



ENTREE

Trio-Dip \$15.90

Homemade dips served with warm Turkish bread

Garlic Bread \$10.00

Flash Fried Calamari with Sweet Chilli Mayo \$16.90

Chilli Prawn with warm Turkish Bread \$16.90

Cheese Jalapeno with Lemon Mayo \$12.90

Fish & Chips with Lemon Mayo \$16.90

Arancini Balls with lemon Mayo \$14.90

Onion Rings \$12.90

Chicken Wings (Buffalo sauce/ BBQ sauce) \$16.90

Nachos \$18.90

Corn chips topped with salsa, guacamole, sour cream and jalapenos.

Add chilli corn carne (\$4.5)

Bruschetta \$14.90

Salsa, bocconcini, prosciutto, basil crisp, balsamic glaze, sour-dough

SALADS

Chicken Quinoa Salad \$29.00

Marinated chicken, roasted vegetables, honey and cumin yogurt, Spinach, Cherry tomatoes and feta

Crispy Chicken Salad \$28.90

Asian style marinated fried chicken, ice-burg lettuce, julienne carrot, coriander, fried shallots, salsa Verdi salad dressing, crispy wonton, mango and avocado salsa, been shoots, sesame seeds

Garlic Prawn and Calamari Salad(Gf) \$30.90

Marinated prawn and calamari, ice-burg lettuce, cherry tomato, cucumber, avocado, salsa Verdi salad dressing

MAINS

Beef Cheeks	\$35.90
8-hours slow cooked beef cheeks with root vegetables and red wine served with creamy mash potato and seasonal green vegetables	
Porterhouse	\$43.90
300g premium grain fed striploin cooked to your liking,served with chips and salad. Choice of sauce <i>Gravy/Pepper gravy or mushroom sauce</i>	
Lamb Shank	\$32.90
Slow cooked shank with tomato broth, root vegetable, served with potato mash and green vegetables and seasonal green	
Pork Belly	\$33.90
Served with sweet-potato mash, seasonal green,apple slaw, Asian style sticky sauce	
Atlantic Salmon	\$35.90
Crispy skin salmon served with beetroot hummus,seasonal green and chat potato	
Chicken Parmigiana	\$32.90
Panko crumb chicken breast topped with Napoli sauce,smoked ham,cheese and served with green garden salad and fries	
Lemon Pepper Calamari	\$28.90
Flash fried calamari tender served with green garden salad/fries and lemon mayo	
Veal Scallopini	\$34.90
Veal tender cooked in a white wine, seeded mustard, parsley, mushroom cooked in creamy sauce and served with creamy potato mash and seasonal green	
Chicken Scallopini	\$32.90
Chicken tender cooked in bacon, mushroom, onion, garlic in creamy sauce and served with potato mash and seasonal green	
Lamb Curry	\$33.90
Traditional style slow cook Lamb curry served with bread and rice	

BURGERS

Southern Fried Chicken Burger	\$24.90
Buttermilk fried chicken breast, cabbage slaw, double smoked bacon, American cheese, spicy mayo on a milk bun with seasoned fries	
Hungry Cow Beef Burger	\$28.90
Beef patty/double smoked bacon,fried egg,tomato,ice-burg lettuce,caramelised onion, lemon mayo and BBQ sauce on milk bun served with fries	
Veggie Burger	\$22.90
Veg Pattie, lettuce, tomato, carnalised, avocado, cheddar, aioli sauce on milk bun with seasoned fries	

PASTA/RISOTTO

Homemade gnocchi \$8.00

Gluten free penne \$5.00

Penna Carbonara Pasta \$24.90

Double smoked bacon, onion, garlic, free-range egg reduced in creamy white wine sauce and parmesans cheese

