



# BAR MENU

## STARTERS/SNACKS

Garlic Cob Loaf (V) add cheese	8.9 2.0
Chicken Bites - w lemon & Russian sauce	10.9
Calamari - lemon pepper calamari w dill mayo & lime	11.9
Grilled Saganaki - w lemon & oregano olive oil (V) (GF)	9.9
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
Za'atar Spiced Haloumi Chips - w fried mint & spicy mayo (V)	11.9
Duck Spring Rolls - braised duck & vegetables w an Asian dipping sauce	12.9
Spicy Battered Prawns - w lemon & mayo	11.9
Bao Buns - slow braised pork belly, bean shoots, pickled carrot, fresh coriander w a black pepper caramel dipping sauce	12.9
Curried Chicken Bites - w satay sauce	10.9
Spiced Pumpkin Arancini - served w mayo (V)	10.9
Cauliflower Croquettes - served w parmesan & mayo (V)	10.9
Ancient Grain Salad - w Meredith goats cheese, tomato salsa & pomegranate molasses (V)	10.9
Bowl of Chips (V) add gravy add cheese add crispy diced bacon	7.0 2.0 2.0 2.0
Sweet Potato Wedges - w rosemary salt & spicy aioli (V)	9.9
Patatas Bravis - hand cut chips, grilled chorizo, fresh tomato salsa & mayo	12.9
Poached Apple Walnut Rocket & Blue Cheese Salad (V) (GF) add crispy prosciutto	11.9 2.0

## MAINS

400gm Porterhouse - choice of salad or vegetables w chips	26.9
<i>Sauces: gravy   mushroom   peppercorn   garlic butter garlic prawns 8.0   extra sauce 2.0</i>	
Scotch 'n' Chips - 200gm scotch fillet, w a fried egg & chips	22.9
Calamari - lemon pepper calamari, dill mayo, slaw, chips & lime	21.9
Warm Chicken Salad - crumbed tenderloins, roasted Mediterranean vegetables and spinach salad w goats fetta	20.9
Chicken Parma - garden salad w chips	18.9
Bangers & Mash - traditional pork sausages served w creamy mash, green peas & onion gravy	17.9
Steak Sanga - minute steak, bacon, egg, caramelised onion, cheese, lettuce, tomato, mayo w chips	15.9
Double Cheeseburger - (2) double wagyu beef patties w American cheese, tomato, house pickles, lettuce & mayo on a toasted bun w chips	18.9
Chicken Burger - southern fried chicken thigh fillet, w beer & chilli jam, lettuce, tomato, bacon and cheese	18.9
Chicken & Mushroom Crepe - tender chicken cooked w mushroom & cream, served w slaw & chips	18.9
Gnocchi Arrabiatta - w bacon & parmesan crumb	18.9
Whiting - crispy beer battered or grilled (GF option) w garden salad, tartare sauce & chips	17.9

Open Lunch & Dinner 7 days  
Lunch 12:00pm | Dinner 6:00pm

**Head Chef** - Scott Rogers

**Hotel Manager** - Leigh Evans

# WINE LIST

## SPARKLING

	G-150	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	32
Leo Buring Clare Valley Riesling - Clare Valley, SA	9	39
Cape Schanck by T'Gallant Pinot Grigio Mornington Peninsula, VIC	9	39
Truvée Pinot Gris South Australia	8	32
De Bortoli Vivo Sauvignon Blanc	8	32
Squealing Pig Sauvignon Blanc Marlborough, NZ	9	39
De Bortoli Vivo Chardonnay	8	32
Water Wheel Chardonnay Bendigo, VIC	9	39

## RED

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