



Philipp Nolting introduces seasonal pub dining into Redfern.
Head chef is working passionately to update the menu regularly.
Using only best market produce & working with the seasons to consistently deliver new flavours to our diners.



HOT OR MILD CHICKEN WINGS | 18
Classic hot sauce or mild sticky orange.
Served with ranch dressing, freshly cut celery & carrots to dip.

BEEF NACHOS | 24
Traditional chili con carne on corn chips & melted cheese, dressed with fresh guacamole, sour cream, tomato salsa & jalapeno chili.

VEGETARIAN NACHOS (V) | 22
Mixed beans on corn chips & melted cheese, dressed with fresh guacamole, sour cream, tomato salsa & jalapeno chili.

SALT & PEPPER CALAMARI | 17
Flower cut calamari battered tempura style & served with lime aioli.

MAC & CHEESE BALLS | 14
Crumbed macaroni & cheesy béchamel balls served with blue cheese aioli.

CAESAR SALAD | 19
Classic mix of baby cos lettuce, housemade croutons, caesar salad dressing, crispy bacon & parmesan cheese.
Add: Chicken • Feta • Haloumi | 5

WOOLPACK SALAD 2.0 (V) | 19
Tossed frisee lettuce, feta cheese, pomegranate molasses, red radish, cherry tomatoes, quinoa & orange vinaigrette.
Add: Chicken • Feta • Haloumi | 5

EXTRA SIDES | 4
Chips • Wedges • Mash • Salad • Woolpack Coleslaw

GRAVIES & SAUCES | 2
Ranch • Tartare • Lime aioli • Blue Cheese Aioli • Gravy • Mushroom

ROAST KUMERA SALAD (V) | 19
Roasted sweet potato, mizuna lettuce, tossed with cucumber, bell peppers, & couscous served with ranch dressing & grated parmesan cheese.
Add: Chicken • Feta • Haloumi | 5

GREEK LAMB BURGER | 21
House made lamb patty with traditional tzatziki, spicy mayo, salsa, on a milk bun. Served with rustic chips.

SIRLOIN STEAK | 28
300g MSA grass fed sirloin with a salad of pickled red onion, shaved radish, grated parmesan on mizuna lettuce & orange vinaigrette. Served with roasted sweet potato & red wine jus.

BARRAMUNDI FILLET | 27
Pan fried Cone Bay barramundi with pea mash & roast peppers. Accompanied with grapefruit & cream emulsion.

CRISPY SKIN CHICKEN | 26
Sous vide & pan-fried chicken breast, on creamy mash with baby carrots, brussel sprouts & wholegrain mustard jus.

POTATO DUMPLINGS IN MUSHROOM SAUCE (VG) | 22
Crispy potato dumplings with wild mushroom sauce, truffle oil & sprinkled with fresh herbs.

GIANT PORK SCHNITZEL | 29
400g panko crumbed pork fillet, served with coleslaw, rustic chips & gravy.

APPLE STRUDEL | 14
Baked apples rolled in filo pastry, dusted with icing sugar. Served with vanilla custard & ice cream.

EXTRA SIDES | 4
Chips • Wedges • Mash • Salad • Woolpack Coleslaw

GRAVIES & SAUCES | 2
Ranch • Tartare • Lime aioli • Blue Cheese Aioli • Gravy • Mushroom

(VG) • vegan (V) • vegetarian

CHICKEN SCHNITZEL | 23
Panko crumbed chicken breast with Woolpack coleslaw & rustic chips. Choice of gravy or mushroom sauce.

CHICKEN PARMIGIANA | 25
Panko crumbed chicken breast topped with crispy bacon & herbed Napolitano sauce. Served with woolpack coleslaw & rustic chips.

FISH & CHIPS | 22
Coopers pale ale beer battered fish served with rustic chips, salad & tartare sauce.

BANGERS & MASH | 22
Local “award winning” pork sausages, served with creamy mash, snow pea puree, peas, red wine sauce & crispy onions.

CLASSIC BEEF BURGER | 19
Hand rolled Angus beef patty with melted tasty cheese topped with crispy onions, secret sauce, lettuce & tomato. Served with rustic chips.

CRUMBED CHICKEN BURGER | 19
Panko crumbed chicken breast with melted tasty cheese, chili mayo & lettuce. Served with rustic chips.

HALOUMI BURGER (V) | 19
Grilled haloumi, served with frisee lettuce, tomato salsa & lime aioli. Served with rustic chips.

EXTRA SIDES | 4
Chips • Wedges • Mash • Salad • Woolpack Coleslaw

GRAVIES & SAUCES | 2
Ranch • Tartare • Lime aioli • Blue Cheese Aioli • Gravy • Mushroom

(VG) • vegan (V) • vegetarian

SEASONAL DISHES

PUB CLASSICS

SHARE PLATES & SALADS