



# FOOD MENU

**Dietary Key**  
 Vegan (V)      Vegan Option (VO)  
 Vegetarian (Vg)      Vegetarian Option (VGO)  
 Gluten Free (GF)      Gluten Free Option (GFO)

## GRAZING OPTIONS

- Prawn & Ginger Dumplings** 17  
Schezwan Chilli, Black Soy Vinegar
- Karaage Chicken** 17  
Chili Aioli
- Crispy Honey Chili Popcorn Cauliflower (V)(GF)** 16  
Tangy Chili Tamarind
- Salt And Pepper Calamari (GF)** 18  
Lemon Aioli
- Buffalo Chicken Wings** 18  
Carrots, Celery, Blue Cheese Sauce
- Crispy Honey Chili Chicken Wings** 18  
Sweet Chilli Sauce
- Homemade Pumpkin And Sage Arancini (4) (Vg)** 18  
Homemade Tomato Relish, Parmesan
- Homemade Wagyu Beef Sausage Rolls (5)** 16  
Bush Tomato Chutney
- Crispy Veggie Spring Rolls (7) (V)** 13  
Sweet Chili
- Hummus** 14  
Corn Chips, Olive Oil-Garlic, Paprika, Chickpeas, Dukkha (V)
- Nachos (VO)(GF)** 19  
Mozzarella, Black Beans, Sour Cream, Salsa, Guacamole, Jalapenos

- Steak Fries (V)** 13  
Siracha Aioli
- Potato Wedges (VO)** 14  
Sweet Chili, Sour Cream

## PIZZA

- Margherita (V)** 19  
San Marzano Tomato, Fior Di Latte, Basil
- Wood Fired Chicken** 22  
San Marzano Tomato, Fior Di Latte, Roast Chicken, Housemade Chilli XO
- Ham & Pineapple** 22  
San Marzano Tomato, Fior Di Latte, Smoked Ham, Pineapple
- Hot Cacciatore Salami** 22  
San Marzano Tomato, Fior Di Latte, Hot Salami, Chilli, Oregano
- Gluten Free Base** 4
- Vegan Cheese** 3
- Extra Meat** 4

**DAILY SPECIALS**

Monday	<b>\$20 All Mains</b> *Does not include Steak
Tuesday	<b>\$25 250g Porterhouse Steak</b>
Wednesday	<b>\$20 Chefs Special</b>
Thursday	<b>\$20 Parma</b>
Friday	<b>\$20 Steak Sandwich</b>

## SUBSTANTIAL

- Thai Beef Salad (GF)** 26  
Mixed Leaf Salad, Roasted Pea Nuts, Onion, Tomato, Coriander, Mint, Beans Sprout, Thai Dressing
- Pumpkin And Feta Salad (VO)(GF)** 24  
Tri Coloured Quinoa, Beetroot, Pickled Onion, Mint, Feta, Spinach Salad, Harissa Aioli Dressing  
**Add Chicken +5**
- Spaghetti Prawns** 28  
Basil, Chili, Onion, Garlic, Cherry Tomato, Cray Fish Oil
- Gnocchi (Vg)** 26  
Pumpkin Puree, Baby Asparagus, Mushrooms, Onion
- 200g Eye Fillet** 42  
Creamy Mash, Green Beans, Red Wine Jus
- Chicken Parmigiana** 28  
Steak Fries, Salad, House Napoli, Cured Ham, Mozzarella
- Steak Sandwich w/ Steak Fries** 28  
Minute Steak, Caramelised Onion, Tomato, Lettuce, Dijon Mustard Aioli, Sour Dough
- Pale Ale Battered Barramundi Filet** 28  
House Salad, Chips, Tartare Sauce, Lemon
- Wagyu Beef Burger with Chips** 26  
Cheese, Tomato, Lettuce, Caramelised Onion, Crispy Bacon, Spicy Mayo, Milk Bun
- Southern Fried Chicken Burger w/ Chips** 26  
Bacon Jam, Guacamole, Lettuce, Tomato, Swiss Cheese
- Plant Based Beef Burger w/ Corn Chips (V)(GF)** 25  
Lettuce, Caramelised Onions, Tomato, Ketchup, Mustard, Gluten Free Bun



