

## TO SHARE

NACHOS	19
Pulled pork, guacamole, sour cream, tomato salsa, cheese (gf)	
BUTTERMILK CHICKEN WINGS	14
Choice of sauce : Frank's Hot/ Blue Cheese/ Ranch	
SALT & PEPPER SQUID	15
Nam Jim mayo	
PULLED PORK TACOS	16
Slaw, chipotle mayo, corn & pineapple salsa (gf*)	
FISH TACOS	16
Beer-battered barramundi, jalapeño slaw, spicy tomato salsa	

## BURGERS

CHEESEBURGER & CHIPS	19
180g Angus beef pattie, onion, Jack cheese, pickle, butter lettuce, burger sauce <i>+ add 180g Angus pattie 4</i>	
FRIED CHICKEN BURGER & CHIPS	18
House-recipe fried chicken, Jack cheese, pickle, slaw, ranch sauce <i>+ add crispy house bacon 3</i>	
STEAK SANGA & ONION RINGS	19
Rump steak, ciabatta, caramelised onion, beetroot relish, sweet mustard sauce, rocket	

## SALADS

ROAST VEGETABLE & COUS COUS	16
Currants, almonds, mint yoghurt dressing (v)	
SOBA NOODLE SALAD	16
Edamame, nori, snow peas, lime, mint, sweet soy dressing (v)	
SEARED HALOUMI	16
Quinoa tabbouleh, pepitas & pomegranate, honey, lemon dressing (v)(gf)	
CAESAR SALAD	16
Baby gem lettuce, house-cured bacon, croutons, white anchovy, parmesan, soft boiled egg (gf*) <i>+ add Poached Chicken 4 or Prawns 6</i>	

## MAINS

GRILLED FISH OF THE DAY	25
Broccolini, roasted kipfler potato, romesco sauce, dill (gf*)	
SPRING PAPPARDELLE	18
Basil pesto, cherry tomatoes, parmesan, pine nuts	
FISH & CHIPS	24
Beer-battered flathead, house tartare sauce, rocket salad, malt vinegar salt	
SCHNITTY & CHIPS	22
Panko-crumbed chicken breast, buttermilk slaw, brown butter sauce	
PARMIE & CHIPS	24
Panko-crumbed chicken breast, Napoli sauce, bechamel, prosciutto, mozzarella, buttermilk slaw	

## FROM THE GRILL

All steaks served with rocket & cherry tomato salad, chips and your choice of sauce

400G RIBEYE (gf*)	34
350G SCOTCH FILLET (gf*)	32
250G RUMP (gf*)	26
<i>+ add mushroom sauce/ pepper sauce / gravy / café de paris butter</i>	
RACK OF BBQ PORK RIBS & CHIPS	35
BBQ corn, slaw, house BBQ sauce (gf*)	

## SIDES

CHEESY GARLIC BREAD	7
Toasted ciabatta, garlic butter, parsley, cheese (v)	
BEER BATTERED CHIPS	7
Chipotle mayonnaise	
ONION RINGS	6
Beer battered onion rings, malt vinegar salt, ranch sauce	
SEASONAL GREENS	7
Soy-roasted almonds, olive oil (v)(gf*)	
ROCKET SALAD	7
Cherry tomatoes, pickled onion, lemon vinaigrette (v)(gf)	

## PIZZA

MARGHERITA	18
Mozzarella, basil (v)	
NEW YORK PEPPERONI	20
Sliced pepperoni, mozzarella	
HARISSA CHICKEN	20
Roast chicken, sweetcorn, mozzarella, harissa sauce	
LAS GAMBAS	22
Marinated prawns, mozzarella, cherry tomatoes, pesto, chilli, rocket	
ZUCCHINI	19
Cherry tomato, parmesan, ricotta, mozzarella, pine nuts, basil (v)	
HOUSE BBQ	22
Pulled pork, ham, pepperoni, salami, house BBQ sauce + GF base add 4.5	

## KIDS' MENU

KIDS MEAL DEAL	16
Choice of meal, soft drink, ice cream + activity pack	
CHICKEN NUGGETS & CHIPS	9
MINI CHEESEBURGER & CHIPS	9
FISH & CHIPS (gf*)	9
MARGHERITA/HAM CHEESE (gf*)	9
SPAGHETTI	9
Bolognese, parmesan	

\* Chips can be replaced with side salad/ seasonal greens

KIDS' ACTIVITY PACK	3
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## DESSERTS

GELATO CONE OR CUP	Single 5 Extra scoop 3
SOFT SERVE ICE CREAM	Cone/Cup 5
Choice of sauce: Salted Caramel / Strawberry/ Chocolate	
VALRHONA CHOCOLATE MOUSSE	14
Summer berries, honeycomb (gf)	

## COCKTAIL MENU

ROX MARGARITA	15
<i>(Classic/ Mango Chilli/ Strawberry)</i> Don Julio tequila, orange liquor, sweet and sour, agave syrup	
ESPRESSO MARTINI	15
<i>(Classic/ White Chocolate)</i> Vanilla vodka, Kahlua, espresso, sweet syrup	
MOJITO	15
<i>(Classic/ Orange &amp; Mango/ Mixed Berry)</i> Pompero blanco rum, lime, mint, raw sugar	
PINA COLADA	15
Pompero blanco rum, Malibu, coco syrup, pineapple, cream	
GIMLET	15
Tanqueray gin, cucumber, mint, lime, agave syrup	
PIMM'S	Cup 12 Jug 20
Pimm's, ginger, lemon, strawberries, orange slices	

(gf) These dishes are gluten free  
(gf\*) These dishes can be done gf.  
Please speak to staff when ordering.

