesar dressing, croutons, bacon, egg, anchovy, grana padano

ADD CHICKEN SCHNITZEL +8

4.5 EA

13

14

17

18

19

19

18

20

45

18

30

28

33

32

33

35

30

28

28

27

38

28

28

FROM THE GRILL

200GM FLAT IRON STEAK (LGO)

fries, house salad, paris butter or jus

300G RED GUM CREEK CENTRE CUT PORTERHOUSE (LGO)

fries, house salad, paris butter or jus

400G IN HOUSE DRY AGED ANGUS SCOTCH* (LGO)

fries, house salad, paris butter or jus

*subject to availability, please see wait staff

SIDES

FRIES (VO, LGO)

aioli

HONEY DUTCH CARROTS (VGO, LGO)

whipped feta, dukkah, lemon balm

CRISPY CHATS (VGO, LGO)

confit garlic, bacon lardons and chives

SMASHED CUCUMBER SALAD (VGO, LGO)

szechuan pepper, mint, herbed dressing

CHARRED BROCCOLINI (VGO, LGO)

hummus, miso, sesame

SM 9 | LG 14

14

12

13

15

KIDS

FISH & CHIPS (LGO)

13

CHICKEN PARM (LGO)

13

& chips

CHICKEN SCHNITZEL (LGO)

13

& chips

SPAGHETTI BOLOGNESE

13

NUGGETS

13

& chips

ICE CREAM

6

sprinkles & your choice of:

strawberry, chocolate, or caramel topping

\$20 WORKERS LUNCH

WEEKDAYS FROM 12-12.30PM

CHICKEN PARMIGIANA (LGO)

house salad, fries

CHICKEN SCHNITZEL (LGO)

house salad, fries

BEEF RAGU HOUSE PASTA

green peas, grana padano

HOUSE MADE GNOCCHI (VO, LGO)

caramelised pumpkin, sage, kale, honey macadamias, whipped feta

WAYGU LASAGNE

chopped cos salad

EUREKA BURGER (LGO)

beef pattie, cheese, relish, american mustard, cos, tomato, fries

SWEET

WARM CARAMEL APPLE PUDDING (VO, LGO)

16

butterscotch sauce, vanilla bean ice cream, apple crisp

RHUBARB AND WHITE CHOCOLATE PAVLODA (LGO)

16

pached rhubarb, whipped white chocolate ganache, caramelised white chocolate, lemon balm

LEMON MERINGUE TART

16

vanilla bean ice cream

CHOC CRUNCHIE MOUSSE (VGO, LGO)

16

whipped cream, honeycomb, milk crumble

CHEESE BOARD

29

selection of 3 cheeses, quince paste, fruit, nuts, lavosh, crispbreads

MUSHROOM KATSU BURGER (VGO, LGO)

korean chilli jam, chipotle mayo, sweet & sour pickle, wombok slaw, fries

SZECHUAN CALAMARI SALAD (LGO)

sweet & sour cucumber, coriander, wombox, chilli, fried shallots

WARM SALAD (VGO, LGO)

charred dutch carrot, roast pumpkin, crispy quinoa, mint, fig vin cotto

180GM RED GUM CREEK SCOTCH FILLET (LGO)

house salad, fries, paris butter

(V) VEGETARIAN | (VO) VEGETARIAN OPTION | (VG) VEGAN | (VGO) VEGAN OPTION
(LG) LOW GLUTEN | (LGO) LOW GLUTEN OPTION | (LD) LOW DAIRY | (LDO) LOW DAIRY OPTION

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Due to this, please note that we are unable to ensure Gluten Free and/or Dairy Free, however we do offer Low Gluten and Low Dairy meals and options.

EUREKA!
PUB & ROOFTOP