

# Breads & Starters

## Breads & Starters

### Herb Garlic Bread

Grilled turkish bread with housemade herb and garlic butter and mozzarella cheese.

\$9.90

### Traditional Bruschetta

Toasted sour dough topped with heirloom tomatoes, fresh basil, red onion, whipped feta, balsamic vinegar and olive oil. (gfo)

\$14.90

### Cob Loaf

Golden crusted cob loaf with cream cheese, bacon & thyme filling.

\$11.50

## Starter to share

### House Platter

A tasting plate with satay chicken, seared chorizo, lemon pepper squid, pork belly, olives, sundried tomatoes, house made dip and mixed toasted breads.

\$27.50

## Entree

### Crispy Pork Belly

Twice cooked pork belly with crispy sage, watermelon radish finished with citrus caramel, toasted shallots & sesame seeds.

\$12.50

### Lemon Pepper Squid

Lemon pepper dusted squid served with herb aioli & fresh lemon.

\$9.90

# Main Meals

## Waygu Rump

450 day grain fed rump with garlic mash potato, confit onion and baby vegetables served with house made red wine jus. (gf) \$39.00

## Crispy Pork Belly

Twice cooked pork belly with honey roasted parsnip puree, baby vegetables and thai style prawns finished with crisp shallot, toasted sesame seeds and citrus caramel. (gfo) \$34.00

## Lamb Rump

Seared lamb rump with beetroot risotto, broccolini, asparagus and dukkah finished with balsamic shallot jus and whipped feta. (gf) \$35.00

## Duck Breast

Crispy skinned duck breast with roast chat potatoes, baby vegetables & house made jus gras. (gf) \$39.00

## Atlantic Salmon

Atlantic salmon fillet served with herb & seeded mustard rosti, fennel & green bean warm salad, pumpkin puree, heirloom tomato, feta & rocket topped with honey mustard reduction. (gfo) \$34.00

## Barramundi Fillets

Grilled or beer battered barramundi fillet with chips, house salad, lemon wedge and herb aioli sauce. (gfo) \$23.50

## Curried Beef Brisket

Slow cooked beef & potato in sweet coconut cream curry with fresh apple salad and pilaf rice. (gf) \$21.00

## Satay Chicken

Marinated chicken tenders with fragrant jasmine rice, house salad and housemade satay sauce. \$19.90

## Beef Short Ribs

Twice cooked beef ribs with garlic mash, fresh mixed slaw, pickled radish & caramel pepper sauce. (gf) \$21.00

## Vegan Stack

Roast field mushroom, grilled eggplant, steamed vegetables & asparagus on jasmine rice with coconut tom yum sauce. (gf) \$19.90



# Light Meals

## Steak Burger

120g black angus rump with bacon jam, caramelized onion, fried egg, tomato, beetroot, cheese, coz lettuce and smokey aioli on a brioche bun served with house salad and rosemary salted potatoes. (gfo) \$19.90

## Haloumi Burger

Grilled haloumi with rocket pesto, spinach, cucumber, tomato & spicy japanese mayonnaise on a brioche bun served with house salad and rosemary salted potatoes. (gfo) \$19.90

## Pulled Pork Burger

Maple & bourbon bbq pulled pork with asian slaw on a brioche bun served with rosemary salted roast potatoes and house salad. (gfo) \$19.90

## Waygu Beef Pie

Fresh baked pie with slow cooked wagyu beef, bacon, onion and thyme in red wine gravy served with roast potatoes and house salad. \$19.90

## Vegetarian Pasta

Field mushroom, baby rocket, pumpkin & tomato with burre blanc sauce topped with grated parmesan & dukkah. (gfo) (vegan option available) \$19.90

## Tom Yum Seafood Risotto

Barramundi, prawns, squid and crispy salmon flakes served in a creamy tom yum risotto topped with green peas. (gf) \$21.00

## Gado Gado Salad

Roast potatoes & boiled egg with bean shoots, julienne vegetables, mesculin lettuce and prawn crackers topped with an indonesian style dressing. \$19.90

## Lemon Pepper Squid Salad

Lemon pepper squid with mixed leaves, julienne vegetables, red cabbage, pear, pistachios with grilled lemon dressing. \$19.90

