



## CLASSIC MENU

available between open & 9:00pm

### FILLET STEAK (see chalk board for details)

33

cooked exactly how you like it, w/rich beef gravy and;

- smashed & fried crispy potatoes & greens
- chips and tangy coleslaw or salad

### PASTA LINGUINI

29

- Chicken, napoli sauce, mushroom, cracked pepper & italian herbs, parmesan
- or
- Garlic butter prawns, cherry tomatoes, fresh basil & chili
- or
- Eggplant, cherry tomato, roast capsicum, zucchini & parmesan (**vegetarian**)

### CHICKEN PARMIGIANA (classic home-made recipe)

26

crispy & juicy chicken breast topped with smoked ham, smothered in rich home-made napoli sauce & melted mozzarella cheese served with chips and slaw or salad

### BALSAMIC ROASTED VEGETABLE MEDLEY (vegan)

25

capsicum, zucchini, eggplant, spanish onion & cherry tomatoes, roasted with olive oil and balsamic reduction & served with garlic & olive oil bread

### GARLIC HERB BREAD (VEGAN AVAILABLE)

9

Fresh ciabatta, garlic & herbs & lashings of butter

### PARMESAN & MOZZARELLA HERB BREAD

11

Fresh white vienna, garlic & herbs and parmesan cheese & mozzarella

**CHIPS** w/ fresh shaved parmesan cheese & truffle oil

13

**CHIPS** with rich beef gravy

12

**WEDGES** with sour cream and sweet chili

13

**Check the chalk board  
additional menu details**



**- Roasts on Sundays  
Trivia & \$1 Wings on Tuesdays  
- \$25 Ribs on Wednesday  
- \$22 Parmas on Thursdays**

Please note: 10% surcharge on Sunday & public holidays



## WINE

### SPARKLING

	G (100ML)	B
*Mrs Q Prosecco - King Valley, VIC	11	48

### WHITE

	G (150ML)	G (250ML)	B
Babich Black Label Sauvignon Blanc - Marlborough, NZ	13	20	57
Maude Pinot Gris - Central Otago, NZ	15	22	64
Balgownie Chardonnay - Yarra Valley, VIC	13	20	57
*Johnny Q Sauvignon Blanc - Adelaide Hills SA	11	17	48

### ROSE

Hahndorf Hill Rose - Adelaide Hills, SA	13	20	57
* Mrs Q Grenache Rose - Barossa Valley, SA	11	17	48

### RED

Indigo Pinot Noir - Beechworth, VIC	16	23	65
Tait Shiraz ('The Ball Buster')- Barossa Valley, SA			64
* Johnny Q Shiraz - Coonawarra, SA	11	17	48
* Johnny Q Cabernet Sauvignon - Coonawarra, SA	11	17	48

Seville Estate Yarra Pinot Noir - Yarra Valley, VIC			64
Buckshot Shiraz - Heathcote, VIC			64

### BEER

TAP				BOTTLED	
	PINT	MUG	POT		
Peroni Nastro Azzurro	16	11.5	8.5	Corona	10
				Heineken - 0%	10
* Carlton Draught Lager	15	11	8	Miller Genuine Draft	11
Guest Tap	15	11	8	Little Creatures Rogers' Amber Ale	11
				Asahi Soukai 3.5 & 5.0	10 & 11
				Melbourne Bitter (can)	10

### CIDER

Kopparberg - Strawberry/Lime	500mls	14
Kopparberg - Apple		11

### \*Happy Hour Selection



## **SPECIALTY COCKTAILS**

### **APEROL SPRITZER 17**

Aperol, Prosecco, club soda – garnished with slice of orange

### **WHISKEY or AMARETTO SOUR 25**

Bourbon, lemon juice, sugar syrup – garnished with Luxardo cherries  
Amaretto, Bourbon, lemon juice, sugar syrup – garnished with Luxardo cherries

### **NEGRONI 19**

Gin, Campari, Sweet Vermouth – garnished with slice of orange

### **ESPRESSO MARTINI 25**

Vodka, Coffee Liqueur, espresso, sugar syrup – garnished with coffee beans

### **CLASSIC MARTINI 25**

Vodka or Gin (top shelf 30)  
Gin or Vodka, Dry Vermouth, (olive brine to dirty) – garnished with olives

### **OLD FASHIONED 19**

(top shelf 30)  
Bourbon Whiskey, bitters, sugar syrup – garnished with orange twist

### **RAINDANCER MARGARITA 25**

Tequila, Cointreau, lime juice – garnished with slice of lime

### **LEMON DROP 25**

Limoncello liqueur, Vodka, sugar syrup, lemon juice  
garnished with lemon peel & sugar

### **FROZEN GRANITA COCKTAILS 12**



## SEASONAL MENU

### HOT ROAST CHICKEN OR PORK ROLL

14

with home made gravy & served with chips

### NEW ENGLAND SEAFOOD CHOWDER (classic recipe!)

25

w/crispy smoked bacon, potato, seasonal seafood & fresh thyme, served with crusty garlic & herb bread

### CHICKEN MARSALA

26

Golden pan fried chicken thigh medallions w/ mushrooms in a rich wine sauce, w/smashed and fried crispy lemon potatoes and greens of the day

### SPAGHETTI MEATBALLS

24

Traditional recipe with napoli sauce, fresh basil & shaved parmesan

### CLASSIC NACHOS

16

with beef & black beans, refried beans, topped with guacamole & sour cream & jalapenos

### BUFFALO CHICKEN WINGS (7)

14

-HOT LOUISIANA sauce, crispy fried & with ranch dip  
-SMOKEY BBQ with a citrus punch served with ranch dip  
-HONEY SOY with sesame seeds

### MIXED SHARE PLATTER

24

w/ a variety of scrumptious morsels - fried, fresh, dippy, crunchy & tasty (ask for details)