Spaghetti Bolognese Pasta \$25.90

Homemade Napoli sauce, parmesan cheese

Aglio Olio Gamberi Spaghetti \$32.90

Black tiger prawns, spinach, parsley in onion, garlic and olive oil

Pesto and Pumpkin Gnocchi \$32.90

Onion, garlic, green pea, mushroom, dice pumpkin reduced in creamy pesto sauce and parmesan cheese

Pan-Fried Gnocchi Fungi \$32.90

Mixed mushroom, parmesan cheese, spinach, onion, garlic, lemon juice white wine and olive oil infused

Lamb Ragu Fettuccini \$32.90

Slow cooked lamb leg with root vegetable, tomato broth, parsley and parmesan cheese

Spinach and Ricotta Tortellini (v) \$28.90

Onion, garlic infused in white wine and rosa sauce and parmesan cheese

Mushroom and Thymes Risotto (GF) \$26.90

Button mushroom, thymes, spinach, onion, garlic infused in white wine and stock finished with parmesan cheese.

Add chicken

Prawn and Calamari Risotto (GF) \$32.90

Onion, garlic, green pea, parsley, reduced in pepper-nata and stock finished with parmesan cheese

PIZZA

Traditional Pizza

Medium \$17/large\$21 (gluten base free \$4) vegan cheese

Margarita Pizza

Tomato base,mix herbs topped with mozzarella cheese

Hawaiian Pizza

Smoked ham, pineapple and mozzarella cheese

Aussie Pizza

Tomato base, smoked ham, bacon, egg and mozzarella cheese

Capricciosa Pizza

Tomato base, ham, mushroom, kalamata olives, anchovies and mozzarella cheese

Gourmet pizza

Medium \$24/large\$28 (gluten base free \$4) vegan cheese

Supreme Pizza

Tomato base, pepperoni, pork and fennel sausage, smoked ham, mushroom, Spanish onion, pineapple, capsicum, kalamata olives and mozzarella cheese

Pepperoni Pizza

Tomato base, pepperoni, Spanish onion, capsicum and mozzarella cheese(chilli)

Meat Lover Pizza

BBQ sauce, smoked ham, pork and fennel sausage, bacon, pepperoni, chicken and mozzarella cheese

BBQ Chicken Pizza

BBQ base, chicken, mushroom, Spanish onion, feta and mozzarella cheese

Spanish Chorizo Pizza

Tomato base, smoked chorizo, roasted capsicum, jalapenos, Spanish onion, topped with mozzarella cheese (finished with guacamole, sour cream, chilli flakes and wild rocket)

Spicy Potato Pizza

Tomato base, oven roasted potato's, jalapeno, Spanish onion, olives, feta and mozzarella cheese (fresh rocket and peri-peri sauce to finish)

Veggie Pizza

Tomato base, sundried tomatoes, baby spinach, roasted capsicum, grilled eggplant, grilled zucchini, artichoke, hearts, mushroom, bocconcini and mozzarella cheese (pesto mayo to finish).

Premium pizza

Medium \$24/ large \$28(Gluten free base \$4) vegan cheese

Prosciutto Pizza

Garlic base, prosciutto, Roma tomato, mozzarella cheese (roquette and shaved parmesan)

Mixed Seafood Pizza

Tomato base, semi-dried tomatoes, tiger prawn, mussels, mixed marinara , bocconcini cheese and mozzarella cheese.

Pulled Pork Pizza

BBQ base, smoked chorizo, roasted capsicum, jalapeno, Spanish onion and topped with mozzarella cheese (finish with guacamole, sour cream, chilli flakes and wild roquette)

SIDES @ \$11.90

Bowl of Chips

Bowl of Wedges

Bowl of Sweet Potato's Chips

Greek Salad

Seasonal Green Vegetables

DESSERT

Brownie

Homemade chocolate brownie served with vanilla ice cream

\$14.00

Churros

Tossed in cinnamon sugar, served with vanilla ice cream, milk chocolate Sauce, strawberry

