



MENU

ENTRÉES, SHARES & SIDES

Garlic cob loaf	9.9
Add cheese	2.0
Spicy battered prawns - w/ lemon & aioli	11.9
Lemon pepper calamari - w/ tartare & lime	11.9
Whiting goujons - Moroccan spiced crumb, mango salsa, aioli & lime	10.9
Garlic prawns (6) - w/ pilaf rice, roasted macadamia nuts & snow pea tendrils	13.9
Southern fried chicken bites - w/ Russian sauce & lemon	10.9
Dukkah spiced chicken tenderloins - w/ pomegranate & saffron yogurt	10.9
Duck spring rolls - confit duck & Asian slaw filling w/ black pepper caramel dipping sauce	12.9
Pressed beef cheek - w/ mash, jus & crispy fried onions	13.9
Pork belly bites - in a Thai caramel sauce w fresh coriander, pickled carrot & bean shoots	13.9
Stir fried miso beef - w/ sesame, roast capsicum, crispy onions & pilaf rice	13.9
Vegetable stir fry - w/ tofu, lime, ginger & coconut sauce w/ pilaf rice & fresh coriander	10.9
LVH Mac n cheese - w/ crumbled blue cheese & crispy bacon	10.9
Patatas bravas - hand cut chips, chorizo, tomato salsa & aioli	11.9
Beef chipolatas - w/ pea purée, mash, crispy fried onions & gravy	10.9
Za'atar spiced haloumi chips - w/ fried mint & aioli	10.9
Spiced pumpkin arancini - w/ aioli	10.9
Hand cut sweet potato wedges - w/ rosemary salt & aioli	9.9
Cauliflower & parmesan croquettes - w/ aioli	10.9
Grilled Saganaki - w/ lemon & oregano olive oil	9.9
Roasted stuffed field mushrooms - w/ roasted capsicum, goats cheese & mushroom duxelle topped with baby herbs & pine nuts	11.9

Chicken tacos - w/ southern fried chicken, Russian sauce, lime & coriander slaw	11.9
Beef tacos - w/smokey chipotle bbq beef, cheese, avocado, mango salsa	11.9
Fish tacos - w/ lime & coriander slaw, mango salsa & aioli	11.9
Ancient grain salad - w/ toasted seeds, goat's cheese, tomato & pomegranate molasses	12.0
Garden salad - w/ mixed leaves, tomato, cucumber, red onion & lemon vinaigrette	7.0
Mash potatoes	6.0
Add gravy 2.0	
Chips	7.0
Add gravy	2.0
Add cheese	2.0

MAINS

Lamb ragu gnocchi - slow braised lamb in a rich tomato garlic & rosemary sauce w/ house made gnocchi	26.9
Barramundi - w/ chickpeas, halva mayo, seasonal greens & pilaf rice	27.9
Add prawns 6.0	
Crisp skin pork belly on mash - w/ cider braised cabbage & gravy	29.9
Lamb shank on mash - w/ roasted vegetables & peas	23.9
Add extra shank 7.0	
Chicken parma - crumbed chicken breast, ham, Napoli, shredded cheese, chips & salad	23.9
Chicken schnitzel - w/ chips, salad & gravy	22.9
Lemon pepper calamari - w/ chips, salad, tartare & lemon	23.9
Roast pumpkin salad - served w/ quinoa, toasted seeds, rocket & goats cheese	22.9
Open steak sandwich - 200g grain fed black Angus scotch fillet, bacon, fried egg, caramelised onion, cheese, lettuce, tomato & aioli on toasted sourdough w/ chips	26.9
Chicken burger - southern fried chicken fillet, beer & chilli jam, lettuce, tomato, bacon & cheese w/ chips	19.9
Whiting - crispy beer battered or grilled w/ chips, salad, tartare & lemon	21.9

STEAKS

120g Grain fed black Angus eye fillet medallions (2)	32.9
400g Grain fed black Angus porterhouse	34.9
300g Grain fed black Angus scotch fillet	35.9

Steaks served with your choice of sauce, salad or vegetables & chips

<i>Sauces: gravy mushroom green peppercorn garlic butter port wine jus </i>	
<i>garlic prawns</i>	8.0
<i>extra sauce</i>	2.0

DESSERTS

Affogato - w/ vanilla bean ice cream, espresso & almond biscotti	8.9
add Frangelico	4.0
add Cointreau	4.0
Chocolate bombe Alaska - w/ vanilla bean ice cream	11.9
Sticky date pudding - w/ caramel sauce, rum n raisin ice cream	11.9

KIDS MEALS (UNDER 12) (ALL) 9.0

- Chicken nuggets w/ chips
- Battered fish w/ chips
- Pasta w/ napoli sauce, roasted vegetables & cheese
- Chipolatas w/ mash, peas & gravy

**All Day food from 12pm every
Friday Saturday & Sunday**

**Book your next function now.... we
do small to large group functions**

**Express Lunches pre-order via
phone or email**

**Parma & Schnitzel Night every
Monday**

See staff for Vegetarian, Vegan, Dairy free
& Gluten free options

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

Happy Hour 5-7pm Every Friday with Joker Poker & Raffle
in the Bar

Head Chef - Scott Rogers
Hotel Manager - Leigh Evans
Hosts - Kane & Natalie Gould



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
De Bortoli Prosecco, King Valley, 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
DB Winemakers Pinot Grigio, Riverina, NSW	8.5	13	37
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
De Bortoli Woodfired Shiraz, Heathcote, VIC	9	14	39
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