

# MENU

## The HOTEL BAR

### SMALL BITES

<b>House marinated olives</b>	\$8
Australian mixed olives, lemon & rosemary (v, gf)	
<b>Black garlic flatbread</b>	\$14
fermented garlic, dukkah & hummus (v)	
<b>Petite burrata cheese</b>	\$16
grilled sourdough, pickled zucchini (v)	
<b>Cheeseburger spring rolls</b>	\$20
chipotle mayo, 5 pieces per serve	
<b>Lemon pepper squid</b>	\$20
wombok salad, lemon & gribiche sauce	
<b>Steamed prawn &amp; ginger dumplings</b>	\$18
chili & lime dressings, 5 pieces per serve	
<b>Eggplant fritters</b>	\$16
panko crumbed, pecorino, and aioli (v)	
<b>Charcuterie platter</b>	for 1 \$21 for 2 \$36
salami, smoked salmon, cornichons, marinated olives, grilled bread & crackers	
<b>Baked potato wedges</b>	\$14
bacon, mozzarella cheese, sour cream & sweet chili sauce	
<b>Chunky fries:</b>	\$10
tomato sauce & chipotle	

### PIZZA

<b>Margherita</b>	\$20
Napoli sauce, mozzarella, and basil (v)	
<b>Mediterranean Veg</b>	\$22
Napoli sauce, mozzarella, grilled zucchini, eggplant, red onion & hummus (v)	
<b>Tandoori chicken</b>	\$23
Napoli sauce, mozzarella, red onions, coriander & cumin yoghurt	
<b>Prawn &amp; prosciutto</b>	\$23
Napoli sauce, mozzarella, feta cheese & basil pesto	
<b>Beef cheek</b>	\$23
Napoli sauce, mozzarella, caramelised onion, baby spinach, and chipotle aioli	

### BAR MEALS

<b>Chicken Caesar salad</b>	\$24
cos lettuce, bacon, croutons, poached egg, white anchovy, parmesan cheese & Caesar dressing	
<b>Beer battered barramundi</b>	\$28
Asian salad, chunky fries & gribiche sauce	
<b>Wagyu beef burger</b>	\$31
lettuce, pickled cucumber, caramelised onion, Swiss cheese & fries (gf on request)	
<b>Veal cotoletta</b>	\$34
panko crumbed, Asian salad, parmesan cheese, chimichurri & fries	

### ON THE RUN

<b>Toastie</b>	\$9.5
<ul style="list-style-type: none"><li>• Virginia ham, Swiss cheese &amp; tomato</li><li>• Virginia ham &amp; Swiss cheese</li><li>• Swiss cheese &amp; tomato</li></ul>	
<b>Egg &amp; bacon roll</b>	\$12
streaky bacon & free-range egg	
<b>Vegetable panini</b>	\$10
avocado, tomato, mushroom & cheese	

### DESSERTS

<b>Pear caramel pudding</b>	\$16
butterscotch sauce, chocolate ice cream & seasonal berries	
<b>Baked white chocolate &amp; raspberry cheesecake</b>	\$16
berry compote, fruits & raspberry gelati	
<b>Sago pudding with oat milk</b>	\$15
mango compote, fresh seasonal berries	

### CHEESE

<b>Selection of local &amp; imported cheese</b>
soft, hard & blue - each 40g
all served with assorted crackers, quince paste, dried fruit

1 cheese	\$16
2 cheeses	\$22
3 cheeses	\$27

gf - gluten free | v - vegetarian | veg - vegan

## BEERS

Tap	POT	PINT
Carlton Draught	\$6	\$9.5
Great Northern	\$6	\$9.5
Mountain Goat Steam Ale	\$8	\$11
Mountain Goat Pale Ale	\$8	\$11
Peroni	\$9	\$13.5
Australian		BTL
Cascade Premium Light		\$7.5
Victoria Bitter		\$8
Great Northern		\$8.5
Pure Blonde		\$9.5
Crown Lager		\$10.5
Mountain Goat Organic Steam Ale		\$10.5
4 Pines Pale Ale		\$10.5
International		BTL
Heineken		\$12
Corona		\$12
Asahi		\$12
Peroni		\$12.5
Guinness		\$14
International		BTL
Heineken		\$12
Corona		\$12
Asahi		\$12
Peroni		\$12.5
Guinness		\$14
Cider		BTL
Flying Brick Apple Cider		\$9.5
Rekorderlig Strawberry-Lime		\$12
Two Step Draught	\$7	\$9

