

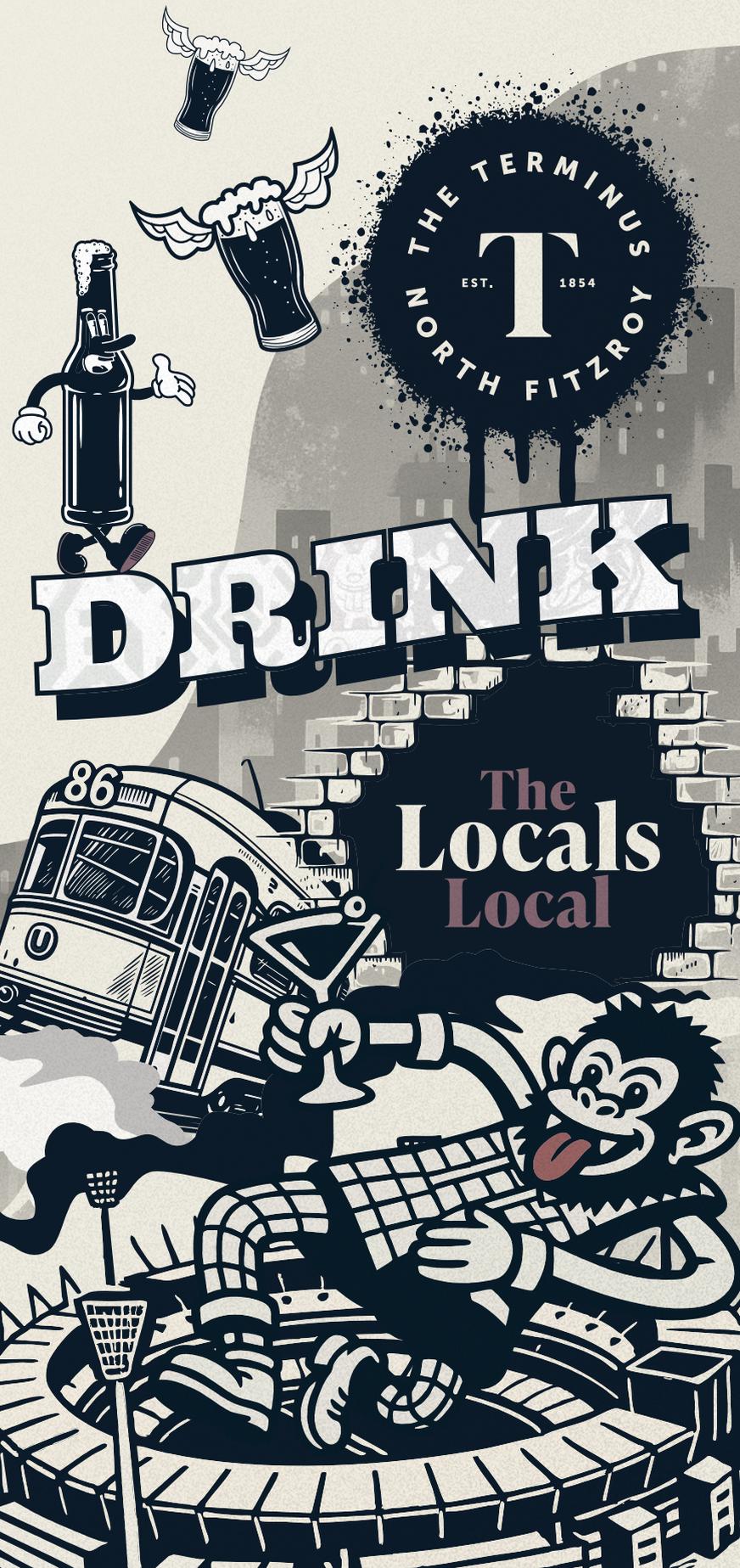
## Non-Alcoholic

Heineken Zero 0% .....	9.5
Heaps Normal Quiet XPA <0.5%.....	9.5
Heaps Normal Another Lager <0.5%.....	9.5
Heaps Normal Half Day Hazy Pale <0.5%.....	9.5
Bridge Road Free Time Pale Ale <0.5%.....	9.5

