

TAPAS

PORK BELLY 'POP CORN'		17.5
Panko crumbed, braised pork belly on asian slaw w sticky honey chilli sauce		
TRIO OF DIPS	V	14.5
Toasted Turkish bread		
TWICE COOKED LAMB RIBS	G.F	17
Sumac spiced with tamarind glaze, yoghurt & mint		
ARANCINI	V,	14
Golden crumbed risotto balls on tomato relish		
PANKO CRUMBED CALAMARI		15
Homemade tartare sauce		
SAGANAKI	G.F, V	12
Grilled kefalograviera cheese with lemon		
MINI POTATO CAKES	V	8.5
Sweet chilli mayo		
GARLIC BREAD	V	9

PASTA & RISOTTO

Add homemade potato gnocchi to any sauce - \$5

BEETROOT RISOTTO

GF, V 21.5

Crumbled feta & walnuts

CHICKEN & MUSHROOM RISOTTO

GF 26.9

Tender chicken pieces cooked with mushroom & spinach in a creamy white wine sauce. Served with napolitana sauce.

ROASTED PUMPKIN RISOTTO

GF, V 24.9

Arborio rice tossed with roasted pumpkin, spinach, sun-dried tomatoes & feta in a creamy pesto sauce.

GNOCCHI LAMB RAGU

26.9

Slow cooked lamb with tomato & fresh herbs, tossed with our homemade potato gnocchi.

VEGETARIAN PENNE

V 24.9

Roasted pumpkin, sun-dried tomato, spinach, basil pesto & feta in a napolitana sauce.

SPAGHETTI PESCATORE

34

Fresh mussels, clams, calamari, flat head and prawns pan-fried in olive oil with garlic, chilli & continental parsley.

(Tomato base sauce available)

MAINS

ATLANTIC SALMON	GF	34
Pan seared & oven baked, served on mash & broccolini with salsa verde.		
TWICE COOKED LAMB RIBS	GF	44
Sumac spiced with tamarind glaze, yoghurt & mint. Served with chips & salad		
SIMON'S CHICKEN BREAST	GF	29.9
Oven roasted breast filled with mushrooms, roasted pumpkin, spinach, basil pesto, feta & bocconcini. Served on creamy mash & broccolini.		
CHICKEN PARMAGIANA		29.9
Crumbed breast topped with ham, Napoli sauce and our 3 cheese blend. Served with chips & garden salad.		
FLAT HEAD TAILS		32
Crisp, beer battered fillets, served with chips, salad & our homemade tartare sauce		
PANKO CRUMBED CALAMARI		25.9
Hand cut & crumbed, served with chips, garden salad & homemade tartare sauce.		
BEEF BRISKET BURGER		25.9
Spice rubbed, 8 hour slow cooked shredded beef, brioche bun, coleslaw, jalapeños & our homemade BBQ sauce. Served with chips		
	Gluten free bun	2.5
SOUTHERN FRIED CHICKEN BURGER		24.9
Buttermilk marinated breast, brioche bun, coleslaw American cheese & chipotle mayo. Served with chips		

SOY & HONEY GLAZED ATLANTIC SALMON SALAD GF 23.9

On asian slaw with vietnamese mint, coriander, peanuts. Mirin dressing

BEETROOT & ROASTED PUMPKIN SALAD GF V 18.9

Baby spinach leaves, roasted pumpkin, baby beetroot, feta & walnuts. Red wine vinaigrette

