

starters

OYSTERS (6) \$26.00 (12) \$48.00

natural, kilpatrick or summer soy

SAGANAKI \$19.50

with lemon & chutney

GARLIC & CHEESE PIZZA \$19.50

(V) (VGO) (GFO)

TOMATO BRUSCHETTA \$18.50

red onion, basil, parmesan & pesto on Turkish bread (GFO)

CAULIFLOWER POPS \$16.50

with hummus (V) (VGO)

ARANCINI BALLS \$14.50

with napoletana sauce & parmesan (V)

DUO OF DIPS \$19.50

with housemade pita bread (V) (GFO)

CHICKEN TENDERS \$19.50

with spicy dipping sauce

LEMON PEPPER CALAMARI \$19.50

with green salad & tartare sauce

salads

WALNUT SALAD \$22.90

with spinach, pumpkin, candied walnuts, beetroot & feta (V) (GF)

BUDDHA BOWL \$22.90

rocket, rice, pumpkin, zucchini, red peppers, avocado with hummus & a vinaigrette (V) (VG) (GF)

TRADITIONAL CAESAR SALAD \$22.90

add: chicken \$8 salmon \$9 calamari \$9

sides

crunchy chips, mashed potato, sweet potato chips, steamed rice, charred broccoli, garden salad, zesty slaw OR greek salad \$9.00

kids

12 & under

PIZZA \$12.50 **BURGER** \$12.50

Margherita OR Hawaiian

Beef, chicken or veg patty with chips

PASTA \$12.50 **OTHER** \$12.50

Spaghetti Bolognese OR Napoletana

Nuggets or fish with chips

pizza

MARGHERITA \$22.00

Napoletana base with mozzarella & fresh basil (V) (VGO)

SALUMI \$22.90

Napoletana base, mozzarella, salami & olives

CAPRI \$22.90

Napoletana base, mozzarella, ham, mushrooms & olives

BUTTER CHICKEN \$24.90

mozzarella, chicken, caramelised onion, roast peppers & yoghurt

ALOHA \$22.90

Napoletana base, mozzarella, ham & pineapple

CARNI \$24.90

Napoletana base, mozzarella, ham, salami & prosciutto

POLLO \$24.90

Napoletana base, chicken, mushroom, spinach & pesto

VEG \$24.90

Napoletana base, mozzarella, pumpkin, caramelised onion, roast peppers, basil & feta (V) (VGO)

mains

BUTTER CHICKEN \$29.90

with basmati rice, spiced yoghurt, pickled onion & garlic flat bread

LEMON PEPPER CALAMARI \$29.90

with garden salad, chips & tartare

FISH & CHIPS \$29.90

beer battered fish OR salmon with chips, garden salad & tartare sauce

CHICKEN PARMIGIANA \$29.90

crumbed chicken breast with Napoletana sauce, cheese, parmesan, chips & salad

STEAK SANGA \$29.90

fillet steak with lettuce, tomato, caramelised onions, cheese, bacon and aioli on Turkish bread with chips

BBQ RIBS \$39.00

rack of pork ribs in a smoky BBQ sauce with chips & salad

V Vegetarian VO Vegetarian Option Available VG Vegan VGO Vegan Option Available
GF Gluten Free GFO Gluten Free Option

While we take great care to offer gluten-free options, cross-contamination may still occur in our kitchen. Despite our best efforts to avoid it, traces of gluten may be present due to shared equipment, preparation areas, or cooking methods.

15% surcharge applies on public holidays

pasta

FETTUCCINE CARBONARA \$29.50

bacon, spring onion, garlic, white wine, cream & egg

SPAGHETTI \$29.50

Bolognese OR Napoletana sauce

GNOCCHI \$29.90

with spinach & pumpkin in a creamy pesto sauce with parmesan (V)

SEAFOOD SPAGHETTI \$31.90

calamari, prawns, scallops & mussels in a garlic, white wine & butter sauce with parmesan

PRAWN LINGUINE \$30.90

with chorizo, broccoli, garlic & chilli in a white wine & butter sauce with parmesan

PESTO CHICKEN \$29.90

rigatoni, chicken, avocado & cheese in a creamy tomato pesto sauce with parmesan

RIGATONI AL FORNO \$31.50

slow cooked lamb in a red wine & tomato ragout, topped with cheese

MUSHROOM RISOTTO \$26.00

caramelised onion, mushroom, spinach, goats cheese & parmesan
add chicken \$5

steaks

all steaks comes with your choice of one side

PORTERHOUSE 300g \$49.90

RIB EYE 300g \$49.90

EYE FILLET 220g \$49.90

SAUCES \$3.50

red wine jus, mushroom, peppercorn or garlic butter

burgers

THE BLACK ANGUS \$28.90

beef patty with bacon, cheese, lettuce, tomato, caramelised onion, aioli, American mustard & chips

