

Lunch Menu	
Available until 3pm Monday - Friday	
CLUB SANDWICH	24
tri-layered toasted sourdough with grilled chicken, bacon, tomato, lettuce and mayo served with chips	
BLT SANDWICH	20
bacon, lettuce, tomato, mayo in toasted sourdough served with chips	
HAM & CHEESE TOASTY	16
toasted sourdough, served with chips	
HAM, CHEESE & TOMATO TOASTY	16
toasted sourdough, served with chips	
EGG & BACON ROLL	19
with cheese and relish served with chips	

Salads	
BBQ PRAWN & CALAMARI SALAD (I)	32
salt and pepper calamari, mixed leaves and herbs, roasted red capsicum, tomato, Spanish onion and sweet chilli dressing	
GRILLED CHICKEN SALAD (OGF)	29
baby gem lettuce, radish, cherry tomatoes, croutons, shaved parmesan with honey Dijon vinaigrette	
CAESAR SALAD (OGF)	27
baby cos, bacon, anchovies, croutons, shaved parmesan, poached egg and caesar dressing	
add grilled chicken +6 add grilled prawns (I) +8	
THAI BEEF SALAD (GF)	31
mixed lettuce, Spanish onion, cherry tomatoes, cucumber, shaved carrot, coriander, rice noodles and a ginger soy dressing	
ROAST BEETROOT & GOATS CHEESE SALAD (V/GF)	27
with candied walnuts, roasted pumpkin, chickpeas, baby spinach, shaved parmesan and balsamic dressing	

12” Pizzas	
MARGHERITA (V)	25
mozzarella, basil and napoli	
CAPRICCIOSA	28
ham, mushrooms, Kalamata olives, anchovies, Napoli and mozzarella	
HAWAIIAN	27
ham, pineapple, Napoli and mozzarella	
VEGETARIAN (V)	26
roasted capsicum, caramelized onion, mushrooms, Kalamata olives, cherry tomatoes, baby spinach, Napoli and mozzarella	

Starters & Light Meals	
GARLIC BREAD (4)	12
CHEESE & GARLIC PIZZA	18
WEDGES	16
served with sour cream and sweet chilli sauce	
SMOKED SALMON BRUSCHETTA (I)	23
smoked salmon, capers, diced tomato, red onion and dill drizzled with olive oil and lemon juice, on toasted sourdough	
SATAY CHICKEN SKEWERS (3)	22
on saffron rice	
SOUTHERN FRIED CHICKEN TENDERS	24
crispy tenders tossed with a hot honey BBQ sauce and pickles	
MAC & CHEESE CROQUETTES	20
cheddar, gruyere and mozzarella croquettes with aoli	
SALT & PEPPER CALAMARI (OGF) (I)	26
lightly floured and shallow fried served with tartare sauce and lemon	

Pastas & Pans	
BEEF LASAGNA	32
house made beef lasagne	
CHILLI PRAWN LINGUINI (I)	36
prawn cutlets pan-tossed with cherry tomatoes, fresh chilli, garlic, white wine and parsley, topped with shaved parmesan	
GNOCCHI	32
mushroom, caramelized onion, bacon and baby spinach in a creamy pesto sauce	
SPAGHETTI BOLOGNESE	32
homemade beef bolognese topped with shaved parmesan	
FETTUCINI CARBONARA	32
egg, bacon, parmesan, garlic and cream	
SPAGHETTI MARINARA (M)	36
prawns, scallops, calamari and mussels, pan tossed in white wine, olive oil and garlic, topped with shaved parmesan	
HOISIN STIR FRY (V)	26
vegetables and hokkien noodles tossed in an Asian honey soy sauce	
add chicken +5 add beef +7	

Mains	
SALT & PEPPER CALAMARI (OGF) (I)	36
lightly floured and shallow fried served with salad, beer battered chips, tartare sauce and lemon	
FLATHEAD (A)	36
beer battered flathead fillets with chips, salad, tartare sauce and lemon	
GARLIC PRAWNS (OGF) (I)	35
pan-fried prawn cutlets tossed in garlic, white wine and cream sauce, served on a bed of Jasmine rice	
PAN-FRIED BARRAMUNDI (OGF) (A)	40
with blistered cherry tomatoes, buttered green beans, potato gratin, roasted red capsicum sauce and toasted pine nuts	
ATLANTIC SALMON (OGF) (A)	40
pan-roasted salmon fillet served on a bed of mash with green beans and wilted spinach	
BBQ BOURBON PORK RIBS FULL RACK	40
12 hour slow cooked in our bourbon BBQ sauce served with salad and beer battered chips	
BRAISED LAMB SHANK	39
slow braised shank with root vegetables served on a bed of mash	
PORK CUTLET	38
herb and garlic marinated chargrilled cutlet, potato gratin, seasonal vegetables, apple puree and a rich pork jus	
PORTERHOUSE STEAK 300G (OGF)	48
Marble score 2+ grain-fed sirloin chargrilled to your liking, served with beer battered chips, salad and your choice of sauce	
Sauces: mushroom, peppercorn, caramelised onion, gravy or garlic butter	
BEEF AND REEF (M)	56
chargrilled porterhouse cooked to your liking, topped with prawn cutlets and scallops pan tossed with garlic, white wine and cream	

