

FOOD MENU



TO START

Trio of Dips \$16.00

With a sourdough cobb loaf

Red Dragon Sauce Chicken Wings \$14.00

Spicy, but not too spicy!

MAINS

Beer Battered Rockling \$28.00

Market fresh fish served w/chips & house tartare

Sage & Lemon Crumbed Pork Schnitzel \$26.00

Kipfler potato salad & braised red cabbage

Angus Beef Burger \$26.00

Vintage cheddar, smoked onion jam, pickles & fries

Fried Chicken Burger \$25.00

Crispy buttermilk chicken, slaw, sriracha aioli

Venom's "Mrs" Parma \$28.00

House crumbed chicken breast, ham, napoli sauce & mozzarella, served with garden salad & chips.

A nod to our venue's past.

Roast Pumpkin & Freekah Salad (VG) \$20.00

Rocquet, toasted seeds & tahini lemon dressing

SIDES

Onion Rings \$9.00

Beer Battered & Crisp

Sweet Potato Wedges \$10.00

With Sweet Chilli & Sour Cream, the boss's favourite

Bowl of Chips \$9.00

Everyone's favourite snack, with chicken salt & aioli

Garden Salad \$9.00

Tomato, Red Onion, Cucumber

Heirloom Tomato w/ Boccincini \$18.00

Balsamic glaze & fried basil

FOR THE SWEET TOOTH

Nanna's Leftover Christmas Pavlova \$16.00

Not really - it's super fresh and our chef made it himself!

With berry coulis, passionfruit and cream

DRINKS MENU



VENOM BEER ON TAP

Pot 285ml / Schooner 425ml / Pint 568ml

Dry Lager	4.2%	7 / 10.5 / 14
<i>Crisp, clean & full flavoured, hops on the tongue & light finish</i>		
Golden Ale	4.8%	7 / 10.5 / 14
<i>Crisp, clean & full flavoured, hops on the tongue & light finish</i>		
Pale Ale	4.8%	7 / 10.5 / 14
<i>Hoppy at the back, smooth at the front, far too easy to drink</i>		
Cherry Sour	4.0%	7 / 10.5 / 14
<i>Tart cherry flavour with a touch of sweetness and malt backbone</i>		
IPA	6.0%	8 / 12 / 16
<i>West Coast style, hoppy and full bodied yet super drinkable</i>		
'Drift' Hazy IPA (seasonal)	6.0%	8 / 12 / 16
<i>New England style, hazy, juicy with a touch of citrus</i>		
Black IPA	6.5%	10 (375ml Can only)
<i>Dark, malty, yet deliciously hoppy!</i>		
Apple Cider	5.0%	7 / 10.5 / 14
<i>Semi-sweet easy drinking apple cider</i>		

OUR FRIENDS ON TAP

Pot 285ml / Schooner 425ml / Pint 568ml

Bruny Island Farm Ale (Tas Pale)	5.0%	8 / 12 / 16
Holgate ESB (Handpump)	5.5%	8.5 / 13 / 17
Bendigo 'Green Cube' Hazy IPA	6.0%	8 / 12 / 16

Tasting Paddle

Choose any 4 beers, 150ml pours

20

WINE

Glass 150ml / Bottle 750ml

SPARKLING

House	Secret Garden Brut	Mildura	12 / 48
NV	Ruggeri 'Argeo'	Prosecco	17 / 68

WHITE

House	Secret Garden Pinot Grigio	Mildura	12 / 48
2024	Ros Richie Sauvignon Blanc	Mansfield	15 / 55
2024	Airlie Bank White Pinot Noir	Yarra Valley	17 / 68
2024	Eldorado Road Chardonnay	Beechworth	20 / 80

ROSE & ORANGE

2022	Emilian Single Vineyard Rose	Strathbogie	15 / 60
2024	Skin Orange	N/e Victoria	17 / 68

RED

House	Secret Garden Shiraz	Mildura	12 / 48
2024	Decent Wines Pinot Noir	Yarra Valley	18 / 72
2022	Ros Ritchie Pinot Meunier	Mansfield	17 / 68
2021	Noble Red Carmenere	Heathcote	16 / 64
2024	Warranmate Pinot Noir	Yarra Valley	18 / 72

COCKTAILS - ASK AT BAR FOR MENU

Cocktails

VTR Negroni	24
<i>Gin, Campari, Vermouth, Elderflower</i>	
Yuzushu Spritz	16
<i>Reed & Co Yuzushu, Sparkling, Soda</i>	
Ginger & Rhubarb Gin Sour	25
<i>Ginger, Rhubarb Gin, Lime, Wonderfoam</i>	
Empress	25
<i>Green Chartreuse, Orange Liqueur, Lime, Sugar</i>	
Espresso Martini	20