## SPARKLING & CHAMPAGNE

	GLS	BTL
Rothbury Estate Sparkling Cuvée Hunter Valley, NSW)	\$8.5	\$40
T'Gallant Sparkling Pink Prosecco (Mornington, VIC)	\$10.5	\$50
Squealing Pig Sparkling Rosé (SA)	\$12	\$58
Brown Brothers Prosecco (King Valley, VIC)	\$12	\$580
Yarrabank Cuvee 2016 (Yara Valley, VIC)	\$15	\$72
Domaine Chandon (Yarra Valley, VIC)	\$17	\$83
Taittinger Brut Réserve (Reims, France)	-	\$140
Moët & Chandon (Épernay, France)	-	\$160
Veuve Clicquot (Reims, France)	-	\$180

## WHITE WINES

Riesling	GLS	BTL
Tim Adams Riesling (Clare Valley, SA)	\$8.5	\$44
Castle Rock Estate (Porongurup, WA)	\$10	\$50
Pinot Grigio		
T'Gallant Cape Schanck Pinot Grigio (Mornington Peninsula, VIC)	\$10	\$48
Pinot Gris		
Nepenthe Altitude (Adelaide Hills, SA)	\$10	\$48
Maressa Pinot Gris (Mornington Peninsula, VIC)	\$10.5	\$50
Moscato		
Hartogs Plate Moscato (Margaret River, WA)	\$8.5	\$40
T'Gallant Juliet Moscato (Mornington Peninsula, VIC)	\$10	\$48
Sauvignon Blanc		
Morgan's Bay Sauvignon Blanc (Yarra Valley, VIC)	\$8.5	\$40
Matua Valley Marlborough (Marlborough, NZ)	\$10.5	\$48
Catalina Sounds Sauvignon Blanc (Marlborough, NZ)	\$12	\$58
Chardonnay		
Morgan's Bay Chardonnay (Yarra Valley, VIC)	\$8.5	\$40
Devil's Corner Chardonnay Tamar Valley, TAS)	\$10.5	\$50
Devil's Lair Chardonnay (Margaret River,WA)	\$11	\$60
Rosé		
Coriole Sangiovese Rosé (McLaren Vale, SA)	\$9.5	\$45
Squealing Pig Rosé (SA)	\$12	\$57

## RED WINES

Cabernet Sauvignon	GLS	BTL
Wynns Coonawarra (Coonawarra, SA)	\$11.5	\$58
Katnook Estate Founder's Block (Coonawarra, SA)	\$13	\$68
Shiraz Cabernet		
Morgan's Bay Shiraz Cabernet (Yarra Valley, VIC)	\$8.5	\$40
Penfolds Koonunga Hill 76 (McLaren Vale, SA)	\$9	\$48
Cabernet Merlot		
Evans & Tate Cabernet Merlot (Margaret River, WA)	\$10	\$48

## RED WINES

	GLS	BTL
<b>Merlot</b>		
Pertaringa Stage Left Merlot 2021 (McLaren Vale, SA)	\$9.5	\$48
Penny's Hill Merlot (McLaren Vale, SA)	\$12.5	\$60
<b>Pinot Noir</b>		
T'Gallant Cape Schanck (Mornington Peninsula, VIC)	\$10	\$48
Red Hill Estate Pinot Noir (Mornington Peninsula, VIC)	\$10.5	\$50
St Huberts The Stag Shiraz (Yarra Valley, VIC)	\$12	\$58
Tamar Valley Pinot Noir (Tamar Valley, TAS)	\$12	\$60
Fickle Mistress (Marlborough, NZ)	12.5	\$60
Coldstream Hills (Yarra Valley, VIC)	-	\$70
<b>Shiraz</b>		
Rosemount Estate (McLaren Vale, SA)	\$9.5	\$40
David Hook Shiraz (Hunter Valley, NSW)	\$10	\$48
Ingoldby McLaren Vale Shiraz (McLaren Vale, SA)	\$10	\$48
Pepperjack Barossa Valley Shiraz (Barossa Valley, SA)	\$10.5	\$50
Sons Of Eden Zephyru Shiraz (Barossa Valley, SA)	\$14	\$68
Sons Of Eden Marschall Shiraz (Barossa Valley, SA)	\$14	\$68