## Kids Meals

Kids Fish with chips, salad and tomato sauce. \$11.00

Kids Nuggets with chips, salad and tomato sauce. \$10.00

Kids Sausages with potato mash and gravy. \$12.50

Kids Nachos with cheese, salsa and sour cream. \$10.00

Kids Satay chicken with pilaf rice. \$11.00

Kids Pork belly with sugar palm glaze & creamy mash. \$11.00

Kids 120g Black Angus Rump with chips and gravy \$12.50

# Dessert & Coffees

## Desserts

### Chocolate three ways

Warm chocolate brownie, chocolate mousse & white chocolate filigree with mixed berry gel & honeycomb \$13.90

### Churros

Cinnamon dusted churros with salted caramel finished with vanilla icecream \$13.90

### Butterscotch Crumble

Almond and walnut crumble with pear and raspberry compote served with vanilla icecream & butterscotch sauce. \$13.90

## Coffees

Cappuccino	\$4.00
Flat White	\$4.00
Long Black	\$3.80
Long Latte	\$4.80
Short Latte	\$4.00
Macchiato	\$3.80
Affogato	\$5.30
Vienna	\$5.30
Hot Mocha	\$5.00
Chai Latte	\$5.30
Hot Chocolate	\$5.00
Baby Chino	\$1.20

## Specialty Drinks

All served in extra large mugs

White Hot Chocolate	
Cherry Ripe Hot Chocolate	
Toffee Nut Latte	
Macadamia Latte	
Hazelnut Mocha	
Vanilla Chai Latte	
Gingerbread Hot Chocolate	all \$6.50

## Pots of Tea

English Breakfast	
Irish Breakfast	
Russian Caravan	
Earl Grey	
Vanilla Assam	
Chamomile	
Peppermint	
Lemongrass mix	
Chai	
Green Sencha	
Japanese Lime	
Pot for one	\$5.20
Pot for two	\$7.20

## Extras & flavours

Mugs	\$1.00
Decaf	\$0.70
Soy	\$1.00
Lactose Free	\$1.00
Double Shot	\$0.50
Caramel, Hazelnut, Vanilla or Irish Cream	\$0.70

# Wine & Beers

## White Wines

	G	B
Deakin Estate Sauv Blanc Red Cliffs North West Victoria	6.5	26
Tainui Sauvignon Blanc Marlborough New Zealand	9.6	38
Catalina Sounds Sauv Blanc Marlborough New Zealand	na	49
Deakin Estate Chardonnay Red Cliffs North West Victoria	6.5	26
Sticks Chardonnay Yarra Valley Victoria	9.6	38
Red Claw Chardonnay Mornington Peninsula Victoria	na	49
Edwards Sem Sauv Blanc Margaret River Western Australia	9.4	37
Ninth Island Pinot Grigio Pipers River Northern Tasmania	10	40
Black Cottage Pinot Gris Marlborough New Zealand	9.6	38

## Sparkling Wines

Deakin Estate Brut NV Red Cliffs North West Victoria	9.0	36
Mojo Fizz by Rockbare Adelaide Hills South Australia	na	38
Deakin Estate Moscato Red Cliffs North West Victoria	6.5	26

## Red Wines

	G	B
Deakin Estate Shiraz Red Cliffs North West Victoria	6.5	26
Mojo Shiraz by Rockbare Adelaide Hills South Australia	na	37
Two Hands Gnarly Dudes Shiraz Barossa Valley South Australia	na	53
Sticks Cabernet Sauvignon Yarra Valley Victoria	9.4	37
Mitchell Cabernet Sauvignon Claire Valley South Australia	na	53
Norfolk Rise Merlot Mount Benson South Australia	7.8	31
La La Land Tempranillo North West Victoria	9.4	37
Crowded House Pinot Noir Marlborough New Zealand	9.4	37
Tar & Roses Sangiovese McClaren Vale South Australia	na	44
Louis Jadot Beujolaise Burgundy France	na	48

## Rose Wines

Lavau Rose South of France	9.6	39
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## Beers & Ciders

Hahn Light	6.5	Corona	8.5
Cascade Light	6.5	Stone & Wood Pacific Ale	8.5
xxxx Gold	6.5	Little Creatures Pale Ale	8.5
Hahn Super Dry	7.5	Great Northern Super Crisp	6.5
Tooheys Extra Dry	7.5	Peroni Leggera	7.5
Heineken	7.5	Coopers Pale Ale	7.5
Crown Lager	8.5	James Squire Apple Cider	8.5