

# 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, balsamic reduction, whipped fetta and olive oil. (gfo)

\$14.90

### Cob Loaf

Golden crusted cob loaf with cream cheese, bacon & sweet corn filling finished with smokey paprika.

\$11.50

## Starter to share

### House Platter

A tasting plate with coconut prawns, haloumi, 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, crispy shallots & sesame seeds.

\$14.50

### 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 potato gratin, steamed baby vegetables and house made red wine jus. (gf) \$39.00

## Crispy Pork Belly

Twice cooked pork belly with cauliflower puree, confit garlic mash and baby vegetables finished with apple cider jus. (gf) \$34.00

## Lamb Rump

Seared lamb rump with rosemary and garlic potato gratin, roast capsicum sauce, steamed baby vegetables finished with shallot jus. (gf) \$35.00

## Duck Breast

Crispy skinned duck breast with pumpkin puree, confit kipfler potatoes and roast baby vegetables finished with citrus caramel sauce. (gf) \$39.00

## Australian Snapper

Crispy skinned Australian snapper with potato rosti in a seafood bisque finished with fresh cherry tomato salsa. (gfo) \$35.00

## Beef Short Ribs

Twice cooked beef ribs with garlic mash, fresh mixed slaw & lime caramel sauce. (gfo) \$22.00

## Vegan Plate

Wild mushrooms, broccolini, baby carrot & asparagus on coconut rice with house made tom yum sauce. (gf) \$22.00

## Tom Yum Seafood Risotto

Barramundi, prawns, squid and crispy salmon flakes served in a creamy tom yum risotto topped with asian salad. (gf) \$22.00

## Pesto Chicken Pasta

Marinated chicken breast tossed in a creamy sundried tomato pesto with mushroom, garlic, onion and baby spinach topped with fresh parmesan. (gf) \$22.00

## Barramundi Fillets

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



# Light Meals

## Steak Burger

120g black angus rump with onion jam, tomato, beetroot, cheese, cos lettuce and fried egg finished with mustard aioli on a brioche bun served with house salad and mixed herb salted roast potatoes. (gfo) \$19.90

## Haloumi Burger

Grilled haloumi with house made chili jam, spinach, cucumber, tomato and sour cream on a brioche bun served with house salad and mixed herb salted roast potatoes. (gfo) \$19.90

## Crumbed Chicken Burger

Panko crumbed chicken with dill pickle slaw and avocado on a brioche bun served with mixed herb salted roast potatoes and house salad. \$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. \$19.50

## Nachos

Tortilla chips topped with mexican style pulled beef, spiced nacho cheese sauce, jalapeño & avocado salsa and sour cream. \$19.50

## Crispy Pork Belly Salad

Crispy pork 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

## Thai Beef Salad

Warm thai style beef with hokkein noodles, mixed leaves, julienne vegetables, red cabbage, bean shoots & cashew nuts with a house made thai dressing. \$19.90

## Kids Meals

Kids Fish with chips, salad and tomato sauce. \$11.00  
Kids Fish with chips, salad and tomato sauce. \$10.00  
Kids Nuggets with chips, salad and tomato sauce. \$10.00  
Kids Nachos with cheese, salsa and sour cream. \$11.00  
Kids Pork belly with coconut rice. \$12.50  
Kids 120g Black Angus Rump with chips and gravy



# Dessert & Coffees

## Desserts

### Chocolate Cremeux

Espresso pannacotta with housemade vanilla marshmallow, toasted hazelnuts and berries. \$13.90

### Chocolate Brownie

Fresh baked brownie with honeycomb, Chantilly cream and chocolate soil. \$13.90

### Coffee Loaf

Housemade coffee loaf with espresso anglaise, marscapone, strawberries and toasted coconut \$13.90

*Cakes & Slices also available, see our cake cabinet for todays selection*

### 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

### 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

### Specialty Drinks

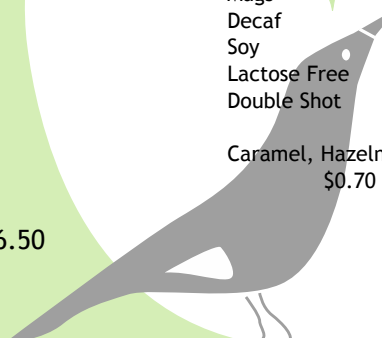
*All served in extra large mugs*

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

### 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 Bejolaise 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



