

FOOD MENU



SUBSTANTIAL

Thai Beef Salad (GF) 26

Mixed Leaf Salad, Roasted Pea Nuts, Onion, Tomato, Coriander, Mint, Beans Sprout, Thai Dressing

Pumpkin & Feta Salad (VO)(GF) 24

Tri Coloured Quinoa, Beetroot, Pickled Onion, Mint, Feta, Spinach, Harissa Aioli Dressing **Add Chicken +5**

Salt & Pepper Calamari 27

Steak Fries & House Salad served with Aioli

Spaghetti Prawns 28

Basil, Chili, Onion, Garlic, Cherry Tomato, Cray Fish Oil

Gnocchi (Vg) 26

Pumpkin Puree, Baby Asparagus, Mushrooms, Onion

200g Eye Fillet 42

Creamy Mash, Green Beans, Red Wine Jus

Chicken Parmigiana 28

Steak Fries, Salad, House Napoli, Cured Ham, Mozzarella

House Crumbed Chicken Schnitzel 26

Steak Fries & House salad served with Gravy

Chicken Satay Nasi Goreng 26

Wok Tossed Rice, Spring Onions, Carrots, Leeks, Bean Sprouts, Chilli, Sesame Oil, Topped with Fried Egg & Prawn Crackers

Steak Sandwich w/ Steak Fries 28

Minute Steak, Caramelised Onion, Tomato, Lettuce, Dijon Aioli, Sourdough

Pale Ale Battered Barramundi Filet 28

House Salad, Chips, Tartare Sauce, Lemon

Big Aussie Beef Burger w/ Steak Fries 26

Fried Egg, Crispy Bacon, Grilled Pineapple, Beetroot, Tomato Sauce, Milk Bun

Southern Fried Chicken Burger w/ Chips 26

Guacamole, Lettuce, Tomato, Swiss Cheese

Green Falafel Wrap w/ Steak Fries (GF)(V) 25

Hummus, Tabouli Salad, Lettuce, Tomato, Tortilla Wrap

SIDES

Steak Fries 7

Creamy Mash Potato (GF) 7

Green Beans (GF) 7

Garden Salad (GF) 7

Dietary Key

Vegan (V)

Vegetarian (Vg)

Gluten Free (GF)

Vegan Option (VO)

Vegetarian Option (VGO)

FOOD MENU



GRAZING OPTIONS

Prawn & Ginger Dumplings Schezwan Chilli, Black Soy Vinegar	17
Karaage Chicken Chili Aioli	17
Crispy Honey Chili Popcorn Cauliflower (V)(GF) Chilli Aioli	16
Salt & Pepper Calamari (GF) Lemon Aioli	18
Buffalo Chicken Wings Carrots, Celery, Blue Cheese Sauce	18
Cajun Chicken Wings Sweet Chilli Sauce	18

PIZZA

Margherita (V) San Marzano Tomato, Fior Di Latte, Basil	19
Wood Fired Chicken San Marzano Tomato, Fior Di Latte, Roast Chicken, Housemade Chilli XO	22
Ham & Pineapple San Marzano Tomato, Fior Di Latte, Smoked Ham, Pineapple	22
Hot Cacciatore Salami San Marzano Tomato, Fior Di Latte, Hot Salami, Chilli, Oregano	22
Gluten Free Base	4
Vegan Cheese	3
Extra Meat	4

Homemade Pumpkin & Sage Arancini (4) (Vg) Homemade Tomato Relish, Parmesan	18
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Homemade Wagyu Beef Sausage Rolls (5) Bush Tomato Chutney	16
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Crispy Veggie Spring Rolls (7) (V) Sweet Chili	13
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Hummus (V) Corn Chips, Olive Oil-Garlic, Paprika, Chickpeas, Dukkha	14
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Nachos (VO)(GF) Mozzarella, Black Beans, Sour Cream, Salsa, Guacamole, Jalapenos	19
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Steak Fries (V) Siracha Aioli	13
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Potato Wedges (VO) Sweet Chili, Sour Cream	14
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DAILY SPECIALS

Tuesday

\$25 250g Porterhouse Steak

Wednesday

\$20 Chefs Special

Thursday

\$20 Parma

Friday

\$20 Steak Sandwich

Saturday

\$20 Burgers

Saturday

\$1 Chicken Wings (Min. 6 Wings)

Dietary Key

Vegan (V)

Vegetarian (Vg)

Gluten Free (GF)

Vegan Option (VO)

Vegetarian Option (VGO)