	120ml	250ml	BTL
Plus Minus Pinot Grigio.....	10	16.5	45
Plus Minus Pinot Noir .....	10	16.5	45

## Mocktails

The Designated Driver Peach, Earl Grey Tea, lemon, orange.....	16
The Placebo Effect Jalapeño, pineapple, lime, coconut .....	16
The Responsible Party Pineapple, lime, blue agave, cacao bitters.....	16
The Sober Expression Passionfruit, lime, mint, soda .....	16
The Teetollater Earl Grey Tea, lemon, egg white, lavender.....	16
The Virgin Mary Tomato juice, Worcestershire sauce, lemon, .....	16
spice blend	



## Sparkling

	120ml	BTL
<b>The Conversationalist Prosecco</b> South Eastern Australia .....	<b>12</b>	<b>66</b>
<b>Mortar &amp; Pestle Brut NV SA</b> .....	<b>11</b>	<b>59</b>
<b>Madam Coco Blanc de Blancs Brut NV France</b> .....	<b>14</b>	<b>69</b>
<b>Chandon Brut Yarra Valley, VIC</b> .....	<b>16</b>	<b>92</b>
<b>Moët &amp; Chandon Imperial Brut Champagne France</b> .....		<b>239</b>

## White

	150ml	250ml	BTL
<b>Peg &amp; Bull Pinot Grigio</b> South Eastern Australia .....	<b>11</b>	<b>17.5</b>	<b>49</b>
<b>Galante Pinot Grigio Italy</b> .....	<b>14</b>	<b>20.5</b>	<b>59</b>
<b>Mt Difficulty Roaring Meg Pinot Gris</b> Central Otago, NZ .....	<b>14.5</b>	<b>23.5</b>	<b>69</b>
<b>The Potting Shed Sauvignon Blanc SA</b> .....	<b>11</b>	<b>17</b>	<b>49</b>
<b>Whispering Clouds Sauvignon Blanc Marlborough, NZ</b> .....	<b>13</b>	<b>19.5</b>	<b>49</b>
<b>The Potting Shed Chardonnay SA</b> .....	<b>12</b>	<b>19.5</b>	<b>49</b>
<b>Where Oceans Meet Chardonnay Margaret River, WA</b> .....	<b>14.5</b>	<b>23.5</b>	<b>69</b>
<b>Woods Crampton Riesling Barossa Valley, SA</b> .....	<b>12.5</b>	<b>20</b>	<b>57.5</b>
<b>Jaunt Skins Pet Nat Australia</b> .....	<b>16</b>	<b>26.5</b>	<b>79</b>

## Rosé

	150ml	250ml	BTL
<b>The Potting Shed Rosé SA</b> .....	<b>11</b>	<b>19.5</b>	<b>49</b>
<b>Adeline Rosé France</b> .....	<b>14</b>	<b>20.5</b>	<b>66</b>

## Red

	150ml	250ml	BTL
<b>The Potting Shed Shiraz SA</b> .....	<b>11</b>	<b>17.5</b>	<b>49</b>
<b>Woods Crampton Barossa Shiraz Barossa Valley, SA</b> .....	<b>13</b>	<b>20.5</b>	<b>59</b>
<b>The Hare &amp; The Tortoise Pinot Noir Yarra Valley, VIC</b> .....	<b>11</b>	<b>17.5</b>	<b>49</b>
<b>Five Vineyard Pinot Noir Plenty, VIC</b> .....	<b>15</b>	<b>24.5</b>	<b>69</b>
<b>Little Giant Premium Cabernet Shiraz Coonawarra, SA</b> .....	<b>14</b>	<b>20.5</b>	<b>59</b>
<b>Terrazas De Los Andes Malbec Reserva Mendoza, Argentina</b> .....	<b>19</b>	<b>30</b>	<b>89</b>
<b>Antinori Santa Cristina Toscana IGT</b> .....	<b>14.5</b>	<b>23.5</b>	<b>69</b>
<b>Sangiovese Merlot Tuscany, Italy</b> .....			