STEAKS

300gm RED GUM CREEK GRAIN FED PORTERHOUSE 42

250gm OAKLEY RESERVE GRAIN FED RUMP 34

Served with either chips & garden salad, or roasted vegetables

Choice of sauces: All gluten free

Mushroom, Black Pepper, Red Wine Gravy or Garlic Butter

Mustards: Seeded, Dijon or Hot English

SIDES

Chips GF, V 9.5

Onion rings V 8.5

Garden salad GF, V 9.5

Roasted vegetables GF, V 13

CHILDREN'S MEALS

Penne napolitana 11 V

Meals below served with chips, salad & tomato sauce

Chicken breast nuggets 13

Chicken schnitzel 13

Battered fish 13

Crumbed calamari 13

HOMEMADE DESSERTS

STICKY DATE PUDDING 12

Butterscotch sauce & vanilla ice cream

HOT APPLE CRUMBLE 12

Vanilla ice cream

HOT JAM DONUTS 12

Whipped cream & berry compote

BELGIAN WAFFLE 13

Hot chocolate sauce, fresh strawberries, honeycomb
& rock salt caramel ice cream

KIDS ICE CREAM 6.5

With choice of sprinkles or chocolate and strawberry toppings

DRINKS

COLD

SOFT DRINKS 4.6

Coke, lemonade, squash, raspberry, coke no sugar, dry ginger

GINGER BEER 6

LEMON LIME & BITTERS 6.5

JUICES 6.5

Orange, apple, cranberry, pineapple

SAN PELLEGRINO 5.5

Chinotto or blood orange

MINERAL WATER

Mt Franklin lightly sparkling 750ml 8.5

HOT

COFFEE 4.8

Soy - add 50c

Decaf - add 50c

MOCCHA 5.8

HOT CHOCOLATE 6

CHAI LATTE 4.6

T2 TEA 5

Chai, Green, Earl Grey, English Breakfast

Peppermint, Lemongrass & Ginger

COCKTAILS

MILO MARTINI	20
COGNAC, CREME DE CACAO, MILO & CREAM	
APEROL SPRITZ	15
PROSECCO, APEROL, SODA & ORANGE SERVED OVER ICE	
ESPRESSO MARTINI	20
VODKA, FRESHLY BREWED ESPRESSO, KAHLUA	
COSMOPOLITAN	19
VODKA, COINTREAU & LIME SHAKEN WITH CRANBERRY JUICE	
MARGARITA	19
TEQUILA, COINTREAU & LIME	
FRENCH MARTINI	19
VODKA & CHAMBORD SHAKEN WITH PINEAPPLE JUICE	
AMARETO SOUR	18
AMARETO & LEMON JUICE OVER ICE FINISHED WITH AN ORANGE TWIST	
NEGRONI	19
GIN, CAMPARI & CHINZANO, SERVED OVER ICE WITH AN ORANGE TWIST	
DARK 'N' STORMY	19
SAILOR JERRY SPICED RUM, GINGER BEER & LIME SERVED OVER ICE	

BEER & CIDER

ON TAP

540 HOUSE LAGER	4.5%	VICTORIA	pot 6.5	pint 13
CARLTON DRAUGHT	4.6%	VICTORIA	pot 6.8	pint 13.6
HOP NATION				
'THE HEART' PALE ALE	4.6%	VICTORIA	pot 7	pint 14

BOTTLED & CANS

BROOKVALE UNION GINGER BEER	N.S.W	4.0%	11	
PRESSMANS APPLE CIDER	N.S.W	4.5%	9.5	
CASCADE PREMIUM LIGHT	TASMANIA	2.6%	7.5	
GREAT NORTHERN BREWING CO.	CAIRNS	4.2%	8	
O'BRIEN GLUTEN FREE PALE ALE	BALLARAT	4.5%	10	
STONE & WOOD PACIFIC ALE	BYRON BAY	4.4%	10	
MOUNTAIN GOAT STEAM ALE	RICHMOND	4.5%	10	
VICTORIA BITTER	MELBOURNE	4.9%	9	
PERONI NASTRO AZZURO	ITALY	5.1%	10	
CORONA	MEXICO	4.5%	10	
ASAHI SUPER DRY	JAPAN	5.0	10	

SPIRITS

BASIC 10

JOHNNY WALKER RED LABEL		BAILEYS	11
JIM BEAM WHITE LABEL		MIDORI	11
SMIRNOFF RED LABEL VODKA		MALIBU	11
GORDON'S LONDON DRY GIN		KAHLUA	11
BACARDI WHITE		FRANGELICO	11
BUNDABERG RUM		CHAMBORD	11
ESPOLON TEQUILA BLANCO		AMARETTO	11
BLACK BOTTLE BRANDY		GALLIANO WHITE	11
CANADIAN CLUB		GALLIANO BLACK	11
OUZO		JAGERMEISTER	11
		COINTREAU	11
		KRACKEN SPICED RUM	11

