

## TO SHARE

### DUCK PÂTÉ \$15

with brioché toast & cornichons

### HUMMUS \$14 (V)

with grilled pita

### CHARCUTERIE SELECTION \$17

with crusty bread & relish

### FOUR CHEESE ARANCINI \$15

on napoli

### HAND-CUT CHIPS \$11 (GF/V)

### GARLIC BREAD \$8

### COS SALAD \$10

cos, pear, parmesan & walnut

### CHEESE SELECTION \$20

quince paste & lavosh

## FROM THE CHARGRILL (ALL GF)

### 350GM YEARLING RIB EYE ON THE BONE \$35

### 250GM ROSTBIFF (EYE OF RUMP) \$28

### PORTUGUESE CHICKEN BREAST \$27

### SERVED WITH YOUR CHOICE OF

sweet potato mash, green beans,  
shallot and almond butter

- OR -

hand-cut chips, pear, parmesan & walnut salad

- OR -

salsa verde, charred corn, hasselback potato

## MAINS

### KING GEORGE WHITING \$33

crumbed or grilled, served with hand-cut chips, pear,  
parmesan & walnut salad, tartare

### FIRE ROASTED CARROT SALAD (GF/V) \$18

with mixed grains, almonds & fresh herbs  
Add halloumi \$5, Add chicken \$8

### HALLOUMI & BEETROOT BURGER \$18

with cos, hummus, hand-cut chips

### SCHNITZEL – CHICKEN \$20

### OR WAGYU BEEF \$24

with sweet potato mash & green beans

- OR -

hand-cut chips & pear, parmesan & walnut salad

Choice of topping included; gravy, mushroom,  
peppercorn shiraz sauce

Parmi (napoli, ham, basil & fresh mozzarella) \$5

### CRISPY SOUTHERN STYLE CHICKEN BURGER \$18

with pickled carrot & red onion slaw, Cantina Kick aioli,  
hand-cut chips

### HISTO' BEEF BURGER \$19

all beef patty, cheese, crispy prosciutto, mustard pickle,  
hand cut chips

## AFTERS

### LEMON TART \$13

with jersey cream

### STICKY DATE PUDDING \$14

butterscotch sauce, ice cream.

GF = Gluten Free V = Vegan

THE  
**HISTORIAN**  
18 COROMANDEL PL.