## Sweet

	150ml	250ml	BTL
<b>Tread Softly Moscato SA</b> .....	<b>11</b>	<b>17.5</b>	<b>49</b>

## Cocktails

<b>The Australian</b> Applewood Gin, lime, egg white, lemon myrtle, eucalyptus bitters .....	<b>24</b>
<b>The Beekeeper</b> Monkey Shoulder Whisky, lemon, Aquafab, honey, eucalyptus bitters ..	<b>24</b>
<b>The Bluestone</b> Patrón Reposado Tequila, blue agave, cacao bitters .....	<b>26</b>
<b>The French Artichoke</b> Bombay Sapphire Gin, Cynar Amaro, Lillet Blanc, fennel bitters .....	<b>24</b>
<b>The Flying Fox</b> Grey Goose Vodka, Macadamia & Wattleseed Liqueur, espresso, salted caramel .....	<b>24</b>
<b>The Melbourne</b> Gospel Solera Rye Whiskey, Australian Amaro, Sweet Vermouth, tobacco bitters .....	<b>26</b>
<b>The Original Cinder</b> Jalapeño-infused Patrón Silver Tequila, Orange Curaçao, lime ...	<b>24</b>
<b>The Pavlovian Condition</b> Bombay Sapphire Gin, Lillet Blanc, raspberry, lemon, Aquafab, passionfruit .....	<b>24</b>
<b>The Peninsula</b> Bacardi Carta Blanca Rum, pineapple, lime, coconut, Pinot Noir float ...	<b>22</b>
<b>The Terminalia</b> Hendrick's Gin, St Germain Elderflower Liqueur, lime, Jasmine tea .....	<b>22</b>

## On Tap

	Pot	Sch	Pint
<b>Fitzroy Crisp Lager 4.2%</b> .....	<b>7</b>	<b>10</b>	<b>13</b>
<b>Guinness Irish Stout 5%</b> .....	<b>10</b>	<b>13.5</b>	<b>17</b>
<b>Travla Mid Strength Australian Lager 3.5%</b> .....	<b>8.5</b>	<b>12</b>	<b>14.5</b>
<b>Mountain Culture Scenic Route 5.2%</b> .....	<b>9</b>	<b>12</b>	<b>15</b>
<b>Little Creatures Pipsqueak Apple Cider 5.2%</b> .....	<b>9.5</b>	<b>13</b>	<b>16</b>
<b>Stone &amp; Wood Pacific Ale 4.4%</b> .....	<b>8.5</b>	<b>12.5</b>	<b>15.5</b>
<b>Stomping Ground Gipps Street Pale Ale 5.2%</b> .....	<b>8.5</b>	<b>12.5</b>	<b>15.5</b>
<b>Fixation IPA 6.4%</b> .....	<b>10</b>	<b>14</b>	<b>18</b>
<b>James Squire Lemon Squash 4%</b> .....	<b>10</b>	<b>14</b>	<b>18</b>
<b>Little Dragon Ginger Beer 4%</b> .....	<b>10</b>	<b>14</b>	<b>18</b>

*Please head to the bar for more rotating options*

## Bottles & Cans

### LAGERS

<b>Coopers Light 2.9%</b> .....	<b>10.5</b>
<b>Asahi 5%</b> .....	<b>11.5</b>
<b>Corona 4.6%</b> .....	<b>12</b>
<b>Melbourne Bitter 4.6%</b> .....	<b>12</b>
<b>O'Brien Lager (GF) 4.5%</b> .....	<b>12</b>
<b>Victoria Bitter 4.9%</b> .....	<b>12</b>
<b>Boatrockers Pilsner 4.5%</b> .....	<b>14</b>

### PALE ALES

<b>Coopers Pale Ale 4.5%</b> .....	<b>11.5</b>
<b>O'Brien Pale Ale (GF) 4.5%</b> .....	<b>12</b>
<b>Local Brewing Co. XPA 5%</b> .....	<b>13.5</b>
<b>Bridge Road Beechworth Pale Ale 4.8%</b> .....	<b>14.5</b>