\$12.00

Nutella Calazone

Nutella and ricotta cheese, folded in pizza bread and seasonal fruits

\$15.00



DRINKS

Coffee

	Regular	Large
Long Black	\$4.50	\$5.00
Espresso	\$4.50	\$5.00
Cappuccino	\$5.00	\$6.00
Latte	\$5.00	\$6.00
Flat White	\$5.00	\$6.00
Macchiato	\$5.00	
Hot Chocolate	\$5.00	\$6.00
Mocha	\$5.00	\$6.00
Chai Latte	\$5.00	\$6.00
Matcha Latte	\$5.00	\$6.00
Babyccino	\$4.00	

Cold Coffee

Affogato	\$8.00
Iced Coffee	\$7.50
Iced Mocha or Matcha	\$7.50
Iced Chocolate	\$7.00

Soy, Almond & Oat Milk \$1.00 | Decaf \$1.00 | Extra Shot \$0.80

Tea

\$4.50

English Breakfast, earl grey, Peppermint, Chamomile, Japanese Sencha, Chai, Green tea, Lemongrass & Ginger

Bottled Water

Still	\$3.50
Sparkling Mineral	\$6.50

Milkshakes \$8.00

Chocolate, Vanilla, Strawberry, Caramel and Cookies & Cream

Smoothies \$11.00

Mango, Passion Fruit, Mix Berries and Pineapple

*Almond, Soy or Oat milk base \$1.00

Juices \$6.50

Orange, Apple, Pineapple or Cranberry

Soft drinks

Coke, Zero Coke, Sprite, Ginger Ale, Soda or Tonic water \$5.00

Lemon Lime & Bitters \$6.00

Soda Lime & Bitters \$6.00

Ginger Beer \$6.50

Red Bull \$5.50

No Alcoholic Beer \$8.00

Bottled Beers & Ciders

Pure Blonde	\$8.00	Corona	\$9.00
Melbourne Bitter	\$9.00	Coopers Pale Ale	\$9.00
Asahi	\$9.00	Apple Cider	\$9.00
Peroni	\$9.00		

On tap

	Schooner	Pint	Jug
Tiger Beer	\$10.00	\$12.00	\$22.00
Stella Artois	\$12.00	\$14.00	\$25.00
Great Divider Pale Ale	\$11.00	\$13.00	\$23.00

Sparkling Wines

	Glass	Bottle
Louis Perdrier Brut France	\$12.00	\$50.00
Bouchard Aine Rosé France	\$50.00	
En Vie Blanc de Noir Yarra Valley	\$68.00	
Dogarino Prosecco Italy	\$14.00	\$60.00

Sweet Wines

	Glass	Bottle
Lake Breeze Moscato Langhorne Creek SA	\$12.00	\$50.00

Rose Wines

	Glass	Bottle
The Roxy Leeton NSW	\$10.00	\$49.00
Bouchard Aine et Fila France		\$55.00

White Wines

	Glass	Bottle
Little Goat Sauvignon Blanc Marlborough NZ	\$12.00	\$49.00
Moates Lane Sauvignon Blanc Mount Avoca VIC	\$52.00	
Berton Vineyard Pinot Grigio SA		\$55.00
Ingram Road Pinot Grigio Margaret River WA	\$14.00	\$60.00
Ingram Road Chardonnay Yarra Valley VIC	\$14.00	\$60.00
50 Degree Reisling Germany	\$13.00	\$55.00

Red Wines

	Glass	Bottle
Toorak Estate Shiraz Riverina NSW	\$9.00	\$42.00
Homestead Cabernet Sauvignon Barossa SA	\$14.00	\$60.00
Allegro Pinot Noir NSW	\$12.00	\$50.00
Oscar's Folly Pinot Noir Yarra Valley VIC		\$50.00
Homestead Merlot Barossa Valley SA	\$14.00	\$60.00
Poggio Chianti Sangiovese Italy		\$55.00