DRINKS MENU



WINE LIST

	gls	btl
Sparkling		
Trentham Estate Prosecco Murray Darling, NSW	10	45
Paul Louis, Blac De Blancs France	12	54
Club Spritz Peach & Hibiscus Prosecco Ade, SA	13	59
Rosé		
La Vielle Ferme, Rosé France	11	50
Turkey Flat, Rose Barossa Valley, SA	-	60
Sweet / Dessert Wine		
Innocent Bystander, Moscato Yarra Valley, VIC	10	42
Jim Barry, Riesling Clare Valley, SA	12	54
Tarot Chilled Grenache Adelaide, SA	13	59
White Wine		
Secret Garden, Pinot Grigio NSW	9	40
Trentham Estate, Sauvignon Blanc NSW	10	45
Mahi, Sauvignon Blanc Marlborough, NZ	14	63
Yering Station, Chardonnay Yarra Valley, VIC	12	54
Barmah Park Chardonnay Mornington, VIC	12	54
Tim Adams, Pinot Gris Clare Valley, SA	13	58
Shaw & Smith, Sauvignon Blanc Adelaide Hills, SA	-	65
Red Wine		
Trentham Estate, Shiraz Murray Darling, NSW	10	45
Torzi Matthews, Shiraz Barossa, SA	14	62
Barmah Park Shiraz Cabernet Mornington, VIC	14	65
San Pietro, Pinot Noir Mornington, VIC	13	58
Alamos, Malbec Argentina	12	54
Forest Hill, Cabernet Sauvignon WA	12	54
Sanguine Estate Progeny Shiraz Heathcote, VIC	-	58
Sons of Eden, GSM Barossa, SA	-	65
Holm Oak, Pinot Noir Tasmania	-	75
Barmah Park Pinot Noir Mornington, VIC	-	90

BEER LIST

	sch	pint	jug
On Tap			
Carlton Draught	9	12	24
Carlton Dry 3.5%	8.5	11	22
Mountain Culture AP Lager	8.5	11	22
Sapporo Japanese Lager	10.5	14	28
Heineken Premium Lager	12.5	17	34
Guinness (Pint Only)	-	16	-
Mt Goat Tasty Pale Ale	8.5	11	22
Coopers Pale Ale	10.5	14	28
Balter XPA	11	15	30
Kaiju Krush Tropical Ale	10	13	28
Kaiju Metamorphosis WC IPA	11	15	30

Ask our friendly staff about the rotational craft beers on tap

Cider / RTD

Mt Goat Apple Cider	8.5	11	22
Hard Rated Zero Sugar	13	17	34

Cans / Bottles

Great Northern 3.5%	8
Furphy Refreshing Ale	8
Corona	9
Stone & Wood Pacific Ale	10
Asahi Super Dry	9.5
Rekorderlig Strawberry & Lime Cider	13

Non-Alcoholic Beer

Heaps Normal XPA 0.5%	8
Heaps Normal Hazy Pale 0.5%	8

** Please note we have a late night surcharge after 10pm Friday - Sunday*

DRINKS MENU



COCKTAILS

Signature

Crimson Rose	26
Tanqueray, Disaronno, Apricot Brandy, Cranberry, Orange Bitters, Fresh Lemon, Egg White	
The Quiet Cascade	23
Jameson, Aperol, Fresh Raspberries, Fresh Lemon, Grapefruit Juice	
Pisco Nova	26
Pisco, Havana, Martini Rosso, Orgeat, Mango, Fresh Lime, Pineapple Juice	
Picante De La Casa	24
Reposado Tequila, Chilli, Fresh Coriander, Agave, Lime, Tajin	
The Final Pour	25
Buffalo Trace, Fresh Lemon, Honey, Egg White, Shiraz	
El Sol Mudo	24
Tequila Blanco, Plantation Dark, Fresh Lime, Honey	
Emerald Old Fashioned	25
Bushmills, Oloroso Sherry, Demerara, Barrel Aged Bitters	
Gin-uinely Sour	26
Tanqueray, Strawberry Liqueur, Cranberry, Fresh Lemon, Yuzu, Fresh Raspberries, Egg White	

Classic

Espresso Martini	20
Ketel One, Kahlua, Cold Press Coffee	
Charlie Chaplin	21
Haymans Sloe Gin, Apricot Brandy, Lemon	
Pornstar Martini	20
Vanilla Vodka, Passionfruit Liqueur, Lemon, Passionfruit, Egg White	
Margarita	24
Choice: Classic, Tommys, Spicy, Coconut	
Sours	22
Choice: Amaretto, Pavan, Whiskey, New York, Bloody Shiraz	