



ENTREES

Cob Loaf^v 12

Served warm with garlic butter & herb butter

Cheesy Garlic Bread^v 14

Oven baked white French roll with garlic butter topped with melted cheese

Fish Taco 18

Fresh fish fillets in a seasoned crumb, served on flour tortilla with avo smear, fresh slaw, corn salsa topped with a chilli citrus mayo

Cauliflower Taco^v 16

Fresh roasted cauliflower fried in a seasoned crumb, served on flour tortilla with avo smear, fresh slaw, corn salsa topped with a chilli citrus mayo

Grilled Saganaki^v 18

Grilled saganaki, served on fresh asparagus, topped with rocket, cherry tomatoes, finished with balsamic vinaigrette and fresh lemon

Asian Style Calamari^{gf*} 16

Flash fried calamari, tossed in chefs Soy, schezwan, pepper, chilli and fried shallot seasoning, served with Asian style dipping sauce

SALADS

Moroccan Salad^{v gf vg*} 18

Slow roasted vegetables tossed through mixed greens, cous cous, a lemon & herb vinaigrette finished with minted yoghurt

Add Flame Grilled Spiced Chicken 5

Add Flame Grilled Spiced Lamb 7

Add Grilled Saganaki 7

Asian Calamari Salad^{gf*} 22

Flash fried calamari tossed in chefs Soy, schezwan, pepper, chilli and fried shallot seasoning served with a leafy Asian slaw, dressed with Asian style vinaigrette

Quinoa Salmon^{gf} 28

Char grilled salmon basted in chefs sauce, resting on red & white Quinoa tossed through roasted beetroot, sweet potato, goats cheese, walnuts & mixed greens, with a maple & lemon vinaigrette

CLASSICS

Following meals served with chips, salad or vegetables

Chicken Schnitzel 24

Crumbed tender breast fillet with gravy side

Chicken Parmagiana 26

Crumbed tender breast chicken topped with Napoli sauce, ham & mixed cheese

Salt & Pepper Calamari^{gf*} 24

Tossed with Salt & Pepper seasoning, house made lemon aioli

Fish of the Day 28

Market fresh fish fried in beer batter, served with house made tartare, fresh lemon

300g Black Angus Porterhouse^{gf} 38

Char Grilled to your liking served with choice of sauce

400g Black Angus Scotch Fillet^{gf} 48

Char Grilled to your liking served with choice of sauce

MAINS

Following meals served as stated

Chicken Wok Tossed 28

Seared breast fillet tossed with Asian greens, chefs own Asian style sauce cashew nuts finished with fried shallots

Pumpkin Ravioli^v 25

Filled with roasted pumpkin and ricotta cooked in sage butter served on pumpkin puree, finished with crispy sage, caramelised pecans & balsamic reduction

Seafood Linguine^{gf*} 30

A selection of mussels, prawns, scallops, calamari, basil, cherry tomatoes and garlic tossed through an olive oil and white wine based tossed with linguine

Vegetable Risotto^{gf v vg*} 25

Selection of roasted vegetables tossed through arborio rice finished with crumbled feta & house gremolata

Add flame grilled spiced chicken \$5

Grilled Lamb Pita 26

Grilled lamb skewers marinated in herbs & spices char grilled served on a warm pita with greek salad dressed with balsamic vinaigrette, chips & garlic aioli side

*** Allergy Precaution:** If you or any of your guests have a food allergy or dietary restrictions please inform your server, prior to ordering your meal. In addition our products may contain wheat, egg, dairy, soy, or fish allergens and may be processed in facilities that process tree nuts and peanuts

CF = Gluten Free V = Vegetarian VC = Vegan
CF* = Gluten Free Available V* = Vegetarian Available VC* = Vegan Available

SIDES

Sauces 3

Pepper^{gf} / Mushroom^{gf} / Beanaise / Gravy^{gf}

Vegetables of the Day^{v vg*} 6

Garden Salad^{v vg gf} 6

Aioli 2

Lemon Aioli^{gf v} / Chilli Aioli^v / Garlic Aioli^{gf v}

Beer Battered Chips^v 6

SENIORS

All meals served with chips, salad or vegetables

Chicken Schnitzel 15

Chicken Parma 17

Fish of the Day 18

Salt & Pepper Calamari 16

200g Porterhouse Steak 25

KIDS

All meals served with chips and tomato sauce and activities pack

Add Salad or Veg 2

Salt & Pepper Calamari 12

Nuggets 12

Fish 12

Chicken Schnitzel 12

Chicken Parma 12

DESSERTS

Assorted Cakes 12

See staff for todays cakes served with cream

Affogato 14

Short black served with ice cream and 30ml Frangelico

TEA & COFFEE

Coffee 4.3

Latte / Flat White / Cappuccino

Chai Latte 5

Vanilla / Spiced

Mocha 4.8

Iced Coffee 6

Extra shot .5 / Decaf .5 / Soy 1 / Almond 1

Hot Chocolate 4.8

With Marshmallows

Tea Pot 4.5

English Breakfast / Earl Grey /

Peppermint / Green

Short Black 4

Long Black 4.8

ON TAP

Available in Pot, Schooner, Pint or Jug

	Pot	Sch	
Carlton Draught	6.2	8.8	11.5
Great Northern Super Crisp	5.5	8	10.5
Carlton Dry	6.3	8.9	11.7
Victoria Bitter	6.2	8.8	11.5
GOAT Lager	6	8.5	11.2
Canadian Club & Dry	11.2	13	18

