



STARTERS & SNACKS

Chilli caramel chicken wings
\$1ea

Halloumi, grilled veg, sherry
vinegar \$10

Sweet corn, ricotta & coriander
fritters, salsa verde \$12

Fried whitebait, confit garlic &
smoked paprika \$10

1/2kg Mussel chowder, chili
garlic sugo, grilled bread \$16

POH charcuterie –
a selection of cured meats,
cornichons, caper berries,
grilled bread \$18

Vege charcuterie –
pickled & fresh vegetables,
olives, dips, dukkah, grilled
bread \$18

Cheese of the week, crisps,
quince paste, seasonal fruit \$14

BURGER TOWN

Coburger™-150g beef patty,
cheese, bacon, tomato, pickle,
onion, mustard, POH sauce \$18

Double Down - \$25

The Hot Chick – fried Creole
chicken, cheese, tomato, slaw,
chipotle aioli \$18

Linda Mac. - chickpea, sweet
potato & quinoa patty, tomato,
lettuce, soused onion, cumin
yoghurt \$18

The Fisherman – battered
rockling, tartar sauce, pickled
veg \$18

*All burgers served with fries
Beef burgers are cooked medium*

BUTCHER'S BLOCK

Hanger \$25/Sirloin \$32/
Scotch \$38 (All 300g)

House dry aged beef-
Scotch 300g \$50
[when available]

Steaks are served w/crispy
potatoes & grilled broccolini
Choice of peppercorn sauce,
red wine jus or mustards

MAINS

POH chicken parma, mixed leaf
salad, shoestring fries \$25

Beer battered fish fillets, green
salad, fries, tartare, \$22

Mushroom risotto, almond,
rosemary, taleggio \$20

Cauliflower steak, heirloom
carrots, shallots, carrot puree,
crispy quinoa \$20

Pork belly, potato mash,
caramelized apple, pork jus \$25

Pan seared lamb rump, smoked
lamb belly, butternut puree,
baby turnips, feta, snow pea
tendrils \$28

Half roasted chicken, spiced
creamed corn, kale, jus \$27

SIDES

Honeyed heirloom carrots,
roasted shallots, hazelnuts
feta \$10

Green beans, shallot soffritto \$8

Roast pumpkin, cumin yoghurt
\$8

Sweet potato chips, aioli \$8

Shoestring fries, aioli \$6

PIZZA

*Available Monday to Friday dinner
and all day on weekends*

Margherita - San Marzano sugo,
buffalo mozzarella, basil \$17

Fior di latte, San Marzano sugo,
cherry tomatoes, rocket, shaved
parmesan \$18 (add prosciutto \$4)

Calabrese salami, San Marzano
sugo, fior di latte, white
mushrooms, olives, basil \$22

Porcini & king mushroom,
taleggio, fior di latte, black
pepper, basil \$22

Fennel sausage, fontina, fior di
latte, broccoli \$22

Pancetta, potato, rosemary,
taleggio, fior di latte \$22

SWEETS

Baked cheesecake, seasonal
fruit compote \$14

Spiced apple crumble, vanilla
ice cream \$12

Lemon tart, chantilly cream \$12