



THE MINT

TO SHARE

SPICED NUTS V GF

PENFIELD OLIVES VG GF

POPCORN CAULIFLOWER VG
vegan sriracha mayo

TOMATO & PARMESAN ARANCINI V
pesto mayonnaise

MINT CHICKEN NUGGETS
ranch dipping sauce

BREADED MOZZARELLA STICKS V
tomato relish

CHARCUTERIE BOARD
cured meats, cheese, pickled veg, preserve, lavosh

CHEESE PLATTER
quince paste, fresh apple, dried apricot, lavosh

SOUPS + SALADS

SOUP OF THE DAY GFO
warm turkish bread & butter

ROQUETTE & PEAR SALAD V GF
parmesan, balsamic dressing

MOROCCAN PUMPKIN SALAD VG NF
freekeh, pomegranate, fresh herbs, toasted seeds

HEIRLOOM TOMATO & RICOTTA SALAD V GF NF
basil, garlic infused olive oil

ADD CHAR GRILLED CHICKEN TENDERLOINS GF

V = Vegetarian | VG = Vegan | GF = Gluten Free

GF* = Gluten Free item but cooked in shared oil

DF = Dairy Free | NF = Nut Free | GFO = Gluten Free option | VGO = Vegan Option

Please Note: We do not split the bill. We apologise for any inconvenience.

Kitchen Hours | Lunch 12PM to 2:30PM | Dinner 5PM to 8:30PM

MAINS

VEGGIE BURGER VG GF* 26
lightly spiced lentil and carrot pattie, potato bun, lettuce,
tomato, vegan mayo, fries

*add cheese (non-vegan) +1

*Gluten free bun +1

BACON CHEESEBURGER 28

house-made beef pattie, brioche bun, bacon, tomato,
cheese, house made pickles, special burger sauce, fries

*additional beef patty +6

*Gluten free bun +1

CHICKEN PARMIGIANA 29

Napoli, ham, cheese, mixed leaves, fries

SPINACH RICOTTA RAVIOLI V 32

creamy tomato sauce, basil, shaved parmesan

GRILLED SALMON FILLET GF 36

radicchio & preserved lemon salad, salsa verde

GREEK LAMB SALAD GF 36

marinated lamb tenderloin, chunky greek salad, lemon,
oregano dressing, tzatziki

280G O'CONNOR ANGUS PORTERHOUSE GF* NF DF 42

roasted zucchini and capsicum, hand cut potato wedges,
red wine jus

SIDES

FRIES V GF* NF DF 11
dill salt, aioli

WAFFLE FRIES VG 14
tomato relish

GREEN LEAF SALAD V GF NF 12
honey mustard dressing

DESSERT

VANILLA PANNACOTTA V 14
berry compote

STICKY DATE PUDDING V 14
vanilla ice cream, butterscotch sauce



ON TAP

CARLTON DRAUGHT	6.5 / 9.5 / 12.9
4 PINES WELCOME TO CIDER	6.5 / 9.5 / 12.9
PIRATE LIFE SOUTH COAST PALE	7 / 11 / 14
MATILDA BAY HAZY LAGER	7 / 11 / 14
4 PINES JAPANESE STYLE LAGER	7 / 11 / 14
BALTER XPA	8 / 13 / 16
PERONI (400ML)	13
BEER OF THE MONTH	

BOTTLED

CASCADE LIGHT	8
GREAT NORTHERN SUPER CRISP LAGER [MID]	8
MELBOURNE BITTER 375ml Can	9
PURE BLONDE	9
HEAPS NORMAL QUIET XPA (0.0%)	9
COOPERS PALE ALE 375ml Can	10
STONE & WOOD PACIFIC ALE	11
HAHN ULTRA CRISP (GLUTEN FREE)	11
BROOKVALE UNION GINGER BEER 330ml Can	11
BONEHEAD SWEET PEA M.D.L 375ml Can	12
BONEHEAD MUM'S PILSNER 375ml Can	12

IMPORTED

PABST BLUE RIBBON USA 330ml Can	10
CORONA Mexico	10
ASAHI SUPERDRY Japan	10
GUINNESS Ireland 440ml Can	12

SELTZER + CIDER

COLONIAL BERTIE APPLE CIDER 375ml Can	11
HILLS PEAR CIDER	12
MOON DOG FIZZER PINE LIME 330ml Can	12
MOON DOG FIZZER TROP CRUSH 330ml Can	12

WINES

WHITE SPARKLING

ANGEL IN THE ROOM PROSECCO	9.5 / 40
<i>Murray Darling, NSW</i>	
PIZZINI PROSECCO	11 / 49
<i>King Valley, Victoria</i>	
PAUL LOUIS BRUT BLANC DE BLANC	12 / 60
<i>Loire Valley, France</i>	
ENDLESS SAUVIGNON BLANC	9.5 / 40
<i>Heathcote, VIC</i>	
DELATITE HIGH GROUND CHARDONNAY	11 / 49
<i>High Country, VIC</i>	
POST CARD SAUVIGNON BLANC	11 / 49
<i>King Valley, VIC</i>	

KILIKANOON 'KILLERMANS RUN' REISLING	12 / 54
<i>Clare Valley, SA</i>	
KUKU SAUVIGNON BLANC	12 / 54
<i>Marlborough, NZ</i>	
POST CARD PINOT GRIGIO	11 / 49
<i>King Valley, VIC</i>	
HARTOG'S PLATE MOSCATO	10 / 45
<i>Western Australia</i>	
WOOD PARK PINOT GRIS	54
<i>Grampians, VIC</i>	

ROSÉ

PETITS DETOURS GRENACHE ROSÉ	12 / 54
<i>South France</i>	

ENDLESS SHIRAZ	9.5 / 40
<i>Heathcote, VIC</i>	
OUR HOUSE PINOT NOIR	11 / 49
<i>Mornington, VIC</i>	
CASERENA 505 MALBEC	11 / 49
<i>Argentina</i>	
PAXTON TEMPRANILLO, VIC	12 / 54
<i>McLaren Vale, SA</i>	
SMOKIN' BARRELS CABERNET SAUVIGNON	12 / 54
<i>Barossa Valley, SA</i>	
GEOFF MERRILL JACKO'S SHIRAZ	13 / 58
<i>McLaren Vale, SA</i>	
PETIT DE'TOURS PINOT NOIR	13 / 58
<i>South France</i>	

