



MENU

ENTRÉES, SHARES & SIDES

Garlic Cob Loaf (V) add cheese	8.9 2.0
Spicy Battered Prawns - w lemon & mayo	11.9
Calamari - lemon pepper calamari w dill mayo & lime	11.9
Garlic Prawns (6) - w pilaf rice, roasted macadamia nuts & snow pea tendrils	13.5
Curried Chicken Bites - w satay sauce	10.9
Chicken Bites - w lemon & Russian sauce	10.9
Bao Buns - slow braised pork belly, bean shoots, pickled carrot, fresh coriander w a black pepper caramel dipping sauce	12.9
Patatas Bravis - hand cut chips, grilled chorizo, fresh tomato salsa & mayo	12.9
Fish Tacos - fish tacos w lime & coriander slaw, mango mayo	11.9
Beef Tacos - smokey chipotle bbq beef, w cheese, avocado & mango salsa	11.9
Chicken Tacos - southern fried chicken, lime & coriander slaw, Russian sauce	11.9
Duck Spring Rolls - braised duck & vegetables w an Asian dipping sauce	12.9
Za'atar Spiced Haloumi Chips - w fried mint & spicy mayo (V)	11.9
Spiced Pumpkin Arancini - served w mayo (V)	10.9
Cauliflower Parmesan Croquettes - served w mayo (V)	10.9
Grilled Saganaki - w lemon & oregano olive oil (V) (GF)	9.9
Roasted Portobello Mushroom - w rocket, pine nuts & goats cheese (V) (GF)	9.9
Poached Apple Walnut Rocket & Blue Cheese Salad (V) (GF) add crispy prosciutto	11.9 2.0
Ancient Grain Salad - w Meredith goats cheese, tomato salsa & pomegranate molasses (V)	12.0
Sweet Potato Wedges - w rosemary salt & spicy aioli (V)	9.9
Bowl of Chips (V) add gravy	7.0 2.0
Garlic & Herb Roasted Chat Potatoes (V) (GF)	7.0
Mustard Mayo Coleslaw Salad (V) (GF)	7.0

SOMETHING ELSE

Gnocchi Arrabbiata - house made gnocchi tossed through chilli & Napoli sauce topped w bacon & parmesan crumb	25.9
Pan Seared Atlantic Salmon - w orange, cucumber, fennel, baby herb & smoked salmon salad, roasted chats & fried capers (GF)	28.9
Chicken Breast - stuffed w sun dried tomato, basil and goats cheese served w seasonal greens, garlic roasted chat potatoes, spiced pumpkin puree & crispy prosciutto (GF)	29.9
Slow Braised Pork Belly - w apple & parsnip puree, dutch carrots & cider braised cabbage (GF)	29.9
Barramundi & Prawns - pan seared w halva mayo, crunchy chick peas, rice & seasonal greens (GF)	34.0
220gm Eye Fillet 100 Day Grain Fed - served w caramelised onion & leek potato rosti, seasonal vegetables topped w a garlic prawn jus (GF)	34.9
Grilled Lamb Rump - garlic, thyme & rosemary marinated lamb rump w an ancient grain salad, hand cut chips & port wine jus	34.9

STEAKS

Eye Fillet 100 Day Grain Fed (220gm) choice of salad or vegetables w chips	31.9
Porterhouse 100 Day Grain Fed (400gm) choice of salad or vegetables w chips	34.9
Scotch Fillet 120 Grain Fed (300gm) choice of salad or vegetables w chips	35.9
<i>Sauces (GF): gravy mushroom peppercorn garlic butter port wine jus garlic prawns extra sauce</i>	8.0 2.0

PUB FAVOURITES

Chicken Parma - panko crumbed breast, ham, Napoli, mozzarella, garden salad w chips	23.9
Chicken Schnitzel - panko crumbed breast served w slaw, chips & gravy	22.9
Calamari - lemon pepper calamari, dill mayo, house salad, chips & lime	24.9
Cheeseburger - 200g beef burger w American cheese, tomato, house pickles, lettuce & mayo on a toasted bun w chips	21.9
Warm Chicken Salad - dukkah spiced crumbed tenderloins, roasted mediterranean vegetables, spinach & goats fetta	24.9
Open Steak Sandwich - 200gm scotch, bacon, egg, caramelised onion, cheese, lettuce, tomato, mayo on sourdough w chips	25.9
Whiting - crispy beer battered or grilled (GF option) w garden salad, tartare sauce & chips	21.9
Chicken Burger - southern fried chicken fillet, w beer & chilli jam, lettuce, tomato, bacon and cheese	19.9

DESSERTS

Affogato - w vanilla bean ice cream, espresso & almond biscotti	8.9
add Frangelico	4.0
add Cointreau	4.0
Crème brûlée - w chocolate soil & strawberry sorbet (GF)	11.9
Sticky Date Pudding - toffee sauce, rum n raisin ice cream	11.9

KIDS MEALS (UNDER 12) (ALL) 9.0

Chicken Nuggets w Chips Battered Fish w Chips Roast & Vegetables (GF) Parma & Chips Macaroni w Napoli Sauce & Cheese Busy Nipper Kids Packs 3.0 Sundae 3.0

V = vegetarian GF = gluten free
See staff for vegetarian & vegan options



WINE LIST

SPARKLING

	G-150	G-250	Bottle
De Bortoli Vivo Brut	8		32
Balgownie Cuvée NV Brut Bendigo, VIC	9		39
Seppelt Salinger NV Select Cuvée Multi Regional Blend			39
T'Gallant Sparkling Prosecco, Mornington Peninsula, VIC	9		39
Georg Jensen Hallmark Cuvée by Heemskerk Renowned Cool Climate Regions			65

WHITE

De Bortoli Vivo Moscato	8	12	32
Leo Buring Clare Valley Riesling - Clare Valley, SA	9	14	39
Cape Schanck by T'Gallant Pinot Grigio Mornington Peninsula, VIC	9	14	39
Truvée Pinot Gris South Australia	8	12	32
De Bortoli Vivo Sauvignon Blanc	8	12	32
Squealing Pig Sauvignon Blanc Marlborough, NZ	9	14	39
De Bortoli Vivo Chardonnay	8	12	32
Water Wheel Chardonnay Bendigo, VIC	9	14	39

RED

	G-150	G-250	Bottle
De Bortoli Rosé King Valley, VIC	8.5	13	37
Cape Schanck by T'Gallant Pinot Noir Mornington Peninsula, VIC	9	14	39
Mandurang Valley Merlot Bendigo, VIC	9	14	39
De Bortoli Vivo Shiraz	8	12	32
Ellis Wines Cabernet Sauvignon Heathcote, VIC	9	14	39
Water Wheel Cabernet Sauvignon Bendigo, VIC			39
St Huberts The Stag Shiraz Yarra Valley, VIC	8.5	13	37
Pondalowie Shiraz Bendigo, VIC	9.5	15	41
Ellis Wines Signature Shiraz Heathcote, VIC	9	14	39
Blackjack Block 6 Shiraz Bendigo, VIC			59

FORTIFIED

Wolf Blass Gold Label Botrytis Semillon Adelaide Hills, SA	8.5		40
Baileys of Glenrowan Founder Series Muscat Glenrowan, VIC	8.5		54