



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.



HAPPY HOUR

\$9 select schooners and \$8 house wines
4pm - 6pm tuesday to friday

MONDAY
\$20



**PARMI
NIGHT**

TUESDAY
\$20



**BURGER
NIGHT**

WEDNESDAY
\$25



**STEAK
NIGHT**

THURSDAY
\$15



**COCKTAIL
NIGHT**

MAIN MENU



EUREKA!
PUB & ROOFTOP

SNACKS

FRESHLY SHUCKED OYSTERS (LGO)

natural with lemon or mignonette dressing

HOUSE BAKED FOCACCIA (VO)

garlic butter, chives

CHARRED PITA BREAD (V)

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, 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,

ADD GRAVY +3

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, coconut yoghurt, fig vin cotto

ADD CHARRED JERK CHICKEN +8

CAESAR SALAD (VO, LGO)

cos, caesar dressing, croutons, bacon, egg, anchovies, 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 KILCOY BLUE DIAMOND 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

38

45

120

SIDES

FRIES (VGO, LGO)

SM 9 | LG 14

aioli

HONEY DUTCH CARROTS (VGO, LGO)

14

whipped feta, dukkah, lemon balm

CRISPY CHATS (VGO, LGO)

12

confit garlic, bacon lardons and chives

SMASHED CUCUMBER SALAD (VGO, LG)

13

szechuan pepper, mint, herbed dressing

CHARRED BROCCOLINI (VGO, LGO)

15

hummus, miso, sesame

KIDS

FISH & CHIPS (LGO)

13

CHICKEN PARMI (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

WORKERS LUNCH

WEEKDAYS FROM 12-14.30PM (NOT AVAILABLE ON PUBLIC HOLIDAYS AND THROUGHOUT DECEMBER)

CHICKEN PARMIGIANA (LGO)

20

house salad, fries

CHICKEN SCHNITZEL (LGO)

20

house salad, fries

BEEF RAGU HOUSE PASTA

20

green peas, grana padano

HOUSE MADE GNOCCHI (VO, LGO)

20

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

WAGYU LASAGNE

20

chopped cos salad

EUREKA BURGER (LGO)

20

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

(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.

SAUCES

GRAVY (LG)

3

RED WINE JUS (LG)

3

RANCH (LG)

3

CHIPOTLE AIOLI (VG)

3

AIOLI (LG)

2

SWEET

WARM CARAMEL APPLE PUDDING (VO, LGO)

16

butterscotch sauce, vanilla bean ice cream, apple crisp

RHUBARB AND WHITE CHOCOLATE PAVLOVA (LGO)

16

poached 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

EUREKA!
PUB&ROOFTOP