### IPAs

<b>Bodriggy Specky Juice Hazy IPA 3.5%</b> .....	<b>12</b>
<b>Stomping Ground Hop Stomper IPA 6%</b> .....	<b>14.5</b>
<b>Bentspoke Crankshaft IPA 5.8%</b> .....	<b>15</b>
<b>CoConspirators The Matriarch NEIPA 6.5%</b> .....	<b>16.5</b>
<b>Two Bays IPA (GF) 6%</b> .....	<b>16</b>

### SOURS

<b>Stomping Ground Passionfruit Smash 4.2%</b> .....	<b>12.5</b>
<b>Gweilo Rainbow Sherbet Sour 6%</b> .....	<b>15.5</b>

### DARK BEERS

<b>Coopers Stout 6.3%</b> .....	<b>11.5</b>
<b>Moo Brew Dark Ale 5%</b> .....	<b>12</b>
<b>3 Ravens Black Oatmeal Stout 4.5%</b> .....	<b>13.5</b>
<b>Boatrockers Stout 6.1%</b> .....	<b>14.5</b>
<b>Bad Shepherd Peanut Butter Porter 6.4%</b> .....	<b>15.5</b>

### CIDERS / OTHERS

<b>Napoleone Pear Cider 4.5%</b> .....	<b>12.5</b>
<b>Louis Hard Apple Cider 4.5%</b> .....	<b>13</b>
<b>Brookvale Union Ginger Beer 4%</b> .....	<b>13.5</b>
<b>Brookvale Union Peach Iced Tea 4%</b> .....	<b>13.5</b>
<b>Isla Vodka + Lime &amp; Soda 4%</b> .....	<b>14</b>
<b>Isla Vodka + Blood Orange &amp; Passionfruit 4%</b> .....	<b>14</b>
<b>Barry Guava Prickly Pear Tequila &amp; Soda 4.5%</b> .....	<b>15</b>

## Top Picks

### TAP BEER

Fitzroy Crisp 4.2%.....	13
Mountain Culture Scenic Route Hazy Pale 4%.....	15
Guinness Irish Stout 4.2%.....	17
Travla Mid Strength Australia Lager 3.5%.....	14.5
James Squire Lemon Squash 4%.....	18

### WINES BY THE GLASS

	150ml
Mortar & Pestle Brut NV (120ml).....	11
Galante Pinot Grigio.....	13
The Potting Shed Sauvignon Blanc.....	11
Where Oceans Meet Chardonnay.....	14.5
Adeline Rosé.....	14
The Hare & The Tortoise Pinot Noir.....	11
The Potting Shed Shiraz.....	11
Little Giant Premium Cabernet Shiraz.....	13

### NON-ALCOHOLIC

Plus Minus Pinot Grigio.....	10
Plus Minus Pinot Noir.....	10
The Sober Expression Passionfruit, lime, mint, soda.....	16
The Designated Driver Peach, Earl Grey Tea, lemon, orange.....	16

## Cocktails

### The Original Cinder

Jalapeño-infused Patron Silver Tequila,  
Orange Curaçao, lime..... 24

### The Flying Fox

Grey Goose Vodka, Macadamia & Wattleseed  
Liqueur, espresso, salted caramel..... 24