## OTHER WINES

	GLS	BTL
<b>Sevenhill Inigo Grenache</b> (Clare Valley, SA)	\$9.5	\$48
<b>2021 Serafino GSM</b> (McLaren Vale, SA)	\$12	\$54
<b>Brown Brothers Tempranillo</b> (King Valley, VIC)	\$12	\$58
<b>Premium</b>		BTL
Penfolds RWT Barossa Valley Shiraz 2010		\$500
Penfolds Bin 95 Grange Shiraz (Barossa Valley, SA)		\$1,500
<b>Dessert</b>		GLS
Brown Brothers Patricia (King Valley, VIC)		\$11
Penfolds Club Port		\$9
Galway Piper		\$10
Penfolds Grandfather Port		\$13.5
Sweet / Dry Sherry		\$9

## COCKTAILS

<b>Traditional</b>	\$18
<b>Martini</b> Vodka or gin & vermouth, shaken & served with olives or a lemon twist	
<b>Old fashioned</b> Bourbon, sugar & bitters served over ice with an orange twist & maraschino cherry	
<b>Negroni</b> Gin, Campari & sweet vermouth served over ice with an orange wedge	
<b>Margarita</b> Tequila, Cointreau & lemon/lime juice, served classic or frozen	
<b>Espresso Martini</b> Vodka, kahlua & an espresso shot, shaken over ice	
<b>Cosmopolitan</b> Vodka, cointreau, cranberry & lime juice, shaken over ice	
<b>Japanese slipper</b> Midori, cointreau & lemon juices, shaken over ice	
<b>Aperol spritz</b> Aperol, prosecco & a splash of soda, served over ice	
<b>Mojito</b> White rum & sugar syrup with lemon/lime, strawberry or mango served frozen or classic	\$18
<b>Premium</b>	
<b>Amora tiffany</b> White rum & sugar syrup with lemon/lime, strawberry or mango served frozen or classic	
<b>White chocolate martini</b> Vanilla vodka, white chocolate liqueur & elderflower liqueur, shaken over ice	
<b>Café swizzle</b> Vodka, coffee liqueur, coconut milk & sugar syrup, shaken over ice	
<b>Rum French pressed</b> Spiced rum, orange juice, infused spices, hot water & butter, served in a French press	

## LIQUEUR

	GLS
Ouzo	\$9
Midori	\$9.5
Pernod	\$9.5
Campari	\$10
Amaretto	\$10
Galliano Black Sambuca	\$10
Galliano White Sambuca	\$10
Galiano Vanilla	\$10
Baileys	\$10
Chambord	\$10
Martini Rosso	\$10
Noilly Prat Vermouth	\$10
Cointreau	\$10
Pimm's	\$10
D.O.M Benedictine	\$10
Aperol	\$10
Limoncello	\$10
Averna	\$10
Tia Maria	\$10.5
Grand Marnier	\$11
Frangelico	\$11
Glavya	\$11
Kahlua	\$11
Montenegro	\$11
Drambuie	\$12

## LIQUEUR COFFEE

Irish	\$15
Calypso	\$15
Baileys	\$15

## SPIRITS

	GLS
<b>Gin</b>	
Gordon's	\$9
Gordon's Pink	\$10
4 Pillar	\$10
Bombay	\$10.5
Tanqueray	\$11.5
Plymouth	\$11.5
4 Pillar Shiraz	\$13.5
Hendricks	\$14.5
Brogan's Way Evening Light	\$14.5
Brogan's Way Everyday Salvation	\$14.5
Brogan's Way Royal Blood	\$14.5

### Vodka

Absolut	\$9
Absolut Citron	\$9.5
Absolut Kurant	\$9.5
Absolut Raspberry	\$9.5
Absolut Vanila	\$9.5
Arktika Vodka Regular	\$9.5
Arktika Vodka Hazelnut	\$10
Arktika Lemon-Lime	\$10
Żubrówka	\$10.5
Belvedere	\$12
Grey Goose	\$12

### Bourbon

Jim Beam	\$9
Wild Turkey	\$10
Maker's Mark	\$11

### Rum

Bacardi	\$9
Bundaberg	\$9
Malibu	\$9.5
Captain Morgan's Spice	\$10.5
Captain Morgan's Jamaican Black	\$10.5
Havana Club Dark	\$10.5
Havana Club White	\$10.5
The Kraken	\$13

### Brandy & Cognac

Chatelle Napoleon	\$9
Remy Martin VSOP	\$22
Hennessey VSOP	\$22
Courviosier VSOP	\$23

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# SCOTCH, WHISKEY, WHISKY

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There are many names for the golden amber drink.

Whichever spelling, the origin of the word goes back to both Ireland and Scotland. Both Ireland and Scotland claim to have given birth to whisky.

