



BREWED

Tap

Furphy Refreshing Ale. VIC	12.5 14
Heineken. Netherlands	13 15

Local

James Boags Light. TAS	11
XXXX Gold. QLD	11
Iron Jack. 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
Little Creatures Pale Ale. WA	12
One Fifty Lashes Pale Ale. NSW	12

Imported

Heineken. Netherlands	12
Heineken Zero. Netherlands	10
Kirin Ichiban. Japan	12
Birra Moretti. Italy	12

Cider

Pipsqueak Apple. WA	12
Napoleone Pear Cider. VIC	12

Non Alcoholic

Soft Drinks/Juices	5
Ginger Beer	6
Purezza Sparkling Water (750ml)	6

WINE

Bubbles

De Bortoli Lorimer Pinot Noir Chardonnay.	12 50
DA LUCA Prosecco. Italy	13 55

White

De Bortoli Lorimer Semillon Sauvignon Blanc.	12 50
Anthony Joseph VIDAL Sauvignon Blanc. Central Otago. NZ	13 55
Hently Farm Riesling Eden Valley. SA	13 55
Ish Pinot Gris King Valley. VIC	13 55
Hamelin Bay Chardonnay Margaret River. WA	13 55

Pink

Audrey Wilkinson Moscato Hunter Valley. NSW	13 55
Hay Shed Hill Pinot Noir Rose Margaret River. WA	13 55

Red

De Bortoli Lorimer Shiraz.	12 50
Ara Pinot Noir Marlborough. NZ	13 55
Heathcote Cravens Place Shiraz Heathcote. VIC	13 58
Vasse Felix Cabernet Sauvignon Margaret River. WA	13 58
Audrey Wilkinson Merlot Orange. NSW	13 55

GLASS | BOTTLE

WINE BY BOTTLE

Bubbles

YVES Premium Cuvee. Yarra Valley. VIC	55
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Sauvignon Blanc

Domaine de Ladoucette Sancerre Blanc Comte Lafond 2016. Loire Valley. France	90
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Riesling

Jim Barry The Florita 2017. Clare Valley. SA	90
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Pinot Gris

Esk Valley. Hawkes Bay. NZ	60
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Semillon

Tulloch Julia Semillon 2017. Hunter Valley. NSW	70
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Chardonnay

The Cold Stream Guard 2019. Yarra Valley. VIC	70
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Pinot Noir

Dalrymple Pinot Noir 2022. TAS	80
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Cabernet Sauvignon

Jim Barry Single Vineyard 2016. Clare Valley. SA	80
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Shiraz

Langmeil Valley Floor 2021. Barossa. SA	75
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SPIRITS

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



WOODLANDS

RESTAURANT & BAR

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SMALLER

Warm Bread

toasted artisan bread - cold pressed olive oil
- balsamic vinegar - dukkha

16

Potato & Leek Soup with Toasted Ciabatta

crispy kale - truffle pecorino

18

Garlic Bread

house made garlic & herb butter
- smoked mozzarella

18

Roast Pumpkin & Burrata Bruschetta

honey roasted pumpkin - grilled sour dough
- burrata - dukkha

18

Salt & Pepper Calamari

lightly dusted calamari - rocket leaves
- smoked chipotle aioli

S 22 | L 32

Buffalo Chicken

fried chicken thigh fillet - spicy buffalo sauce - aioli

24

Thai Chicken Noodle Salad \$28

rice noodles - snow peas - spring onion
mint - roasted pine nuts
vegetarian option available, please ask our staff for assistance

18

Antipasto Plate

chefs' selection of cured italian meats
- local cheese - marinated olives - house made dip
- crackers - ciabatta bread

26

LARGER

Black Angus Beef Burger

bacon - lettuce - smoked chipotle aioli
- sliced cheese - bbq sauce - sesame bun

30

Southern Fried Chicken Burger

shredded cabbage - lemon & herb aioli - hot sauce
- pickled cucumber - sesame seed bun

30

Classic Fish & Chips

battered flathead fillets - garden salad
tartare sauce - lemon

30

Pumpkin, Mushroom & Kale Risotto

truffled pecorino - roasted pumpkin
- mixed mushrooms - crispy kale

(add chicken \$6) 32

Fettucine Pesto with Burrata Cheese & Toasted Ciabatta

house made basil pesto - pine nuts - aged parmesan

32

Slow Cooked Beef Brisket Ragu

ricotta gnocchi - aged parmesan

34

Market Fish

grilled fish - leek fondant - chipotle mash
- celeriac puree

see our staff for today's fish

36

FROM THE CHARGRILL

250g Pork Rib Eye

kale slaw - smoked yoghurt - sweet potato fries

36

Grilled Portuguese Marinated Half Chicken

roasted chats - broccolini

38

300g MSA2+ Great Southern Pinnacle Porterhouse

roasted chats - broccolini - mushroom jus

48

300g MSA2+ Great Southern Pinnacle Scotch Fillet

roasted chats - broccolini - mushroom jus

50

dinner

SIDES

Garden Salad

mixed leaf - tomato, cucumber - red onion
- grated carrot

12

Bowl of Steak Fries

lemon & herb aioli - rosemary salt

12

Seasoned Wedges

sour cream - sweet chilli sauce

15

Sweet Potato Fries

smoked chipotle aioli

15

Roasted Chat Potatoes

15

Seasonal Greens

15

SOMETHING SWEET

Ricotta Filled Cannoli

sicilian - chocolate & chef's flavour of the week

14

Trio Ice-Cream

chefs' selection of flavoured ice cream

14

Apple & Rhubarb Crumble

honeycomb ice cream - mixed berries

16

Affogato

hazelnut liqueur - espresso - vanilla bean ice cream

16

Citrus Panna Cotta

flavours of orange & lemon - fresh mint - berries

16

Chocolate Mud Cake

rich vegan chocolate cake - velvety chocolate
frosting - berries

16

BLENDED

Aperol Spritz

aperol - prosecco - soda

19

Espresso Martini

vodka - cold drip coffee liqueur - cold drip coffee

24

Elderflower Collins

adelaide hills gin - elderflower liqueur - mint
- lemon juice - elderflower tonic

25

Estate Negroni

adelaide hills gin - rosso vermouth - bitter orange

23

Malibu Blue Hawaiian

malibu - blue curacao - pineapple juice

22



We try our best to accommodate requests for special meals for customers who have food allergies or intolerances. However, we cannot guarantee completely allergen-free meals. This is due to the potential of trace allergens in the working environment and through supplied ingredients. Please speak to one of our staff should you have any concerns