

Dinner served 5pm - 9pm

BAR BITES

TERIYAKI CHICKEN SKEWERS	\$12
TEMPURA PRAWNS W/ WASABI MAYONNAISE	\$12
DEEP FRIED VEGETABLE DIM SIMS	\$10

GOURMET PIZZAS

CHERRY TOMATO & BOCCONCINI W/ BASIL PESTO	\$15
GARLIC PRAWN, OLIVES & FETA CHEESE	\$18
SMOKED SALMON, CAPERS, ONION & ROCKET	\$18
CONFIT DUCK, ROASTED CAPSICUM & ONION	\$18
PROSCIUTTO & BABY ROCKET	\$18

MAINS

GARLIC & HERB CHICKEN BURGER w/ avocado salsa, tomato, mayonnaise & lettuce	\$15
VEGETARIAN HALOUMI BURGER (V) w/ sun dried tomato, capsicum, cucumber, basil pesto mayonnaise & lettuce	\$14
WAGYU BEEF BURGER w/ beetroot relish, tomato, cucumber, cheese, onion, mayonnaise & lettuce	\$16
HOMEMADE PUMPKIN TORTELLINI (V) w/ Parmesan, toasted almonds & brown sage butter	\$14.5
SPICY CRABMEAT LINGUINE w/ napolitana sauce, green zucchini & mint	\$16
FISH & CHIPS tempura battered barramundi fillets w/ homemade tartare sauce & lemon	\$16
DUCK GREEN CURRY (GF) w/ lychees, cherry tomatoes & ginger flavoured rice	\$21
LAMB SHANK CURRY (GF) w/ coconut flavoured rice & pappadums	\$21
TRIO OF PORK; CRISPY BELLY, HOMEMADE SAUSAGE & SPICED FILLET w/ glazed apples, lemon roasted potatoes & balsamic jus	\$25
300GM GRAIN FED SIRLOIN STEAK w/ herbed crushed chat potatoes, buttered green beans & onion beer sauce	\$17.50

TO SHARE

STEAMED VEGETABLES W/ OLIVE OIL & SEA SALT (VG) (GF)	\$8
FRIES WITH GARLIC CHIPS & ROSEMARY (V)	\$8
WEDGES W/ SOUR CREAM & SWEET CHILLI SAUCE (V)	\$8

(V) vegetarian

(GF) gluten free

(VG) vegan

Lunch Menu served until 5pm

GARLIC & HERB CHICKEN BURGER w/ avocado salsa, tomato, mayonnaise & lettuce	\$15
PRAWN & AVACADO SALAD w/ raspberry mango vinaigrette	\$15.5
VEGETARIAN HALOUMI BURGER (V) w/ sun dried tomato, capsicum, cucumber, basil pesto mayonnaise & lettuce	\$14
WAGYU BEEF BURGER w/ beetroot relish, tomato, cucumber, cheese, onion, mayonnaise & lettuce	\$16
PULLED LAMB BURGER w/ yoghurt, cucumber, mint & shredded cabbage	\$16
BEETROOT & VODKA CURED SALMON thinly sliced served w/ warm potato pancakes & crème fraiche	\$14
CHICKEN CAESAR SALAD w/ crispy prosciutto, marinated white anchovies & herb croutons	\$14.5
SPICY CRABMEAT LINGUINE w/ napolitana sauce, green zucchini & mint	\$16
FISH & CHIPS tempura battered barramundi fillets w/ homemade tartare sauce & lemon	\$16
CHICKEN FILLET SCHNITZEL (\$10 ON FRIDAYS) w/ chips, salad & rosemary jus	\$16
300GM GRAIN FED SIRLOIN STEAK w/ herbed crushed chat potatoes, buttered green beans & onion beer sauce	\$17.50
SINGAPORE CHILLI SOFT SHELL CRAB (WEDNESDAY ONLY) w/ deep fried Asian bread	\$12
200GM GRAIN FED SIRLOIN STEAK (THURSDAY ONLY) w/ chips, salad & red wine jus	\$9
<u>TO SHARE</u>	
STEAMED VEGETABLES W/ OLIVE OIL & SEA SALT (VG) (GF)	\$8
FRIES WITH GARLIC CHIPS & ROSEMARY (V)	\$8
WEDGES W/ SOUR CREAM & SWEET CHILLI SAUCE (V)	\$8

