

FOR STARTERS

SOUP OF THE DAY	\$ 7.00
GARLIC BREAD (V) garlic infused butter • Add cheese	\$12.00 \$ 1.00
HERB LOAF (V) thyme, parsley, basil, sage, butter	\$12.00

ENTREES

SALT & PEPPER CALAMARI rocket, garlic aioli	(e) \$19.00 (m) \$29.00
SATAY CHICKEN SKEWERS jasmine rice, pickled veg	(e) \$17.00 (m) \$25.00
CHICKEN TENDERS (3) chipotle lime aioli or paprika aioli	\$17.00
PAN SEARED SCALLOPS (4) spiced carrot puree, honey glaze	\$20.00

FROM THE OCEAN

SEAFOOD MEDLEY fish, calamari, mussels, prawn	(e) \$19.00 (m) \$31.00
CHOOSE YOUR SAUCE • GARLIC CREAM on rice • CHILLI garlic, chilli, tomato concasse, roast capsicum, herbs, on rice	
FRESH FLAKE FILLETS grilled or fried, chips, salad, tartare	\$28.00
GARLIC PRAWNS jasmine rice	\$34.00

TRADITIONAL PUB FARE

CHICKEN SCHNITZEL chips, salad or vegetables	\$24.00
CHICKEN PARMIGIANA napoli, triple smoked ham, grand cheese blend, chips, salad or vegetables	\$28.00
ROAST OF THE DAY steamed vegetables, rosemary chats, gravy	\$24.00
CRUMBED BRAINS crispy bacon, gravy, mash, vegetables	\$24.00
LAMBS FRY crispy bacon, gravy, mash, vegetables	\$24.00
ROSEMARY & TOMATO LAMB SHANKS dutch carrots, mash, beans	\$31.00
BEEF & BECHAMEL LASAGNE chips, salad	\$25.00

SIDES

GARDEN SALAD (V)	\$ 6.00
STEAMED VEGETABLES (V)	\$ 3.00
PLATE OF VEGETABLES WITH GRAVY (V)	\$ 7.00
POTATO MASH (V)	\$ 3.00
POTATO ROSTI	\$ 6.00

SALADS

BEETROOT AND WALNUT SALAD rocket, pumpkin, red onion, Danish feta	\$22.00
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FROM THE PADDOCK

STEAKS cooked to your liking, sauce of your choice,
pepper, mushroom, garlic butter or gravy, chips,
vegetables or salad.

RIB EYE 400gr <i>30 day dry aged</i>	\$42.00
EYE FILLET 250gr potato rosti, caramelized shallots, dutch carrots, greens, jus <i>sourced from O'Connor in Gippsland</i>	\$42.00
PORTERHOUSE 300gr <i>grass fed, Marble Grading+2</i> • Add prawn skewer • Extra sauces	\$39.00 \$ 5.00 50c
GRAND BBQ PORK RIBS housemade bbq sauce, chips, salad	\$39.00
GRAND CHEESE & BACON BEEF BURGER brioche bun, housemade tomato relish, chips	\$26.00

PASTA & RISOTTO

LINGUINI MARINARA mussels, fish, prawns, garlic, roast cherry tomatoes choice of olive oil OR tomato basil sauce	\$32.00
SMOKED CHICKEN & PUMPKIN GNOCCHI basil, spinach, creamy white wine sauce	\$30.00
BASIL PESTO GNOCCHI (V) pumpkin, cherry tomatoes, spinach, danish feta	\$25.00
PASTA OF THE DAY	\$26.00
RISOTTO OF THE DAY	\$25.00
HOUSE SPAGHETTI • CARBONARA • BOLOGNAISE	\$25.00 \$24.00

Please PTO for Seniors menu & drinks

FOR SENIORS \$18.00

Please present your seniors card to wait staff when ordering

SALT & PEPPER CALAMARI
chips, salad, garlic aioli

FRESH FLAKE FILLETS
grilled or fried, chips, salad or vegetables, tartare

HOUSE SPAGHETTI BOLOGNAISE

BEEF & BECHAMEL LASAGNE
chips, salad

CHICKEN SCHNITZEL
chips, salad or vegetables

ROAST OF THE DAY
steamed vegetables, rosemary chats, gravy

CRUMBED BRAINS
crispy bacon, gravy, mash, vegetables

LAMBS FRY
crispy bacon, gravy, mash, vegetables

ROSEMARY & TOMATO LAMB SHANK
mash, vegetables

PORTERHOUSE STEAK 180gr \$23.00
cooked to your liking, chips, salad or
vegetables, choice of sauce

ADD SOUP \$5.00
ADD DESSERT \$5.00
ADD COFFEE \$4.00

HOT DRINKS

COFFEE \$ 4.00
Flat White, Cappuccino, Latte, Chai
Latte, Decaf

SHORT BLACK / LONG BLACK \$ 3.50

HOT CHOCOLATE \$ 4.50

• Add Soy Milk or Almond Milk 50c

POT OF TEA/HERBAL \$ 4.00

HOUSEMADE DESSERTS \$10.00

All made fresh on premises

STICKY DATE PUDDING

TODAY'S CHEESECAKE
Ask our friendly wait staff

ASK US ABOUT OUR HALF SERVES AVAILABLE
DURING LUNCH HOURS*

HOUSE WINES 150 ML 250ML BOTTLE

CHARDONNAY, SAUV \$7.50 \$11.00 \$24.00
BLANC, MOSCATO,
SPARKLING, CAB SAUV,
SHIRAZ

GEPPETTO, MORNINGTON PENINSULA

CHARDONNAY, \$10.00 \$15.50 \$47.00
SAUV BLANC, BRUT,
PINOT NOIR, SHIRAZ

TAP BEER POT SCHOONER PINT

HOP NATION PALE ALE \$5.80 \$8.50 \$11.00
HOP NATION PILSNER \$5.80 \$8.50 \$11.00
ST ANDREWS LAGER \$5.80 \$8.50 \$11.00
CARLTON DRAUGHT \$5.40 \$7.30 \$10.00
VICTORIA BITTER \$5.40 \$7.30 \$10.00
GREAT NORTHERN \$5.00 \$6.80 \$9.50
BULMERS \$5.70 \$8.00 \$10.80
CASCADE LIGHT \$4.60 \$5.50 \$7.20
GUINNESS \$5.60 \$8.50 \$11.00

COCKTAILS

ESPRESSO MARTINI \$15.00
COSMOPOLITAN \$15.00
MARGARITA \$15.00
MIDORI SOUR \$15.00
AMARETTO SOUR \$15.00
WHISKEY SOUR \$15.00
MAI TAI \$15.00

HEAD CHEF: BLAKE SEY
SOUS CHEF: EDUARDO DELOS SANTOS
DESSERT CHEF: GEORGIA PEARSON
(V) DENOTES VEGETARIAN MEAL

GLUTEN FREE OPTIONS AVAILABLE

Please ask your wait staff.
Many ingredients are sourced as allergen free however, due to our kitchen's environment, products sold or served may contain allergens and are not allergen free.