(v) These dishes are vegetarian

## BARREL FRESH WINE ON TAP

	150ml	250ml	
T'GALLANT CAPE SCHANCK PINOT GRIGIO, Mornington Peninsula, Victoria	9	15	
SQUEALING PIG SAUVIGNON BLANC, Marlborough, NZ	10	17	
ST HUBERTS CHARDONNAY, Cool Climate, Victoria	9	15	
SQUEALING PIG ROSÉ, Victoria	10	17	

## SPARKLING & CHAMPAGNE

	150ml	250ml	Btl
CRAIGMOOR SPARKLING ROSÉ, 200ml Piccolo, South Eastern Australia		11	
REDBANK VINTAGE PROSECCO, King Valley, Victoria	9.5		46
T'GALLANT CHARDONNAY PINOT NOIR NV, Mornington Peninsula, Victoria		9	43
STERLING CHARDONNAY PINOT NOIR NV, Adelaide Hills, South Australia		10	51
PIPER HEIDSIECK BRUT NV, Champagne, France			76

## ROSÉ

	150ml	250ml	Btl
TRIENNES ROSÉ, Provence, France	10	17	50

## WHITE

### REISLING

EARTHWORKS RIESLING, Eden Valley, South Australia	9	14	37
LEEWIN ESTATE 'ART SERIES' RIESLING, Margaret River, Victoria	10.5	17.5	52

### PINOT GRIS

TWO TAILS PINOT GRIS, Marlborough, NZ	9	16.5	44
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### SAUVIGNON BLANC

HARTOG'S SEMILLON SAUVIGNON BLANC, Western Australia	8.3	13.5	33.5
821 SOUTH SAUVIGNON BLANC, Marlborough, NZ	9.5	15	40
VILLA MARIA 'TWO VALLEYS', SAUVIGNON BLANC, Marlborough, NZ			54

### CHARDONNAY

JOSEF CHROMY PEPIK CHARDONNAY, Tasmania	11.5	19	52
CREDARO FIVE TALES CHARDONNAY, Margaret River, Western Australia	9.5	15	42

### MOSCATO

T'GALLANT FOUNDATION MOSCATO, Mornington Peninsula, Victoria	8	13	37
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## RED

### RED VARIETALS

	150ml	250ml	Btl
ALAMOS MALBEC, Mendoza, Argentina	8.5	14	43
JERICO GSM, McLaren Vale, South Australia	11	18	54

### PINOT NOIR

FICKLE MISTRESS PINOT NOIR, Marlborough, NZ	10	17	46
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### CABERNETS

HARTOG'S CABERNET MERLOT, Western Australia	8.3	12.5	33.5
WYNNS 'THE GABLES' CABERNET SAUVIGNON, Coonawarra, South Australia	9	15	44

## SHIRAZ

SAMUEL WYNN & CO SHIRAZ, South Australia	8.5	13.5	36.5
ST HUBERT'S 'THE STAG' SHIRAZ, Cool Climate, Victoria	8.5	13.5	40
PENFOLDS MAX'S SHIRAZ CABERNET, South Australia	14	23.5	69

# BRUNCH MENU

DAILY 10AM-11.30AM

TOASTED BANANA BREAD w/ cinnamon butter	6
TOASTED SOURDOUGH w/ butter, jam, or vegemite	6
CRISPY BACON & FRIED EGG ROLL, Caramelised onion, ketchup	8
POACHED EGGS ON SOURDOUGH TOAST	9
AVOCADO, FETA, BASIL ON TOASTED SOURDOUGH	14.5

## EXTRAS

+ add bacon 3.0

+ add poached egg 2.0

# CAFE MENU

## TRADITIONAL MILKSHAKES

	<i>Kids</i>	<i>Reg</i>
Vanilla, Chocolate, Strawberry, Caramel	6	8

## FRESH JUICES

	7	9
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CHOOSE & MIX UP TO 3;

Apple, Orange, Pineapple, Carrot, Beetroot, Mint, Ginger

## COFFEE

	<i>Cup</i>	<i>Mug</i>
FLAT WHITE, CAPPUCINO, LATTE	4.5	5
PICCOLO, MACCHIATO	4.5	5
LONG BLACK, ESPRESSO	4	4.5
CHAI LATTE	4.5	5
HOT CHOCOLATE	4.5	5

+ add soy/almond/decaf +0.5

## TEA

	<i>Pot</i>
ASSORTED TEAS	4.5
English Breakfast, Earl Grey, Green Tea, Peppermint Tea, Chamomile Tea	

## FOR THE KIDS

BABYCINO	2.5
WARM CHOCOLATE	3
COOKIES	5