



# BAR MENU

## STARTERS/SNACKS

Garlic cob loaf	9.9
Add cheese	2.0
<b>Chips</b>	7.0
Add gravy	2.0
Add cheese	2.0
<b>Southern fried chicken bites</b> - w/ Russian sauce & lemon	10.9
<b>Duck spring rolls</b> - confit duck & Asian slaw filling w/ chilli caramel dipping sauce	12.9
<b>Stir fried miso beef</b> - w/ sesame, roast capsicum, crispy onions & pilaf rice	13.9
<b>Lemon pepper calamari</b> - w/ tartare & lemon	11.9
<b>Garlic prawns (6)</b> - w/ pilaf rice, roasted macadamia nuts & snow pea tendrils	13.9
<b>Hand cut sweet potato wedges</b> - w/ rosemary salt & aioli	9.9
<b>Spicy battered prawns</b> - w/ lemon & aioli	11.9
<b>Chicken tacos</b> - w/ southern fried chicken, Russian sauce, lime & coriander slaw	11.9
<b>Pork tacos</b> - - slow roasted pork in adobo marinade w/ onion & fresh coriander	11.9
<b>Fish tacos</b> - w/ lime & coriander slaw, mango salsa & aioli	11.9

## MAINS

<b>400gm Porterhouse</b> - choice of salad or vegetables w/ chips	28.9
<b>350gm Rump</b> - choice of salad or vegetables w/ chips	22.9
<i>Sauces: gravy   mushroom   peppercorn   garlic butter</i>	
<b>garlic prawns 8.0   extra sauce 2.0</b>	
<b>Calamari</b> - lemon pepper calamari, tartare, house salad, chips & lemon	21.9
<b>Garlic prawns</b> - w/ pilaf rice, roasted macadamia nuts & snow pea tendrils	25.9
<b>Chicken Parma</b> - garden salad w/ chips	18.9
<b>Chicken Schnitzel</b> - panko crumbed breast served w/ garden salad, chips & gravy	17.9
<b>Crumbed lamb cutlets (3)</b> - served w/ vegetables, mash & gravy	26.9
<b>Steak Sanga</b> - minute steak, bacon, egg, caramelised onion, cheese, lettuce, tomato, mayo w/ chips	16.9
<b>Pork Burger</b> - pulled pork shoulder in chipotle bbq sauce w/ apple slaw, crispy onions & chips	16.9
<b>Chicken Burger</b> - southern fried chicken fillet, beer & chilli jam, lettuce, tomato, bacon, cheese & chips	18.9
<b>Cheeseburger</b> - 200gm beef patty, lettuce, aioli, cheese in a toasted bun w/ chips	18.9
Add bacon	2
<b>Whiting</b> - crispy beer battered or grilled w/ garden salad, tartare sauce & chips	18.9
<b>Gnocchi carbonara</b> - crispy bacon in a onion & garlic white wine cream reduction w/ egg	21.9
<b>Bacon &amp; Egg Roll</b> - Fried egg, bacon & relish in a toasted bun served with chips	12.9

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

**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**

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
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	32
Leo Buring Clare Valley Riesling - Clare Valley, SA	9	39
Cape Schanck by T'Gallant Pinot Grigio Mornington Peninsula, VIC	9	39
DB Winemakers Pinot Grigio, Riverina, NSW	8.5	37
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, VIC	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
De Bortoli Woodfired Shiraz, Heathcote, VIC	9	39
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