

SMALL

GARLIC AND CHEESE BREAD <i>(vg)</i>	\$9
TOMATO BRUSCHETTA <i>Goat cheese, salsa and balsamic (vgo)</i>	\$13
PUMPKIN AND CHEESE ARANCINI <i>Aioli (vg)</i>	\$13
FRIED CHICKEN <i>Chilli mayo (gf)</i>	\$15
LEMON PEPPER CALAMARI <i>Aioli (gf)</i>	\$15
SWEET POTATO CHIPS <i>Aioli (gf)</i>	\$10
BEER BATTERED CHIPS <i>Aioli</i>	\$10
CHEESE PLATE <i>Assorted cheese, fig crackers + quince paste</i>	\$25

MAINS

CHICKEN PARMIGIANA <i>Smoked ham, napoli, cheese, salad and chips</i>	\$27	CHAR GRILLED LAMB CUTLETS <i>Creamed potato, heirloom carrots + balsamic jus (gf)</i>	\$38
EGGPLANT PARMIGIANA <i>Tomato, feta, salsa verde + sweet potato chips (vg)</i>	\$25	PRAWN FETTUCCINE <i>Tiger prawns, spiced crab bisque</i>	\$34
GREEN VEGETABLE RISOTTO <i>Smoked almonds + parmesan (gf) (vgo) (vg)</i>	\$25	GRILLED OCEAN TROUT <i>Greek salsa salad, tiger prawns, goats cheese + baby potato's (gf)</i>	\$34
BATTERED FISH AND CHIPS <i>Salad, aioli, lemon</i>	\$27	SEARED CHICKEN BREAST <i>Champagne butter sauce, smashed sweet potato, corn + greens (gf)</i>	\$34
BEEF BURGER <i>Cheese, tomato lettuce, pickles, mustard mayo + chips</i>	\$23	POTATO GNOCCHI <i>Pancetta, tomato, burnt butter sage sauce + parmesan</i>	\$30
FRIED CHICKEN BURGER <i>Slaw, pickles, creole sauce + chips</i> - <i>Add bacon to burger \$3</i> <i>Add gluten free bun \$3</i>	\$23	300G PORTERHOUSE <i>Salad, chips + choice of sauce (mushroom, peppercorn or garlic butter)</i>	\$38

DESSERT

STICKY DATE PUDDING <i>Toffee sauce, vanilla ice cream</i>	\$14
ETON MESS <i>Meringue, berry compote, cream + fresh berries</i>	\$14

KIDS

CHICKEN WITH CHIPS AND SALAD	\$12
FISH AND CHIPS	\$12
CALAMARI WITH CHIPS AND SALAD	\$12

(vg) Vegetarian | (gf) Gluten Free | (vgo) Vegan Option

DRINK

MENU

TAP

	S	M	L
CARLTON DRAUGHT	\$6	\$9	\$12
GREAT NORTHERN SUPER CRISP	\$6	\$9	\$12
BALTER XPA	\$6.5	\$10	\$13
FOUR PINES PALE ALE	\$6.5	\$10	\$13
SINGLE FIN SUMMER ALE	\$6.5	\$10	\$13
SOMERSBY APPLE CIDER	\$6.5	\$10	\$13

STUBBIES AND CANS

VICTORIA BITTER	\$9
CARLTON DRY	\$9
CASCADE PREMIUM LIGHT	\$7
PERONI RED	\$9.5
FURPHY	\$9
COOPERS STOUT	\$10
CORONA	\$9.5
ASAHI SUPER DRY	\$9.5
PIRATE LIFE IPA	\$10
MOUNTAIN GOAT STEAM ALE	\$9.5

FIZZ

	S	L	B
T'GALLANT PROSECCO <i> Mornington Peninsula</i>	\$9.5		\$45
VEUVE AMBAL <i>France</i>	\$11		\$50

WHITE

	S	L	B
LEO BURING RIESLING <i> Clare Valley</i>	\$9.5	\$15.5	\$45
821 SAUVIGNON BLANC <i> Marlborough</i>	\$9.5	\$16	\$45
THE STAG CHARDONNAY <i> Yarra Valley</i>	\$9.5	\$16	\$45
JACK AND JILL PINOT GRIS <i> Bellarine Peninsula</i>	\$10	\$16.5	\$49
HARTOGS PLATE MOSCATO <i> WA</i>	\$9	\$14	\$42
AQUILINI PINOT GRIGIO <i> Italy</i>	\$10	\$16.5	\$49

ROSÉ

	S	L	B
SQUEALING PIG <i> NZ</i>	\$9.5	\$16	\$45
PAYS DOC <i> France</i>	\$11	\$16.5	\$49

RED

	S	L	B
JACK AND JILL PINOT NOIR <i> Bellarine Peninsula</i>	\$10	\$16.5	\$49
TAR AND ROSES SANGIOVESE <i> Heathcote</i>	\$12	\$16.5	\$52
THE STAG SHIRAZ <i> Yarra Valley</i>	\$9.5	\$16	\$45
WYNNS CABERNET SAUVIGNON <i> Coonawarra</i>	\$10	\$16.5	\$52
FICKLE MISTRESS PINOT NOIR <i> NZ</i>	\$9.5	\$15.5	\$44
THORN CLARKE MERLOT <i> Barossa</i>	\$10	\$16.5	\$49

COCKTAILS

ESPRESSO MARTINI <i>Vodka, Kahlua, Coffee</i>	\$18
NEGRONI <i>Gin, Sweet Vermouth, Campari</i>	\$18
MARGARITA <i>Tequila, Cointreau, Lime</i>	\$18
FRENCH MARTINI <i>Chambord, Vodka, Pineapple</i>	\$18
MOJITO <i>White Rum, Mint, Lime</i>	\$18
MALIBU TWILIGHT <i>Malibu, Peach Schnapps, Frangelico, Pineapple</i>	\$18
PASSION STAR MARTINI <i>Vanilla Vodka, Passionfruit liqueur, fizz</i>	\$18
PIMM'S CUP <i>fresh fruit, Ginger and lemonade</i>	\$15
APEROL SPRITZ <i>Prosecco, soda, orange</i>	\$15