### The Terminalia

Hendrick's Gin, St Germain Elderflower Liqueur,  
lime, jasmine tea..... 22

### The Beekeeper

Monkey Shoulder Whisky, lemon, egg white,  
honey, eucalyptus, bitters..... 24

Four Pillars Bloody Shiraz Gin Spritz..... 22

*Please see our drinks menu for full drinks list*



## To Start & Share

<b>Gyoza</b> Chicken & sweetcorn gyoza, soy mirin.....	<b>20</b>
Corn & coriander gyoza, soy mirin (v) .....	<b>20</b>
<b>Halloumi Fries</b> Jalapeño ketchup (v, gfo).....	<b>18</b>
<b>Flash Fried Calamari</b> , lime aioli, chilli salt.....	<b>20</b>
<b>Bao Buns</b> Crispy pork bao buns, kimchi mayo, carrot, peanuts.....	<b>19</b>
Fried halloumi bao buns, chilli & soy, honey, cucumber, sesame (v).....	<b>19</b>
<b>Southern Fried Chicken Ribs</b> sriracha plum sauce .....	<b>20</b>
<b>Nachos</b> Corn chips, triple cheese, salsa, guac, sour cream, coriander (gf).....	<b>22</b>
Add grilled chicken.....	<b>7</b>
Add bolognese .....	<b>7</b>
<b>Cauliflower Arancini</b> Smoked cauliflower, harissa salsa (v).....	<b>18</b>
<b>Garlic Bread &amp; Hummus</b> Garlic bread, roasted capsicum hummus (v) .....	<b>18</b>
<b>Sweet Potato Wedges</b> Sweet chilli mayo (v) .....	<b>16</b>
<b>Chips</b> Pub style-chips, house aioli (v, gfo) .....	<b>12</b>

## Salads

<b>Crispy Lamb Ribs Salad</b> Crispy lamb ribs, pearl couscous, grilled capsicum, zucchini, rocket, mint, toasted seeds, ginger & coriander vinaigrette .....	<b>33</b>
<b>Confit Chicken Salad</b> Chicken leg, cos lettuce, baby potato, red onion, cherry tomato, green beans, crushed almonds, pepperberry ranch dressing (gf).....	<b>32</b>
<b>Chickpea Salad</b> Spiced chickpeas, quinoa, mixed herbs, cucumber, tomato, pickled onion & lemon tahini dressing (v, gf) .....	<b>26</b>
Add crispy pork belly or fried halloumi .....	<b>7</b>

## Stone Baked Pizza

<b>Margherita</b> Fresh buffalo mozzarella, sugo, fresh basil (v) ...	<b>20</b>
<b>Milano</b> Fior di latte mozzarella, sugo, salami, oregano .....	<b>27</b>
<b>Diavola</b> Fior di latte mozzarella, sugo, spicy nduja, pepperoni, jalapeño, chilli flakes, hot honey .....	<b>29</b>
<b>Napoli</b> Fresh buffalo mozzarella, sugo, capers, anchovies, black olives, pickled onion .....	<b>28</b>
<b>Funghi</b> Fior di latte mozzarella, garlic spinach, field mushrooms, truffle oil, Italian parsley (v).....	<b>28</b>
<b>Gardiniera</b> Fior di latte mozzarella, sugo, artichokes, grilled zucchini, sun-dried tomato, pesto (v) .....	<b>29</b>
<b>Gamberi</b> Fior di latte mozzarella, king prawns, chilli, garlic, pickled lemon.....	<b>30</b>
<b>Crudo</b> Fior di latte mozzarella, sugo, prosciutto, rocket, shaved parmesan, balsamic glaze.....	<b>29</b>
<b>Don't Say It</b> Fior di latte mozzarella, sugo, roast ham, pineapple .....	<b>28</b>
<b>Pollo BBQ</b> Fior di latte mozzarella, honey lime BBQ, chicken, capsicum, red onion.....	<b>29</b>
<b>Pizza of the Week</b> .....	See specials menu
<b>Metre of Pizza</b> .....	<b>75</b>
Fior di latte mozzarella, sugo, choice of 3 toppings, rocket, balsamic glaze	
<i>Additional toppings for a metre of pizza are an additional cost</i>	

Extra Toppings	REG	METRE
Black olives, mushrooms, capers, red onion, .....	<b>3</b>	<b>9</b>
sun-dried tomatoes, capsicum, pineapple, artichokes, jalapeño, pesto, grilled zucchini, spinach		
Salami, pepperoni, ham, buffalo mozzarella, .....	<b>4.5</b>	<b>13.5</b>
prosciutto, spicy nduja, king prawns, blue cheese, anchovies, bolognese		