GRILLED CHICKEN \$28.90

with zesty slaw, sriracha mayo & cheese with chips

VEGGIE \$28.90

veggie patty, lettuce, tomato chutney & truffle aioli with chips (V)

cocktails

MOJITO \$17.00

white rum, lime, mint & soda

THE ELDERFLOWER \$18.00

St Germaine liqueur, gin, cucumber, dry ginger ale & mint

ESPRESSO MARTINI \$17.00

vodka, frangelico, kahlua & freshly brewed espresso

LYCHEE MOJITO \$17.00

white rum, lychee liqueur, mint, lychees & soda

CHOC PINA COLADA \$18.00

chocolate liqueur, malibu, coconut milk & icecream

APPLE PIE \$17.00

fireball, apple schnapps, vodka & apple juice

HAPPY BANGS \$17.00

strawberry liqueur, triple sec, kiwi bubbles & lemonade

MARGARITA \$17.00

tequila, cointreau, agave syrup & lime

LONG ISLAND ICED TEA \$22.00

vodka, gin, tequila, rum, triple sec, lime & cola

ARCTIC BLUE \$17.00

malibu, blue curacao, pineapple, passionfruit, mango & coconut milk

PASSIONFRUIT CAPRIOSKA \$17.00

vodka, passionfruit liqueur, passionfruit & lime

SPICY MARGARITA \$19.00

captain morgans, tequila, cointreau, lemon juice & sugar syrup

COSMOPOLITAN \$17.00

vodka, triple sec, cranberry & lime juice

spirits

VODKA Smirnoff **10**, Zubrowka **10**, Grey Goose **13**

GIN Larios **9**, Beefeater Pink **11**, Four Pillars Shiraz **11**, Hendriks **12**

RUM Malibu **10**, Bacardi **10**, Captain Morgans **11**, Bundaberg **11**, Kraken **13**

TEQUILA Espolon **10**, El Jimador **10**, Herradura **11**, 1800 Anejo **17**

SCOTCH Johnnie Black **11**, Johnnie Gold **13**, Chivas Regal **15**, Glenfiddich **15**

WHISKY Jack Daniels **10**, Canadian Club **10**, Jameson **12**, Suntory **12**, Macallan **19**

BOURBON Jim Beam **9**, Wild Turkey **11**, Makers Mark **12**, Woodford Reserve **12**

mocktails

FRUIT MOCKTAIL \$14.00

berries, lemon, lychee, lemonade & soda

KIWI KISSES \$14.00

kiwi, orange, agave & dry ginger with kiwi bubbles

PASSION PUNCH \$14.00

passionfruit, lychee, cucumber, mint & lemon

SWEET LADY \$14.00

mango, passionfruit, lychee & soda

STRAWBERRY MARTINI \$14.00

elderflower cordial, dry ginger ale, chamomile water, strawberries, mint, orange & lemon

beer & cider

ON TAP

	pot	schooner	pint
	8	9.5	12

Aintree Draught	Balter XPA
Great Northern Supercrisp	Hard Rated Lemon

BY THE BOTTLE \$9.00

Carlton Draught	Peroni	Monteiths Apple Cider
Coopers Light	Peroni 0%	The Hills Pear Cider
Coopers Pacific Pale Ale	Corona	James Squire Ginger Beer

non alcoholic

SOFT DRINKS \$6.00

Coke, coke no sugar, lemonade, raspberry, lift, soda water, dry ginger ale, lemon lime & bitters

SHAKES \$6.50

Chocolate, strawberry, vanilla, banana, caramel, blue heaven

ICED \$6.50

Peach iced tea, lemon iced tea, iced latte, iced coffee, iced mocha, iced chocolate

JUICE \$5.50

Orange, pineapple, apple, mango

TEA & COFFEE

	cup	mug
	4.5	5

Latte	Mocha	English Breakfast
Cappuccino	Baby Cino	Earl Grey
Flat White	Espresso	Green tea
Hot Chocolate	Double Espresso	Peppermint
Chai Latte	Long Black	Chamomile
Dirty Chai	Decaf	Lemongrass & Ginger

almond, soy, oat & lactose free **50c**

white

COPPABELLA PROSECCO 11 | 44

Tumbarumba, NSW

BYRNE VINEYARDS RIESLING 12 | 48

Clare Valley, SA

TWELVE SIGNS MOSCATO 12 | 48

Barwang, NSW

LOCK & KEY PINOT GRIGIO 13 | 50

Tumbarumba, NSW

TE MANIA SAUVIGNON BLANC 13 | 50

Marlborough, NZ

LANGE ESTATE SAUVIGNON BLANC 50

Frankland River, TAS

PIERRO SEMILLON SAUVIGNON BLANC 72

Margaret River, WA

KNEE DEEP CHARDONNAY 13 | 50

Margaret River, WA

red

ZYRAH ROSÉ 12 | 48

Sunbury, VIC

LONG STORY SHORT PINOT NOIR 15 | 60

Mornington Peninsula, VIC

CUVEE DISSENAY PINOT NOIR 16 | 64

Languedoc, FRA

SEABROOK CAB SAUV MALBEC 14 | 58

Barossa Valley, SA

WILDS GULLY TEMPRANILLO 12 | 48

King Valley, VIC

GRANT BURGE MERLOT 11 | 46

Barossa Valley, SA

BOUCHER SHIRAZ 14 | 58

Heathcote, VIC