# DRINKS MENU

## COCKTAILS

### Signature

**Strawberry Southside** 20  
Tanqueray, Strawberry Liqueur, Lime, Mint

**Zombie** 24  
Pineapple Rum, Dark Rum, Spiced Rum, Jamaican Rum, Pineapple, Orange, Passionfruit

**Roseta** 22  
La Vielle Rose, Jose Blanco, Fresh Cucumber, Fresh Lime, Agave

**Who Shot Tom Collins?** 23  
Four Pillars Dry Gin, Lemon, Simple Syrup, Bloody Shiraz Gin

**Natural Order** 20  
Seville Tanqueray, Fresh Lemon, Pomegranate, Egg White, Yuzu Soda

**Toreador** 22  
1800 Reposado, Apricot Brandy, Fresh Lemon, Agave

**Gold Rush** 24  
Woodford Reserve, Honey, Fresh Lemon

**Purple Drink** 20  
Hennessy VS, Lemon, Cassis

### Classic

**Espresso Martini** 20  
Ketel One, Kahlua, Cold Press Coffee

**Charlie Chaplin** 21  
Haymans Sloe Gin, Apricot Brandy, Lemon

**Pornstar Martini** 20  
Vanilla Vodka, Passionfruit Liqueur, Lemon, Passionfruit, Egg White

**Margarita** 22  
Choice: Classic, Tommys, Spicy, Coconut

**Sours** 22  
Choice: Amaretto, Pavan, Whiskey, New York, Bloody Shiraz

## WINE LIST

gls | btl

### Sparkling

Trentham Estate Prosecco / Murray Darling, NSW 10 | 45  
Paul Louis, Blac De Blancs / France 12 | 54

### Rosé

La Vielle Ferme, Rose / France 11 | 50  
Turkey Flat, Rose/ Barossa Valley, SA - | 60

### Sweet / Dessert Wine

Innocent Bystander, Moscato / Yarra Valley, VIC 10 | 40  
Jim Barry, Riesling / Clare Valley, SA 12 | 54

### White Wine

Secret Garden, Pinot Grigio / NSW 9 | 40  
Trentham Estate, Sauvignon Blanc / NSW 10 | 45  
Mahi, Sauvignon Blanc / Marlborough, NZ 14 | 63  
Yering Station, Chardonnay / Yarra Valley, VIC 13 | 54  
Barmah Park Chardonnay / Mornington, VIC 12 | 52  
Tim Adams, Pinot Gris / Clare Valley, SA 13 | 58  
Shaw & Smith, Sauvignon Blanc / Adelaide Hills, SA - | 65

### Red Wine

Trentham Estate, Shiraz / Murray Darling, NSW 10 | 45  
Torzi Matthews, Shiraz / Barossa, SA 14 | 62  
San Pietro, Pinot Noir / Mornington, VIC 13 | 54  
Alamos, Malbec / Argentina 12 | 54  
Forest Hill, Cabernet Sauvignon / WA 12 | 54  
Sanguine Estate Progeny Shiraz / Heathcote, VIC - | 58  
Sons of Eden, GSM / Barossa, SA - | 65  
Holm Oak, Pinot Noir / Tasmania - | 75

## BEER LIST

sch | pint

### On Tap

Carlton Draught 9 | 12  
Great Northern 3.5% 8.5 | 11  
Matilda Bay Hazy Lager 9 | 12  
Balter XPA 11.3 | 15  
Mt Goat Pale Ale 8.5 | 11  
Kaiju! Krush Tropical Ale 9.8 | 13  
Kaiju! PK Hazy Pale 10.5 | 14  
Hawkers Lager 8.5 | 11

*Ask our friendly staff about the rotational craft beers on tap*

### Cider / RTD

Kaiju! Golden Axe Cider 8.5 | 12  
Hard Rated 13 | 17

### Cans / Bottles

Corona 9  
Stone & Wood Pacific Ale 10  
Asahi Super Dry 9.5  
Rekorderlig Strawberry & Lime Cider 13

### Non-Alcoholic Beer

Heaps Normal XPA 0.5% 8  
Heaps Normal Hazy Pale 0.5% 8

*\* Please note we have a late night surcharge after 10pm Friday - Sunday*