Cocktails

Chelada

Beer (lager), fresh lime, rim salt and Chilli (Tajin)

\$15.00

Mimosa

sparkling wine and orange juice

\$15.00

Negroni

Gin, Campari, red vermouth and orange

\$20.00

Old Fashioned

Whisky, angostura bitters, sugar syrup, water and orange

\$20.00

Whisky Sour

Whisky, lime juice and aquafaba

\$22.00

Classic Margarita

Tequila, fresh lime ,Cointreau

\$20.00

Spicy Margarita

Tequila, fresh lime ,Cointreau and Chilli flakes

\$20.00

Coconut Margarita

Tequila, fresh lime ,Cointreau, coconut cream and malibu

\$20.00

Aperol Spritz

Aperol, sparkling wine and soda water

\$17.00

Campanari Spritz

Campanari, sparkling wine and soda water

\$17.00

Gin Berry Saint

Gin, Chambord and lime juice

\$20.00

Pina Colada

Bacardi, malibu, pineapple juice, lime and coconut cream

\$21.00

Frozen Daiquiris

Your choice of strawberry, passionfruit, pineapple or mango

\$20.00

Lychee Bliss

Gin, lychee liqueur, peach schnapps, lime & cranberry juice

\$22.00

Toffee Apple \$22.00

Chambord, apple liqueur, butterscotch schnapps, pineapple & cranberry juice

Beached As \$22.00

Malibu, strawberry liqueur, peach schnapps, pineapple, cranberry juice served over Ice

Toblerone \$24.00

Baileys, Kahlua, Frangelico, chocolate & honey

Long Islan Tea \$24.00

Vodka, Rum, Gin, Tequila, Triple Sec, Lime juice, coca cola

French Martini \$20.00

Vodka, Chambord, Pineapple juice

Espresso Martini \$24.00

Vodka, crème de cacao and a shot of our Chilled Gravity Espresso

Cosmopolitan \$20.00

Vodka, Cointreau, Lime & Cranberry juice

Mocktails @ \$15.00

Frozen Passion Fruit

Beer (lager), fresh lime, rim salt and Chilli (Tajin)

Tropical Saint

Orange juice, pineapple juice and lemon

Virgin Mojito

Lime, mint and soda water



Spirits and Liqueurs

Vodka

Smirnoff	\$10.00
Absolute	\$10.00
Belvedere	\$12.00
Grey Goose	\$12.00

Gin

Gordon	\$10.00
Tanqueray	\$10.00
Bombay Sapphire	\$12.00
Hendricks	\$14.00
Roku	\$14.00

Bourbon

Jim Beam	\$9.00
Jack Daniels	\$10.00
Wild Turkey	\$10.00
Makers Mark	\$10.00

Whisky

Johnnie Walker Red	\$10.00
Johnnie Walker Black	\$10.00
Gentleman JD	\$10.00
Canadian Club	\$10.00
Jameson	\$10.00
Chivas Regal	\$10.00
Glenfiddich	\$12.00
Toki Suntory	\$12.00
Talisker Storm	\$15.00
Monkey Shoulder	\$12.00

Rums

Bacardi white	\$10.00
Bacardi spiced	\$10.00
Havana Club	\$10.00
Captain MorganGold	\$10.00

Tequila

José Cuervo	\$9.00
Espolón White	\$12.00
El Jimador Silver	\$10.00
El Jimador Dorado	\$12.00

Liqueurs

Jagermeister	\$10.00
DiSagono	\$9.00
Chambord	\$10.00
Montenegro	\$9.00
Malibu	\$10.00
Baileys	\$10.00
Kahula	\$9.00
Frangelico	\$10.00
Tuaca	\$9.00
Cointreau	\$10.00
Campari	\$10.00
Aperol	\$10.00
Lychee	\$10.00
Galliano Vainilla	\$10.00
Opal Black/White	\$10.00
Cuarenta Y Tres 43	\$10.00



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