

a la carte menu

SMALLER

Warmed Ciabatta - \$20

sliced ciabatta served with olive oil,
balsamic vinegar and chefs house made dip

Garlic Bread - \$20

house made garlic and herb butter, smoked mozzarella

Pumkin & Miso Soup - \$22

roasted butternut pumpkin and miso
served with warmed ciabatta

Cauliflower & Quinoa Salad - \$22

roasted cauliflower, quinoa and chickpea tossed with
wild rocket, cranberries and tahini dressing

Salt & Pepper Calamari - \$24

lightly dusted calamari, kimchi mayo, lemon cheek

Buffalo Chicken - \$26

fried chicken thigh fillet, spicy buffalo sauce, aioli

Antipasto Plate - \$28

chefs' selection of cured Italian meats, local cheese,
crackers, ciabatta bread, marinated zucchini & pumpkin

FROM THE GRILL

300g MSA2+ Porterhouse - \$48

Great Southern Pinnacle beef, roasted chats,
rapini and red wine jus

300g MSA2+ Scotch - \$52

Great Southern Pinnacle beef, roasted chats,
rapini and red wine jus

BURGERS

All burgers are served on a toasted milk bun
with a side of chips

Spiced bean & Quinoa Burger - \$32

cos lettuce, tahini dressing, shaved cucumber
swiss cheese and red onions.

Black Angus Beef Burger - \$32

double smoked bacon, lettuce, herbed aioli, sliced cheese,
smokey BBQ sauce

Chicken & Kimchi Burger - \$32

fried chicken thigh pieces, lettuce, kimchi mayo, red onion,
sliced cheese

LARGER

Beer Batter Blue Grenadier - \$32

garden salad, tartare sauce, chips, lemon

Three Mushroom Risotto - \$36

truffle, swiss brown and oyster mushrooms, sage, mascarpone,
lemon and butter

Slow Cooked Beef Brisket Ragu - \$36

ricotta gnocchi, aged parmesan

Seafood Pappardelle - \$38

mussels, prawns and fresh fish in a rich tomato sugo

“Humpty Doo” Barramundi - \$38

dill infused velouté, sauteed rapini and roasted chats

SIDES

Bowl of Steak Fries - \$14

lemon & herb aioli, rosemary salt

Seasoned Wedges - \$15

sour cream, sweet chilli sauce

Cos Chop Salad - \$12

cos lettuce, tomato, cucumber
red onion, house dressing

Sauteed Winter Greens - \$15

SOMETHING SWEET

Trio Ice-Cream - \$15

chefs' selection of flavored ice cream

Tiramisu - \$17

layers of sponge finger biscuit,
mascarpone cheese and coffee

Chocolate Mud Cake - \$17

rich vegan chocolate cake covered in a velvety chocolate frosting

Apple Rhubarb Crumble - \$17

stewed apples and rhubarb encased in sweet pastry
topped with granola and macadamia ice cream

Affogato - \$16

hazelnut liqueur, espresso, vanilla bean ice cream

(10% surcharge applies on Public Holidays)

BREWED

TAP	15oz 20oz
Furphy Refreshing Ale. VIC	13.5 15.5
Heineken. Netherlands	14.5 16.5

LOCAL

James Boags Light. TAS	11
Iron Jack. QLD	11
Great Northern. QLD	11
Furphy. VIC	12
James Boags Premium. TAS	12
Hahn Super Dry. NSW	12
Byron Bay Lager. NSW	12
James Boags Draught. TAS	12

CRAFT

White Rabbit Dark Ale. VIC	12.5
Little Creatures Pale Ale. WA	12.5
One Fifty Lashes Pale Ale. NSW	12.5

IMPORTED

Heineken Zero. Netherlands	10
Corona. Mexico	12
Asahi Super Dry. Japan	12
Birra Moretti. Italy	12

CIDER

Pipsqueak Apple. WA	12.5
Napoleone Pear Cider. VIC	12.5

NON ALCOHOLIC

Soft Drinks/Juices	5.5
Ginger Beer	6.5
Purezza Sparkling Water (750ml)	7

drinks menu

WINE GLASS | BOTTLE

BUBBLES

De Bortoli Lorimer Pinot Noir Chardonnay.	12.5 52
DA LUCA Prosecco. Italy	14 60

WHITE

De Bortoli Lorimer Semillon Sauvignon Blanc.	12.5 52
Anthony Joseph VIDAL Sauvignon Blanc. NZ	14 60
Hently Farm Riesling Eden Valley. SA	14 60
Ish Pinot Gris King Valley. VIC	14 60
Capel Vale Chardonnay Margaret River. WA	14 60

PINK

Audrey Wilkinson Moscato Hunter Valley. NSW	14 60
Hay Shed Hill Pinot Noir Rose Margaret River. WA	14 60

RED

De Bortoli Lorimer Shiraz.	12.5 52
Ara Pinot Noir Marlborough. NZ	14 60
Heathcote Cravens Place Shiraz Heathcote. VIC	14.5 62
Vasse Felix Cabernet Sauvignon Margaret River. WA	14.5 62
Audrey Wilkinson Merlot Orange. NSW	14 60

WINE BY BOTTLE

BUBBLES

YVES Premium Cuvee. Yarra Valley. VIC	60
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Sauvignon Blanc

Domaine de Ladoucette Sancerre Blanc Comte Lafond Loire Valley. France	85
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Riesling

Jim Barry The Florita Clare Valley. SA	85
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Pinot Gris

Esk Valley. Hawkes Bay. NZ	65
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Semillon

Tulloch Julia Semillon Hunter Valley. NSW	75
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Chardonnay

TarraWarra Estate Yarra Valley. VIC	80
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Pinot Noir

Dalrymple Pinot Noir. TAS	85
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Cabernet Sauvignon

Jim Barry Single Vineyard Clare Valley. SA	85
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Shiraz

Langmeil Valley Floor Barossa. SA	80
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SPIRITS

Extensive local & international spirits section. Please ask your friendly waiter for selections.