BEER & CIDER

Coopers Pale Ale	8
Little Creatures Pale Ale	8
Mornington Peninsula Pale Ale Can	9
O'Brien Pale Ale ^{CF}	9
Two Bays Pale Ale ^{CF} Can	9
Kaijul Crush Tropical Ale Can	9
Stone & Wood Pacific Ale	9
Coopers Sparkling Ale	8
Coopers Stout	8
Guinness	8
Pure Blonde	8
Peroni	8
Corona	8
Asahi	8
Stella Artois	8
Strongbow Cider	7
Original / Sweet / Dry / Pear	
Bulmers Apple Cider	7
Rekorderlig Strawberry & Lime	8

COCKTAILS

Espresso Martini <i>fresh espresso / vodka / coffee liqueur / white choc liqueur</i>	20
Tickle Me Pink <i>pink gin / prosecco / strawberry liqueur / lemonade</i>	17
Cosmopolitan <i>vodka / cointreau / cranberry juice / lime</i>	16
Fruit Tingle <i>vodka / blue curacao / lemonade / grenadine</i>	14
Pimms Cup <i>pimms / lemonade / fresh fruit</i>	13
Mojito <i>bacardi / lime / mint / soda</i>	17
Peach Heart <i>peach schnapps / malibu / pineapple juice / lemonade</i>	16
Aperol Spritz <i>aperol / prosecco / soda</i>	16
Sour Apple Martini <i>bacardi / midori / apple vodka / fresh lime</i>	16

NON ALCOHOLIC

Lyres Espresso Martini <i>lyres coffee originale / lyres white cane spirit / fresh espresso / vanilla</i>	13
Berry Passion Fizz <i>orange / pineapple / cranberry / lemonade</i>	8
Blood Orange Spritz <i>blood orange / soda</i>	8
Soft Drink <i>Sprite / Coke / Coke No Sugar / Lift / Raspberry / Soda</i>	4.2
Cascade 330ml <i>Tonic / Soda / Dry Ginger Ale / Ginger Beer</i>	5.2
Mt Franklin 750ml <i>Still / Sparkling</i>	6
Milkshake <i>Caramel / Chocolate / Strawberry</i>	8
Juice <i>Orange / Pineapple / Cranberry / Apple</i>	4.5

WINE

	150ml	250ml	750ml
Morgans Bay Brut <i>South East Australia</i>	7. ⁵		30
T'Gallant Prosecco <i>Morn. Peninsula, Vic</i>	8.5		40
Yellow Brut Cuvee ^{200ml} <i>South East Australia</i>	11		
Pink Soft Rose ^{200ml} <i>South East Australia</i>	11		
Brown Bros Prosecco ^{200ml} <i>South East Australia</i>	13		
Morgans Bay Chardonnay <i>South East Australia</i>	7. ⁵	11. ⁵	30
Drift Sauv Blanc <i>Marlborough, New Zealand</i>	8. ⁵	12. ⁵	42
Squealing Pig Sauv Blanc <i>Marlborough, New Zealand</i>	10	12	44
Little by Little Pinot Grigio <i>McLaren Vale, South Australia</i>	8	12	40
Taylor Made Rose <i>Adelaide Hills, South Australia</i>	9. ⁵	13. ⁵	44
The Riddle Moscato <i>South East Australia</i>	8	12	40
Brown Bros Moscato ^{275ml} <i>Northern Victoria</i>	14		
Ta Ku Pinot Noir <i>Marlborough, New Zealand</i>	9. ⁵	13. ⁵	44
Grant Burge <i>South Australia</i>	8. ⁵	12. ⁵	42
Benchmark Merlot <i>South Australia</i>			
Morgans Bay Shiraz Cab <i>South Eastern Australia</i>	7. ⁵	11. ⁵	30
St Hallett Black Clay Shiraz <i>Barossa, South Australia</i>	9	13	43
Pepperjack Shiraz <i>Barossa, South Australia</i>	11	15	48
Rufus the Bull Cab Sauv <i>Coonawarra, South Australia</i>	10	14	46

SPARKLING

Yarra Burn Prosecco <i>Yarra Valley, Victoria</i>	49
Cloudy Bay Pelorus NV <i>Marlborough, New Zealand</i>	62
Moet Chandon Brut Imperial <i>Champagne, France</i>	99

WHITE

Seppelt 'Jaluka' Chardonnay <i>Henty, New South Wales</i>	50
Yering Station Chardonnay <i>Yarra Valley, Victoria</i>	70
Cloudy Bay Sauvignon Blanc <i>Marlborough, New Zealand</i>	55
Shaw & Smith Sauvignon Blanc <i>Adelaide Hills, South Australia</i>	69
San Pietro Pinot Grigio <i>Mornington Peninsula, Victoria</i>	44
T'Gallant Imogen Pinot Gris <i>Mornington Peninsula, Victoria</i>	43
Sidewood Pinot Gris <i>Oakbank, Adelaide</i>	49
T'Gallant Juliet Moscato <i>Mornington Peninsula, Victoria</i>	38
Squealing Pig Rose <i>Central Otago, New Zealand</i>	42

RED

The Stag Pinot Noir <i>Yarra Valley, Victoria</i>	40
Allinda Syrah <i>Yarra Valley, Victoria</i>	58
Bonacchi Chianti Reserva <i>Tuscany, Italy</i>	48
Three Dark Horses Shiraz, Gren, Touriga <i>McLaren Vale, South Australia</i>	51
Mitolo Jester Shiraz <i>McLaren Vale, South Australia</i>	49
Paxton Organic Shiraz <i>McLaren Vale, South Australia</i>	45
Wynns The Banker Cab Sauv <i>Coonawarra, South Australia</i>	46
Taylor's Jaraman Cab Sauv <i>Coonawarra, South Australia</i>	52

*more wine options available please see staff for more options