PREMIUM

JOHNNY WALKER BLACK	12	CAMPARI	10
JACK DANIELS	12	PIMMS	10
JAMEISON IRISH WHISKY	12		
BELVEDERE VODKA	12	GALWAY 12 YEAR OLD PORT	9.5
4 PILLARS RARE DRY GIN	12		
GLENFIDDICH	12		
FIREBALL WHISKEY	11		
HENNESSY VSOP COGNAC	14		

REDS

	Glass	Bottle
HOUSE – CHECKERBOARD SHIRAZ – S.E Australia	11	44
SPRING SEEDS PINOT NOIR –Organic – McLaren Vale S.A	13	48

A delicate, perfumed nose of bright red fruits with a fresh, juicy and characterful palate

LIGHTFOOT & SONS 'MYRTLE POINT' PINOT NOIR		53
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Gippsland Lakes VIC

French oak maturation. A complex pinot with spices, beetroot, rhubarb, sweet cherries orange peel and cranberry

RADIO BOKA TEMPRANILLO -Vegan– Valencia – Spain	12	45
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Intense aromas reminiscent of red cherries, strawberries & mature plums with hints of sweet spice such as cinnamon & vanilla. Medium-dry on the palate and medium bodied with a balance between acidity & soft tannins

MOUNT AVOCA 'MOATES LANE' CABERNET SAUVIGNON	12	45
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- Victoria

Dark fruited & densely packed with heaps of blackberry & fruit characters. Perfectly paired with one of our 300gm Black Angus steaks

BULLANT CABERNET MERLOT –Langhorne Creek – S.A	12	45
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Lifted aromas of blackberries & mocha, & a rich mouthfeel & soft, polished tannins

MR MICK SHIRAZ – Clare Valley, S.A	13	48
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Showing attractive cherry-like & spicy shiraz varietal aroma & flavours. The palate is rich but not heavy, & the tannins soft & easy.

SPARKLING

Glass Bottle

MR MICK GELA CUVEE BRUT - Claire Valley

9 40

DUNES & GREEN CHARDONNAY-PINOT NOIR
Hightides Vinyard, N.S.W

Piccolo 200ml 11

REDBANK VICTORIAN PROSECCO

Piccolo 200ml 13

Light-bodied, vibrant and highly aromatic fruit-driven sparkling wines, where the perception of sweetness lingers from the small amount of residual sugar.

LITTLE HELPER PROSECCO - King Valley

48

Bursting with pears, citrus fruits, apples and a lively line of acidity.

ROSE

SPRING SEEDS 'ROSE' - McLaren Vale

13 48

Nose of watermelon rind & strawberries

BOUCHARD AINE & FILS 'ROSE' - France

49

Subtle rose-hips, marshmallow and a touch of musk.

WHITES

	Glass	Bottle
HOUSE – CHECKERBOARD SAUVIGNON BLANC S.E Australia	11	44
HARDYS 'THE RIDDLE' CHARDONNAY – S.E Australia Peach & melon flavours & hints of vanillin oak & a crisp finish	11	44
LITTLE GOAT CREEK SAUVIGNON BLANC Marlborough, NZ - Organic - Vegan Great tropical fruit flavours with a crisp finish.	13.5	48
INGRAM RD PINOT GRIGIO – Yarra Valley - Victoria Aromas of nashi pear, melon & sea spray	14	47
BOUCHARD AINE & FILS PINOT GRIS – France Aromas of exotic fruits (banana) and wild flowers. Light and pleasant hazelnuts hints on the finish with a smooth, rich aftertaste.		47
MR MICK RIESLING Lemon & lime aromas & flavours with lively acidity & a touch of fruit sweetness	13	45
HARDYS 'THE RIDDLE' MOSCATO - South Australia Sweet & fruity with tropical fruit flavours & a crisp, refreshing finish	12	43