



BAR MENU
ALL DAY MENU

ENTREE

Warm marinated olives	\$7
Cheese, Herb and Garlic Bread	\$10
Salt and Pepper Squid (DF) <i>Lemon Aioli, House Salad</i>	\$18
Crispy Fried Chicken Wings <i>Smoky BBQ Sauce</i>	\$20
Greek Salad (GF/DFO) <i>Onion, Tomato, Capsicum, Olives, Cucumber, Feta, Oregano</i>	\$14

MAINS

Steak Frites <i>Josdale Angus grass-fed Striploin 250gm, Cooked Medium Rare, with thick cut chips, house salad and Béarnaise</i>	\$48
Chicken Parma <i>Double Smoked Ham, Napoli Sauce, Mozzarella, Fresh Basil, Chips and House Salad</i>	\$32
Fish And Chips (DF) <i>Tartare Sauce, Tomato Sauce and House Salad</i>	\$30
Spaghetti & Meatballs (DFO) <i>Spaghetti with meatballs in a chunky tomato sauce with fresh basil and parmesan</i>	\$32
Spaghetti Napolitana (Veg/DFO/GFO) <i>Spaghetti with assorted vegetables in a chunky tomato sauce with fresh basil and parmesan</i>	\$30

HAND-HELD – SERVED WITH THICK CUT CHIPS

Grass Fed Beef Burger (DFO/GFO) <i>Milk Bun, Dijonnaise, Lettuce, Tomato, Onion and Bacon Relish, Cheese, Pickles</i>	\$28
Minute Steak Sandwich (DFO/GFO) <i>Turkish Bread, Dijonnaise, Bacon and Onion Relish, Pickles, Tomato, Lettuce, Cheese</i>	\$28
Chicken Schnitzel Burger (DFO) <i>Milk Bun, Dijonnaise, Lettuce, Tomato, Onion and Bacon Relish, Cheese, Pickles</i>	\$26

SWEET

Warm Churros <i>Cinnamon Sugar, Chocolate Hazelnut Filling, Kahlua Crème Anglaise</i>	\$18
Baklava <i>Cashewnut, Walnut and Pistachio</i>	\$15

10% surcharge for Public Holidays and 5% for Sundays

DF – Dairy Free
GF – Gluten Free

Veg – Vegetarian
DFO – Dairy Free Option

GFO – Gluten Free Option

Please note: Although great care is taken when preparing your food, please take extra caution if you have severe allergies and let your waiter know. We shall do our best to cater to your requirements. However, we are unable to guarantee the absence of nut, egg, wheat, seeds and other allergens in our food.



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SPARKLING WINE	REGION	GLASS	BOTTLE
Bandini Prosecco Veuve Clicquot, Brut Champagne	Veneto, Italy France	\$14	\$62 \$140
WHITE WINE	REGION	GLASS	BOTTLE
Atr 'Chockstone' Pinot Gris	Grampians, VIC	\$15	\$62
Vickery Eden Valley Reisling	Eden Valley, SA	\$16	\$67
Mahi 'Marlborough' Sauvignon Blanc	Marlborough, NZ	\$16	\$67
Preece Chardonnay	Nagambie, VIC	\$15	\$62
ROSE WINE	REGION	GLASS	BOTTLE
Dal Zotto Rosato	King Valley, VIC	\$15	\$62
RED WINE	REGION	GLASS	BOTTLE
Villages Pinot Noir	Yarra Valley, VIC	\$15	\$62
17 Trees Shiraz	Heathcote, VIC	\$16	\$67
Mojo Cabernet Sauvignon	Mclaren Vale, SA	\$15	\$62
Audrey Wilkinson Merlot	Orange, NSW	\$16	\$67
MOSCATO	REGION	GLASS	BOTTLE
Pizzini Brachetto Moscato	King Valley, VIC	\$15	\$62

BOTTLE BEER

Larger

Furphy Crisp Lager – VIC	\$12
Byron Bay Lager – NSW	\$12
Heineken – Holland	\$13

Ale

James Squire One Fifty Lashes – NSW	\$13
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Cider

Napoleone Apple – Yarra Valley VIC	\$10
Napoleone Pear – Yarra Valley VIC	\$10

TEA/COFFEE

Selection of Dilmah Tea	\$5
Selection of Roaster Guys Coffee	\$5

SOFT DRINKS

Coke	\$5
Coke No Sugar	\$5
Sprite	\$5
Lemon Lime Bitter	\$6
Soda Lime Bitter	\$5
Bundaberg Ginger Beer	\$6
Dilmah Elixir Ice Tea	\$7

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