

TO SHARE

GARLIC BREAD \$8

BOWL OF CHIPS \$10
aioli

BUFFALO WINGS (½KG) \$12 / (1KG) \$16
blue cheese sauce

HUMMUS \$14
grilled pita

CHEESE, TOMATO &
HERB ARANCINI \$15
tomato sugo

GRILLED CHORIZO \$12
romesco tostada

HALLOUMI & CHERRY TOMATO CROSTINI \$12
sticky balsamic

COS SALAD \$10
cos, pear, parmesan & walnut

CHEESE SELECTION \$20
lavosh, quince paste, pear

FROM THE CHARGRILL (ALL GF)

350GM YEARLING RIB EYE ON THE BONE \$35

250GM ROSTBIFF (EYE OF RUMP) \$28

PORTUGUESE CHICKEN BREAST \$27

roast sweet potato, chorizo, peas,
romesco sauce

- OR -

chips & cos salad

- OR -

roast potatoes, asparagus & hollandaise

MAINS

ANCIENT GRAIN, POMEGRANATE
& ALMOND SALAD \$18
add chicken, halloumi \$5

BEER BATTERED OR CRUMBED FLATHEAD \$22
chips, cos salad & tartare

CAJUN FRIED SQUID \$20
corn & savoy cabbage slaw, lime aioli

CRISPY SKIN ATLANTIC SALMON \$25
sweet potato & caper salad
lemon dill butter, asparagus

CHICKEN BREAST SCHNITZEL \$20
BEEF PORTERHOUSE SCHNITZEL \$20

chips & cos salad

-OR-

mash & broccolini

gravy, mushroom or pepper sauce included
parmi (napoli, ham, 3 cheese blend) \$5

BURGERS

HISTO' BEEF BURGER \$18
all beef patty, cheese, lettuce, mustard pickle

SOUTHERN STYLE CHICKEN BURGER \$18
pickled carrot & red onion slaw, lettuce, spicy aioli

HALLOUMI BURGER \$18
char-grilled capsicum, baba ganoush, micro herb, pепitas

add bacon to any burger \$2

THE
HISTORIAN
18 COROMANDEL PL.