The word whisky (or whiskey) is an anglicisation of the Classical Gaelic word uisce (or uisge) meaning "water" (now written as uisce in Modern Irish, and uisge in Scottish Gaelic).

Distilled alcohol was known in Latin as aqua vitae ("water of life") Scotch whisky (Scottish Gaelic: uisge-beatha na h-Alba; often simply called Scotch) is malt whisky or grain whisky made in Scotland.

A whisky with an age statement is known as guaranteed age whisky.

The first written mention of Scotch whisky is in the Exchequer Rolls of Scotland, 1495. A friar named John Cor was the distiller at Lindores Abbey in the Kingdom of Fife.

Distilling techniques were brought to Ireland and Scotland sometime between 1100 and 1300 by monks.

Since then the world has enjoyed this wonderfully diverse drink for centuries. Help continue this enjoyment by trying one of our collection.

**Please feel free to give us information on any you have tried that we don't have. We are always looking to expand our collection.**

## Scottish

	GLS
Johnnie Walker Red Label	\$9
Dimple 12Yr	\$10.5
Glenlivet 12Yr	\$10.5
Glenmorangie	\$10.5
Johnnie Walker Black Label	\$12
Chivas Regal 12Yr	\$12
Glenfiddich 12Yr	\$12
Balvenie 12Yr	\$14
Laphroaig 10Yr	\$17
Talisker 10Yr	\$17
Lagavulin	\$18
Ardberg 10Yr	\$18
Glenfiddich Fire & Cane	\$19
The Macallan 12Yr	\$23
Oban 14yr Single Malt	\$23

## Irish

Jameson	\$11
Sexton	\$17

## American

### Bourbon Whisky

Jack Daniel's	\$9
Jim Beam White Label	\$9
Wild Turkey	\$10
Maker's Mark	\$11

### Whisky Liqueur

Southern Comfort	\$10
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## Canadian

Fireball	\$9
Canadian Club	\$9.5

## France

Armork Classic French Single Malt	\$12
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## Japanese

Hakushu	\$18
Nikka From The Barrel Whisky	\$20

## Indian

Rampur Single Malt	\$20
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## Israel

Milk & Honey Single Malt	\$12
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## Australian

Bond 7 Whisky	\$10
Starward	\$20
Lark (Tasmania)	\$25

## MILKSHAKES

Chocolate, vanilla, strawberry, caramel	LGE \$8
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## HOT DRINKS

Coffee	SML	LGE
Cappuccino	\$4.8	\$5.3
Latte	\$4.8	\$5.3
Macchiato	\$4.8	\$5.3
Long black	\$4.8	\$5.3
Flat white	\$4.8	\$5.3
Short black	\$4.8	\$5.3
Piccolo	\$4.8	\$5.3
additional coffee shots & specialty milks	\$1 each	
Liquor coffee, Irish, Calypso, Baileys		\$15
Iced Coffee		\$8
Chocolate		
Hot chocolate	\$4.0	\$5.3
Iced chocolate		\$8
Tea		
English breakfast	\$4.2	
Darjeeling		
Green		
Peppermint		
Earl Grey		
Chamomile		
Lemon & Ginger		

## COLD DRINKS

Soft Drinks	GLS	BTL
Coke, Coke No Sugar, Diet Coke	\$4.5	\$5.5
Lift	\$4.5	-
Sprite	\$4.5	\$5.5
Ginger Ale	\$4.5	-
Tonic Water, Soda Water	\$4.5	-
Lemon Lime & Bitters	\$5	-
Fruit Juice		BTL
Orange		\$5
Apple		\$5
Pineapple		\$5
Tomato		\$5
Water		
Amora still water 600ml		\$4.5
Mt Franklin Sparkling 330ml		\$5

## KIDS

### \$20 - 2 Courses

includes a glass of soft drink or juice  
12 years & under

### Choice of main

#### Penne pasta

with a choice of bolognaise, Napoli or butter &  
cheese sauces topped with parmesan

#### Margherita pizza

Napoli sauce, mozzarella & basil

#### Fish n chips

beer battered barramundi, served salad & chips

#### Grilled chicken tenderloins

served salad & chips

### Choice of dessert

#### Vanilla ice-cream

served with chocolate topping

#### Fresh fruit bowl

bowl of seasonal fruits

#### Petit cake

cake of the day with whipped cream  
and strawberries

### Choice of drink

#### Soft drinks

coke  
coke no sugar  
diet coke  
lemonade  
lemon squash

#### Fresh juice

orange juice  
pineapple juice  
apple juice