

drinks on tap

Carlton Draught	
Carlton Dry	
Great Northern - Mid Strength	
Balter XPA	
Bridge Road Pale Ale	
Feral Brewing Session Ale	
Canadian Club & Dry	
Cascade Light	
Rusty Yak Ginger Beer - Mid Strength	

beer bottled

Stone & Wood Pacific Ale	9
Bridge Road Beechy Summer Ale	9.5
Bridge Road Little Bling IPA Mid Strength	8.5
Corona Extra	8
Balter XPA Can	10
Furphy Refreshing Ale	7
Pure Blonde Low Carb Lager	7
Tooheys Old Dark Ale	7
Victoria Bitter	7
Carlton Zero No Alcohol	5
XXXX Gold Mid Strength	7
Cascade Light	6

cider bottled

Somersby Apple or Pear	8
Strongbow Dry	8

rtds

Bundaberg Rum Can	11
Canadian Club & Dry Bottle	11
Jack Daniels Can	11
Johnnie Walker Can	11
Jim Beam Bottle	11
Cruiser	10

sparkling

	150ml Btl
Tar & Roses, Prosecco 2019, King Valley	10 45
Cofield, Chardonnay Pinot Noir, NV, Rutherglen	42
Kreglinger NV, Tasmania	55
Piper-Heidsieck Champagne NV, France	80
Brown Brothers Prosecco NV, Piccolo 200ml, Milawa	10

white wine

	150ml Btl
Gapsted, Moscato, Alpine Valley	8 30
Gapsted Hidden Story, Sauvignon Blanc, Alpine Valley	8 30
Totara, Sauvignon Blanc 2018, NZ	9 42
Shaw & Smith, Sauvignon Blanc, 2018 Adelaide Hills	55
Tar & Roses, Pinot Grigio 2019, Nagambie	9 42
La La Land, Pinot Gris 2018, NW Victoria	9 42
Thorn-Clarke Sandpiper, Riesling 2018, Eden Valley	9 42
Gapsted Hidden Story, Chardonnay 2018, Alpine Valley	8 30
Mountadam 550, Chardonnay, 2018, Eden Valley	42
Giant Steps Yarra Valley, Chardonnay 2018, Yarra Valley	60

rose

	150ml Btl
La La Land, Pinot Rose (Vegan) 2018, NW Victoria	9 42

red wine

	150ml Btl
Sticks, Pinot Noir 2018, Yarra Valley	11 50
Thorn-Clarke Merlot (Vegan) 2018, Barossa	9 42
Cofield, Sangiovese 2017, Rutherglen	10 47
Tar & Roses, Tempranillo 2017, Heathcote	50
Mojo, Cabernet Sauvignon 2018, McLaren Vale	10 48
Gapsted Hidden Story, Shiraz 2018, Alpine Valley	8 30
Campbells Bobbie Burns, Shiraz 2017, Rutherglen	11 48
Two Hands 'Gnarly Dudes', Shiraz 2018, Barossa	60

hot drinks

Espresso	4
Cappuccino, Latte, Flat White, Long Black, Hot Chocolate	5
Tea - Chai, English Breakfast, Peppermint, Earl Grey, Green	5

starters

- garlic & herb bread 6 pcs (V)(DF)(N*) 12
- beef meat balls, tomato sugo, parmesan 3 pcs (GF) 13
- arancini, wild mushrooms, caramelised onion,
aioli 3 pcs (V) 12
- butter chicken skewers, chicken crackle,
roasted cashews 3 pcs(GF)(DF) 14
- brussels sprouts, hazelnuts, pomegranate glaze,
roasted feta (V)(GF)(N*) 12
- seared scallops, pea puree, crisp prosciutto 4pcs (GF) 15
- crispy tofu, asian style sticky sauce (V)(GF)(DF)(N*) 13
- crispy calamari, lime salt, aioli (GF)(DF) 15

classics

lunch & dinner

- chicken schnitzel, choice of sauce & two sides 22
- chicken parmigiana, napoli, smoked ham, mozzarella
& choice of two sides 25
- nachos, mixed bean & tomato salsa, cheese
& sour cream (V)(GF)(N*) 15
- add
slow cooked beef 4
guacamole 3
- beer battered barramundi, choice of sides, tartare 25
*can be grilled on request
- scotch fillet, choice of sauce & two sides 35

lunch 15

lunch only

- winter salad, pumpkin, quinoa, spinach, feta,
pomegranate glaze, choice of chicken or tofu (GF)(V*)
- beef burger, caramelised onion, bacon, BBQ sauce,
cheese, lettuce, aioli & fries
- pumpkin & corn burger, smashed avocado,
lettuce, tomato, aioli & fries (V)(N)
- fried chicken burger, cheese, lettuce, tomato, aioli & fries
- 200g rump, choice of sauce & two sides

* please advise of dietary requirements when ordering

MENU

please order & pay at the bar

mains

lunch & dinner

- twice cooked pork belly, bacon jam, brussels sprouts,
paris mash (GF) 32
- house made gnocchi, cauliflower, gorgonzola sauce,
hazelnuts, crisp prosciutto (V*) 24
- beef cheeks, carrot purée, seasonal vegetables,
red wine jus (GF) 34
- slow cooked lamb shoulder, jerusalem artichoke purée,
baby vegetables (GF) 34
- crispy skin salmon, celeriac puree, kipflers, bok choy,
garlic & herb butter (GF) 32
- beef ragu, sautéed mushrooms, pappardelle, parmesan 26

sides 5

- fries
- mash (GF)
- mixed leaf salad (GF)
- seasonal vegetables (GF)
- roasted garlic & herb kipfler potatoes

sauces

- gravy 3
- mushroom 3
- peppercorn 3
- diane 3
- aioli 3
- herb & garlic butter 3
- mustard 2
- tomato sauce 2

sweets 14

- chocolate pudding, poached quince, vanilla bean ice cream
- baileys panna cotta, honeycomb, coffee soil