

SNACKS

Home-made garlic bread (V)	\$12
Toasted sourdough Bruschetta topped with cherry tomatoes, Spanish onions, Bocconcini and reduced balsamic (V)	\$18
Charcoal and feta arancini served with garlic aioli (V)	\$20
Flash fried calamari served with lemon aioli	\$20
Pan-seared prawns in garlic butter served with toasted sourdough	\$24
Vegetarian spring rolls served with sweet chilli dipping sauce (V)	\$16
Peking duck spring rolls served with hoisin sauce	\$20

SOMETHING BIGGER

Spinach and pea arborio rice risotto finished off with butter and parmesan cheese (V)	\$35
Marinara linguini with prawns, New Zealand mussels, squid and Tasmanian scallops in a Napoli sauce	\$39
Spaghetti bolognese served with grated parmesan and toasted sourdough	\$30
Mediterranean pappardelle pasta served with Kalamata olives, basil and feta in a rose sauce (VO)	\$36
Chicken and mushroom penne in a white wine cream sauce	\$38
Jarrah beef burger served with cheese, tomato, pickles and twice cooked fries	\$28

The following meals are served with two choices of sides: Fries, Mash, Salad or Seasonal Vegetables

350gm Chargrilled Gippsland Ribeye served with red wine jus (GF)	\$55
250gm Chargrilled Gippsland Porterhouse steak served with red wine jus (GF)	\$35
Yarra Valley 300gm slow cooked chicken breast (GF)	\$42
Market fish of the day (GF)	\$40
Beer battered fish and chips	\$28
Chicken breast parmigiana topped with Napoli sauce and tasty cheese	\$32
Panko crumbed chicken schnitzel	\$30

SOMETHING SWEET

Gourmet ice cream	\$18
Sticky date pudding with butterscotch sauce & vanilla bean ice cream	\$20
Apple and rhubarb crumble with vanilla bean ice cream	\$20
Baked cheesecake with raspberry coulis	\$20

(V) Vegetarian (VO) Vegan Option (GF) Gluten Free Option

COCKTAILS

	BOTTLE	GLASS
Margarita - Tequila, Cointreau, lime juice and salt		\$18
Espresso Martini - Shot of espresso, Kahlua, Frangelico or Baileys Irish cream		\$18
Whiskey Sour - Johnnie Walker, lemon juice, sugar syrup with a twist of lemon		\$18
Aperol Cosmopolitan— Aperol, vodka, lime juice, sugar syrup		\$18
Negroni - Campari, Gin, Red vermouth		\$18
Pomegranate Spritz—Pama Pomegranate liquer, Cointreau Bandini Prosecco, Soda water		\$18
Coconut Lime Daiquiri—Malibu coconut rum, Bacardi rum, lime juice and sugar syrup		\$18

NON ALCHOLIC

Gin Gin Mule - Dry London spirit, sugar syrup, lime juice, ginger ale		\$15
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WHITE WINE

Redbank Emily Pinot Noir Chardonnay, King Valley, Vic	\$47	\$16
Bandini Prosecco DOC, Italy	\$52	\$16
NV Jansz Premium Cuvee, Pipers River, Tasmania	\$67	\$16
Pol Roger Brut Reserve, Champagne, France	\$140	

SPARKLING WINE & CHAMPANGE

Redbank Long Paddock Sauvignon Blanc, King Valley, VIC	\$45	\$16
Nautilus Sauvignon Blanc, Marlborough, NZ	\$55	
Brokenwood Chardonnay, Beechworth, VIC	\$48	\$16
TarraWarra Estate Chardonnay, Yarra Valley, VIC	\$55	
Redbank Sunday Morning Pinot Gris, King Valley, VIC	\$48	\$16
Brokenwood Pinot Gris, Beechworth, VIC	\$52	
Jim Barry Watervale Riesling, Clare Valley, SA	\$55	
Alasia Moscato di' Asti DOCG, Piedmont, ITALY	\$50	\$16

ROSÉ WINE

	BOTTLE	GLASS
TarraWarra Estate Pinot Noir Rosé, Yarra Valley, VIC	\$50	\$16

RED WINE

Brokenwood Shiraz, Beechworth, VIC	\$52	\$16
Brokenwood Cabernet Sauvignon Shiraz Merlot	\$56	\$16
Yalumba Old Bush Vine Grenache, Barossa Valley, SA	\$50	\$14
TarraWarra Pinot Noir, Yarra Valley, VIC	\$60	\$16
Yalumba The Cigar Cabernet Sauvignon, Coonawarra, SA	\$70	\$16
Yalumba Y Series Merlot, SA	\$45	\$16

FORTIFIED WINE

De Bortoli Noble One Botrytis Semillon	\$70	\$12
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BEER ON TAP

	PINT	POT
Furphy Pale Ale	\$13	\$8
Heineken Lager	\$13	\$8
Broken Shackles	\$13	\$8

BOTTLED BEER

James Squire Orchard Crush	\$14
White Rabbit Dark Ale	\$14
James Boags Premium & Light	\$14
Heineken	\$11

BOTTLED SOFT DRINK

Coke, Coke Zero, Sprite, Soda Water 330ml	\$6.5
Dry Ginger Ale, Tonic Water 330ml	\$6.5

JUICE

Orange, Apple, Cranberry, Pineapple	\$6.5
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