Sides	
BOWL OF CHIPS	13
GARDEN SALAD	9
WILTED SPINACH WITH TOASTED PINE NUTS	8
MASHED POTATO	8
STEAMED SEASONAL VEGETABLES	12
BUTTERED GREEN BEANS WITH CANDIED WALNUTS	12

Pub Classics	
CHICKEN PARMA	33
with beer battered chips and salad	
BEEF & GUINNESS PIE	32
tender beef chunks slow cooked in Guinness gravy served with vegetables	
LAMB GYROS WRAP	31
marinated lamb gyros, lettuce, tomato, red onion, cucumber and tzatziki served with beer battered chips	
GRILLED CHICKEN WRAP	29
chicken, tomato, avocado, lettuce, red onion, cucumber and sweet chilli mayonnaise served with beer battered chips	
WAGYU BEEF BURGER	30
house made Wagyu patty, egg, bacon, American cheddar, tomato, pickled cucumber, cos lettuce, tomato relish, with beer battered chips	
STEAK SANDWICH	30
150g minute porterhouse, caramelised onion, egg, tomato, American cheddar, bacon, cos lettuce, tomato relish, Turkish roll with beer battered chips	
BUTTERMILK FRIED CHICKEN BURGER	30
Moroccan & smoked paprika marinated chicken with tomato, pickles, American cheddar, cos lettuce and chipotle mayo with beer battered chips	

FOR UNDER 12’s	
FISH & CHIPS	13
NUGGETS & CHIPS	13
SPAGHETTI BOLOGNESE	13
ICE CREAM & TOPPING	4
chocolate or strawberry	

Desserts	
APPLE & RHUBARB CRUMBLE	16
house made served with ice cream	
CHURROS	16
house made Spanish donuts served with ice cream and chocolate sauce	
STICKY DATE PUDDING	16
with caramel sauce and ice cream	

Cocktails	
ESPRESSO MARTINI	19
Vodka, galliano ristretto, espresso coffee	
APEROL SPRITZ	17
Aperol, prosecco, soda	
COSMOPOLITAN	19
Vodka, triple sec, lime juice, cranberry juice	
MOJITO	18
White rum, lime juice, sugar syrup, mint, soda	
LONG ISLAND ICED TEA	20
Vodka, gin, white rum, tequila, triple sec, lemon juice, Coca Cola	
BLOODY MARY	16
Vodka, tomato juice, tabasco, worcestershire sauce	
NEGRONI	19
Gin, campari, sweet vermouth	
MARTINI	19
Gin, dry vermouth	
MARGARITA	20
Tequila, triple sec, lime juice	
TOMMY'S MARGARITA	19
Tequila, lime juice, agave syrup	
MIMOSA	12
Sparkling wine, orange juice	
PINK GIN SPRITZ	18
Pink gin, red grapefruit juice, peach syrup, soda	
COCKTAIL JUGS	40
CC & DRY	
PIMMS CUP	
Lemonade and fresh fruit	
BLEU BREEZE	
Alize bleu, vodka, pineapple juice and soda	

Bottles & Cans	
HEINEKEN ZERO	
CASCADE PREMIUM LIGHT	
O'BRIEN LAGER (GLUTEN-FREE)	
SOMERSBY APPLE CIDER	
SOMERSBY PEAR CIDER	
PURE BLONDE	
CORONA	
PERONI	
PURE BLONDE APPLE CIDER	