(V) vegetarian

(GF) gluten free

(VG) vegan

SPARKLING WINE

		Glass	Bottle
Thomas Mitchell Sparkling	<i>Goulburn Valley, VIC</i>	7	28
Grandin Classique Brut	<i>Loire Valley, France</i>		35
Danzante Prosecco Extra Dry	<i>Piemonte, Italy</i>	10	40
Croser NV	<i>Adelaide Hills, SA</i>		58
Oyster Bay Brut	<i>Marlborough, NZ</i>	9	36

CHAMPAGNE

Moet & Chandon Brut Imperial	<i>France</i>		115
Bollinger Special Cuvee	<i>France</i>		150

WHITE WINES

Tatachilla Pinot Grigio	<i>McLaren Vale, SA</i>		30
Innocent Bystander Pinot Gris	<i>Yarra Valley, VIC</i>	11	43
Mt Difficulty Estate Pinot Gris	<i>Central Otago, NZ</i>		60
Thomas Mitchell Sauvignon Blanc Semillon	<i>Goulburn Valley, VIC</i>	7	28
Capel Vale 'Debut' Sauvignon Blanc Semillon	<i>Capel, WA</i>	9	35
Pedestal Sauvignon Blanc Semillon	<i>Margaret River</i>		42
Knappstein Riesling	<i>Clare valley</i>	7.5	30
Kapuka Sauvignon Blanc	<i>Marlborough, NZ</i>	8	32
Villa Maria 'Two Valley's' Sauvignon Blanc	<i>Marlborough, NZ</i>	10	40
Philip Shaw No.19 Sauvignon Blanc	<i>Orange, NSW</i>		48
Henschke 'Coralinga' Sauvignon Blanc'	<i>Adelaide Hills, SA</i>		50
Margan Verdelho	<i>Broke, NSW</i>		39
Thomas Mitchell Chardonnay	<i>Goulburn Valley, VIC</i>	7	28
Philip Shaw 'Architect' Chardonnay	<i>Orange, NSW</i>	10	40
Capel Vale 'Regional' Chardonnay	<i>Pemberton WA</i>		46
Stonier Estate Chardonnay	<i>Mornington, VIC</i>		55
Capel Vale 'Debut' Chardonnay	<i>Capel, WA</i>	8	32
Oyster Bay Chardonnay	<i>Marlborough, NZ</i>	8.50	35

DESSERT WINE

Mitchelton Botrytis Riesling	<i>Nagambie Lakes, VIC</i>	9	36
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ROSE WINE

St. Hallet Rose	<i>Barossa Valley, SA</i>	8	32
Sandalford Rose	<i>Margaret River, WA</i>	10	38
Margan Shiraz Rose	<i>Broke, NSW</i>	8.5	35

RED WINE

Joseph Chromy Pepik Pinot Noir	<i>Tasmania</i>	8	32
Margan Shiraz Rose	<i>Broke, NSW</i>		35
Innocent Bystander Pinot Noir	<i>Yarra Valley, VIC</i>		45
Villa Maria PB Pinot Noir	<i>Marlborough, NZ</i>		57
Oyster Bay Pinot Noir	<i>Marlborough, NZ</i>	8.50	34
Oyster Bay Merlot	<i>Marlborough, NZ</i>	8	32
Thomas Mitchell Cabernet Merlot	<i>Goulburn Valley, VIC</i>	7	28
St Hallett GK Shiraz Cabernet	<i>Barossa Valley, SA</i>	8.5	34
Taltarni 3 Monks Cabernet Merlot	<i>Pyrenees, VIC</i>		45
Henschke Keyneton Estate	<i>Keyneton, SA</i>		98
Katnook 'Founders Block' Cabernet Sauvignon	<i>Coonawarra, SA</i>	10	40
Sandalford ER Cabernet Sauvignon	<i>Margaret River, WA</i>		74
Thomas Mitchell Shiraz	<i>Goulburn Valley, VIC</i>	7	28
Capel Vale 'Mt Barker' Shiraz	<i>Mt Barker, WA</i>	12	46
Coriole Estate Shiraz	<i>McLaren Vale, SA</i>		55
Petaluma Shiraz	<i>Adelaide Hills, SA</i>		90