*Gluten-free base | Vegan mozzarella available on request*

## Classics

<b>Chicken Parma</b> Chicken schnitzel, Napoli sauce, house cheese blend, leaf salad, chips .....	<b>32</b>
<b>Parma of the Week</b> .....	See specials menu
<b>Chicken Schnitzel</b> Chicken schnitzel, leaf salad, chips, house aioli .....	<b>30</b>
<b>Market Fish</b> .....	See specials menu
<b>Fish &amp; Chips</b> Beer battered barramundi, leaf salad, chips, lemon, yoghurt tartare .....	<b>32</b>
<b>Philly Cheesesteak</b> Fire roasted capsicum, triple cheese, pickled onion, ciabatta bread, chips, house aioli .....	<b>32</b>
<b>Pie of the Week</b> .....	See specials menu
<b>Pork Ribs</b> Honey lime BBQ pork ribs, herb slaw, pickles, chips, house aioli .....	<b>45</b>
<b>Terminus Beef Burger</b> Beef patty, caramelised onion relish, American cheese, lettuce, tomato, pickle, seeded milk bun, chips, house aioli .....	<b>29</b>
<b>Veggie Burger</b> Spiced broad bean & garden veg burger, beetroot horseradish sauce, rocket, red onion, pumpkin bun, chips, sweet chilli mayo .....	<b>30</b>
<b>Chicken Burger</b> Southern fried chicken burger, kimchi mayo, herb slaw, seeded milk bun, chips, house aioli .....	<b>29</b>
<b>Burger of the Week</b> .....	See specials menu
<b>*Gluten-free buns</b> .....	<b>3</b>

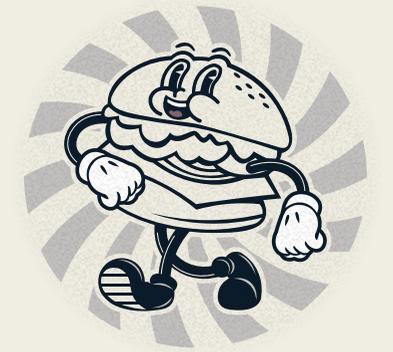
## Little Locals

<i>Kids meal, drink &amp; paddle pop</i> .....	<b>18</b>
<b>Crispy Chicken Tender</b> Chicken, tomato sauce, chips, salad	
<b>Cheeseburger</b> Beef patty, tomato sauce, bun, chips, salad	
<b>Fish &amp; Chips</b> Beer battered fish, chips, salad, yoghurt tartare, lemon	
<b>Margherita Pizza</b> Sugo, cheese	
<b>Kids Bolognese</b> Pasta, sugo, bolognese, parmesan	

## From the Grill

**Grill** (gfo)  
Please see the specials menu for available steaks.  
All steaks served with chips, leaf salad & your choice of sauce or butter

<b>Sauces</b>	
Mushroom, peppercorn, bearnaise, gravy, beef fat chimichurri .....	<b>4</b>
Garlic butter, truffle butter, bone marrow butter .....	<b>3.5</b>
Aioli, BBQ sauce .....	<b>1.5</b>



## Desserts

<b>Sticky Date &amp; Walnut Pudding</b> Butterscotch sauce, rum ice cream.....	<b>14</b>
<b>Cinnamon Dough Balls</b> Nutella, hazelnuts.....	<b>14</b>
<b>Tiramisu</b> .....	<b>16</b>
<b>Affogato</b> Ice cream, shot of espresso, .....	<b>15</b>
Add Frangelico <b>+9.5</b>	
<b>Lemon Sorbet</b> .....	<b>6</b>
<b>Frog in a Pond</b> Jelly, sprinkles, Freddo Frog.....	<b>6</b>

*All dishes may contain traces of wheat, nuts & soy.*

(gf) Gluten Free Friendly | (gfo) Gluten Free Friendly Option  
(v) Vegetarian | (ve) Vegan



**WEEKLY  
SPECIALS**

**Locals Day Monday**  
SCHNITTY WITH  
CHOICE OF TOPPING  
Gravy, Parma or Chef's Special  
**FISH & CHIPS, BURGERS**  
**\$19.50**

**Steak & Pizza  
Tuesday**  
**250G STEAK**  
With chips & salad or  
**YOUR CHOICE OF PIZZA**  
**\$22**

**Beer & Burger  
Thursday**  
**BURGER & SCHOONER**  
Ask the team for  
this week's schooner  
**\$22**

**Happy Hour  
Mon-Fri**  
\$7 house wines  
\$10 pints of select tap beers  
\$12 select cocktails  
**4-6PM**