White Wines				
DE BORTOLI DRY WHITE	Small	Large	½lt	1lt
	7	10	19	36
ALEXANDER HILL MOSCATO	Small	Large	Btl	
(South Eastern Australia)	12	19	49	
QUARISSA MRS Q ROSE	13	20	55	
(Barossa Valley, SA)				
DOMINIQUE PORTET FONTAINE ROSÉ	15	24	62	
(Yarra Valley, Vic)				
MAJELLA RIESLING	13	20	55	
(Coonawarra, SA)				
ELENI PINOT GRIGIO	12	19	49	
(King Valley, Vic)				
PIZZINI PINOT GRIGIO	13	20	55	
(King Valley, Vic)				
SNOBS CREEK PINOT GRIGIO	13	19	52	
(Victoria)				
SQUEALING PIG SAUVIGNON BLANC	14	20	56	
(Marlborough, NZ)				
SHAW & SMITH SAUVIGNON BLANC	17	27	78	
(Adelaide Hills, SA)				
ROTHBURY ESTATE SAUVIGNON BLANC	12	19	49	
(South Eastern Australia)				
ROTHBURY ESTATE CHARDONNAY	12	19	49	
(South Eastern Australia)				
RED CLAW CHARDONNAY	15	24	69	
(Mornington Peninsula, Vic)				
ST HUBERTS CHARDONNAY	14	22	58	
(Yarra Valley, Vic)				

Mocktails	
SPICED NOJITO	12
Lime juice, sugar syrup, mint, dry ginger, soda	
TROPICAL SUNSET	12
Pineapple juice, lime juice, dry ginger, raspberry syrup	
GRAPEFRUIT SPRITZ	12
Grapefruit juice, lime juice, mint, sugar syrup, soda	

Sparkling Wines			
MORGAN'S BAY SPARKLING CUVÉE	Glass	Btl	
(South Eastern Australia)	12	49	
CROSER NV	15	65	
(Adelaide Hills, SA)			
YARRA BURN PROSECCO	13	53	
(Yarra Valley, Vic)			
Red Wines			
DE BORTOLI SHIRAZ CABERNET	Small	Large	½lt 1lt
	7	10	19 36
UNDERGROUND PINOT NOIR	Small	Large	Btl
(Mornington Peninsula, Vic)	14	22	59
STICKS PINOT NOIR	15	24	68
(Yarra Valley, Vic)			
ALEXANDER HILL MERLOT	12	19	49
(Victoria)			
ROTHBURY ESTATE CABERNET MERLOT	12	19	49
(South Eastern Australia)			
OLD MILL SHIRAZ	13	20	56
(Bendigo, Vic)			
ALEXANDER HILL SHIRAZ	12	19	49
(Victoria)			
PEPPERJACK SHIRAZ	15	24	65
(Barossa Valley, SA)			
SNOBS CREEK SHIRAZ	13	19	52
(Victoria)			
RED HILL ESTATE SHIRAZ			56
(Heathcote, Vic)			
ALEXANDER HILL CABERNET SAUVIGNON	12	19	49
(South Eastern Australia)			
WYNNS 'THE GABLES' CABERNET SAUVIGNON	14	22	59
(Coonawarra, SA)			

Alcohol Free	
NAKED LIFE ITALIAN SPRITZ	
FOUR PILLARS BANDWAGON GIN	
PLUS + MINUS PROSECCO CAN	

MONDAY & TUESDAY

FREE WINE

Purchase two mains & receive a bottle of wine FOR FREE!

Morgan's Bay Sparkling Cuvée

Rothbury Estate Chardonnay

Rothbury Estate Sauvignon Blanc

Rothbury Estate Cabernet Merlot

FROM 5PM

MEALS MUST BE ORDERED FROM THE 'MAINS' OR 'PASTAS & PANS' SECTIONS OF THE MENU

MONDAY

PARMA NIGHT

\$25

HAWAIIAN

Ham, Pineapple, Napoli & Mozzarella

CHORIZO

Capsicum, Olives, Chorizo, Napoli & Mozzarella

TRADITIONAL

Ham, Napoli & Mozzarella

MEXICAN

Salami, Capsicum, Olives, Napoli & Mozzarella

BOLOGNESE

Beef bolognese & Napoli

BBQ

Bacon, Pineapple, BBQ Sauce, Napoli & Mozzarella

AUSSIE

Fried egg, Bacon, Napoli & Mozzarella

FROM 5PM

NOT AVAILABLE WITH ANY OTHER SPECIAL OR OFFER

THURSDAY

STEAK NIGHT

\$26

300G PORTERHOUSE CHIPS & SALAD

CHOICE OF SAUCE

- PEPPERCORN
- MUSHROOM
- HERB & GARLIC BUTTER
- CARAMELISED ONION

FROM 5PM

SUNDAY

ROAST

\$32

Please see staff for the roast of the day.

Available until sold out.