

**STARTERS**

grilled garlic & herb sourdough \$10  
fresh charcoal damper / aged balsamic / olive oil \$11  
marinated mixed olives \$12

**ENTREES**

fried baby squid / asian salad / nam jim \$19  
chermoula bbq chicken skewers / quinoa root vegetable salad \$18  
beef carpaccio / mixed baby beetroot / smoked goats cheese cream \$17  
soup of the day / grilled bread \$13

**MAINS**

seafood fettuccinie / tomato anchovy & parsley sauce \$33  
pan fried chicken supreme / fig & olive tapenade / ratatouille \$27  
vegetable moussaka / rocket / preserved lemon salad \$23  
crispy skinned salmon / fennel & orange salad \$30

**LOCAL MEAT SELECTION**

300g rib fillet \$36  
300g porterhouse \$33  
market cut of the day *see waiter for market price*

*with your choice of*  
triple garlic mash & green beans  
chips & house salad

*sauces*  
red wine jus  
peppercorn  
diane  
mushroom

**SIDES**

green beans / roasted almonds / garlic butter \$8  
chips / aioli \$8  
warm fennel & orange salad \$8  
mixed leaf salad / honey lemon dressing \$8

**DESSERT**

chocolate tart / chocolate soil / berry sorbet \$15  
roast banana pudding / butterscotch sauce / pecan praline crunch ice cream \$15  
vanilla bean panna cotta / praline / mixed berries \$15  
cheese board / dried fruit / mixed nuts / lavosh \$25

**CLASSICS**

- chicken parmigiana / fries / house salad \$23  
fish and chips / slaw / tartare sauce \$21  
steak sandwich / chips / aioli \$20  
house beef burger / lettuce / onion jam / onion ring / bacon / cheddar / fries \$21  
irish beef stew / creamy mash / green beans \$23  
vegetarian pizza / roasted capsicum / onions / cherry tomatoes / mushrooms / cheese \$20  
meat lover pizza / smoked bacon / red onion / pepperoni / tomatoes / bbq sauce \$20  
soup of the day \$13  
toasted ham & cheese sandwich / potato chips \$15

**HEALTHY BOWLS**

- roasted sweet potato wedges / brown rice / fried tofu / all the greens / tangy citrus dressing 20  
smoked salmon / shaved cabbage & fennel / brown rice / wakame, radish & cucumber /  
boiled egg / soy mayonnaise 22  
chicken breast / rice noodles / all the greens / pickled ginger / roasted sweet potato wedges /  
coconut & lime dressing 22

# BEVERAGE LIST

## SPARKLING

morgans bay sparkling- sa \$7/\$32  
seppelt the great entertainer chardonnay pinot noir- vic \$9/\$38  
stirling prosecco /\$55

## WHITE

juliet moscato- sa \$8/\$38  
penfolds koonunga hill autumn riesling- sa /\$40  
t'gallant pinot grigio- vic \$9/\$40  
morgans bay semillon sauvignon blanc- sa \$7/\$32  
821 south savignon blanc- nz \$8/\$38  
run riot sauvignon blanc- nz \$9/\$40  
squealing pig sauvignon blanc- nz \$9/\$48  
jamieson run chardonnay- sa \$8/\$36  
st huberts the stag chardonnay- vic \$10/46

## RED

squealing pig pinot noir- nz \$10/\$48  
morgans bay cabernet sauvignon merlot- sa \$7/\$32  
19 crimes the uprising red- sa \$9/\$38  
st huberts the stag shiraz- vic \$9/\$40  
pepperjack shiraz- sa \$12/\$60  
wynns coonawarra estate the banker cabernet sauvignon- sa \$10/\$48

# BEVERAGE LIST

## BEERS

great northern \$7  
great northern crisp \$6.50  
XXXX gold \$6  
james squire 150 lashes \$8  
pure blonde \$7.50  
corona \$9  
hahn superdry \$8  
hahn 3.5 \$7  
heineken \$9  
strongbow original \$7  
cascade premium light \$6.50  
crown lager \$8

## SPIRITS

standard \$8  
premium \$9  
deluxe \$10

## COCKTAILS

mojito- rum / mint / lime juice / sugar syrup / soda water \$15  
margarita- tequila / lime juice / triple sec \$15  
amaretto sour- amaretto / lemon juice / sugar syrup / egg white \$15  
aperol spritz- aperol / prosecco / soda water \$15  
moscow mule- vodka / lime juice / ginger beer / raspberry cordial \$15  
tom collins- gin / lemon juice / sugar syrup / soda water \$15  
cosmopolitan- vodka / triple sec / cranberry juice / sugar syrup / lime juice \$15