



FOOD MENU

Dietary Key

Vegan **(V)**

Vegetarian **(Vg)**

Gluten Free **(GF)**

Vegan Option **(VO)**

Vegetarian Option **(VGO)**

Gluten Free Option **(GFO)**

GRAZING OPTIONS

Prawn & Ginger Dumplings 17
Schezwan Chilli, Black Soy Vinegar

Karaage Chicken 17
Chili Aioli

Crispy Honey Chili Popcorn Cauliflower **(V)(GF)** 16
Tangy Chili Tamarind

Salt And Pepper Calamari **(GF)** 18
Lemon Aioli

Buffalo Chicken Wings 18
Carrots, Celery, Blue Cheese Sauce

Cajun Chicken Wings 18
Sweet Chilli Sauce

Homemade Pumpkin And Sage Arancini (4) **(Vg)** 18
Homemade Tomato Relish, Parmesan

Homemade Wagyu Beef Sausage Rolls (5) 16
Bush Tomato Chutney

Crispy Veggie Spring Rolls (7) **(V)** 13
Sweet Chili

Hummus 14
Corn Chips, Olive Oil-Garlic, Paprika, Chickpeas, Dukkha **(V)**

Nachos **(VO)(GF)** 19
Mozzarella, Black Beans, Sour Cream, Salsa, Guacamole, Jalapenos

Steak Fries **(V)** 13
Siracha Aioli

Potato Wedges **(VO)** 14
Sweet Chili, Sour Cream

PIZZA

Margherita **(V)** 19
San Marzano Tomato, Fior Di Latte, Basil

Wood Fired Chicken 22
San Marzano Tomato, Fior Di Latte, Roast Chicken, Housemade Chilli XO

Ham & Pineapple 22
San Marzano Tomato, Fior Di Latte, Smoked Ham, Pineapple

Hot Cacciatore Salami 22
San Marzano Tomato, Fior Di Latte, Hot Salami, Chilli, Oregano

Gluten Free Base 4
Vegan Cheese 3
Extra Meat 4

DAILY SPECIALS

Tuesday **\$25 250g Porterhouse Steak**
Wednesday **\$20 Chefs Special**
Thursday **\$20 Parma**
Friday **\$20 Steak Sandwich**
Saturday **\$20 Burgers**
Saturday **\$1 Chicken Wings** Min. 6 Wings

SUBSTANTIAL

Thai Beef Salad **(GF)** 26
Mixed Leaf Salad, Roasted Pea Nuts, Onion, Tomato, Coriander, Mint, Beans Sprout, Thai Dressing

Pumpkin And Feta Salad **(VO)(GF)** 24
Tri Coloured Quinoa, Beetroot, Pickled Onion, Mint, Feta, Spinach Salad, Harissa Aioli Dressing
Add Chicken +5

Spaghetti Prawns 28
Basil, Chili, Onion, Garlic, Cherry Tomato, Cray Fish Oil

Gnocchi **(Vg)** 26
Pumpkin Puree, Baby Asparagus, Mushrooms, Onion

200g Eye Fillet 42
Creamy Mash, Green Beans, Red Wine Jus

Chicken Parmigiana 28
Steak Fries, Salad, House Napoli, Cured Ham, Mozzarella

Steak Sandwich w/ Steak Fries 28
Minute Steak, Caramelised Onion, Tomato, Lettuce, Dijon Mustard Aioli, Sour Dough

Pale Ale Battered Barramundi Filet 28
House Salad, Chips, Tartare Sauce, Lemon

Wagyu Beef Burger with Chips 26
Cheese, Tomato, Lettuce, Caramelised Onion, Crispy Bacon, Spicy Mayo, Milk Bun

Southern Fried Chicken Burger w/ Chips 26
Bacon Jam, Guacamole, Lettuce, Tomato, Swiss Cheese

Plant Based Beef Burger w/ Corn Chips **(V)(GF)** 25
Lettuce, Caramelised Onions, Tomato, Ketchup, Mustard, Gluten Free Bun



DRINKS MENU

COCKTAILS

Signature

Strawberry Southside 20
Tanqueray, Strawberry Liqueur, Lime, Mint

Zombie 24
Pineapple Rum, Dark Rum, Spiced Rum, Jamaican Rum, Pineapple, Orange, Passionfruit

Roseta 24
La Vielle Rose, Jose Blanco, Fresh Cucumber, Fresh Lime, Agave

Who Shot Tom Collins? 23
Four Pillars Dry Gin, Lemon, Simple Syrup, Bloody Shiraz Gin

Natural Order 20
Seville Tanqueray, Fresh Lemon, Pomegranate, Egg White, Yuzu Soda

Toreador 24
1800 Reposado, Apricot Brandy, Fresh Lemon, Agave

Gold Rush 23
Woodford Reserve, Honey, Fresh Lemon

Purple Drink 20
Hennessy VS, Lemon, Cassis

Classic

Espresso Martini 20
Ketel One, Kahlua, Cold Press Coffee

Charlie Chaplin 21
Haymans Sloe Gin, Apricot Brandy, Lemon

Pornstar Martini 20
Vanilla Vodka, Passionfruit Liqueur, Lemon, Passionfruit, Egg White

Margarita 24
Choice: Classic, Tommys, Spicy, Coconut

Sours 22
Choice: Amaretto, Pavan, Whiskey, New York, Bloody Shiraz

WINE LIST

gls | btl

Sparkling

Trentham Estate Prosecco / Murray Darling, NSW 10 | 45
Paul Louis, Blac De Blancs / France 12 | 54

Rosé

La Vielle Ferme, Rose / France 11 | 50
Turkey Flat, Rose/ Barossa Valley, SA - | 60

Sweet / Dessert Wine

Innocent Bystander, Moscato / Yarra Valley, VIC 10 | 42
Jim Barry, Riesling / Clare Valley, SA 12 | 54

White Wine

Secret Garden, Pinot Grigio / NSW 9 | 40
Trentham Estate, Sauvignon Blanc / NSW 10 | 45
Mahi, Sauvignon Blanc / Marlborough, NZ 14 | 63
Yering Station, Chardonnay / Yarra Valley, VIC 12 | 54
Barmah Park Chardonnay / Mornington, VIC 12 | 54
Tim Adams, Pinot Gris / Clare Valley, SA 13 | 58
Shaw & Smith, Sauvignon Blanc / Adelaide Hills, SA - | 65

Red Wine

Trentham Estate, Shiraz / Murray Darling, NSW 10 | 45
Torzi Matthews, Shiraz / Barossa, SA 14 | 62
San Pietro, Pinot Noir / Mornington, VIC 13 | 58
Alamos, Malbec / Argentina 12 | 54
Forest Hill, Cabernet Sauvignon / WA 12 | 54
Sanguine Estate Progeny Shiraz / Heathcote, VIC - | 58
Sons of Eden, GSM / Barossa, SA - | 65
Holm Oak, Pinot Noir / Tasmania - | 75

BEER LIST

sch | pint

On Tap

Carlton Draught 9 | 12
Great Northern 8.5 | 11
Balter XPA 11 | 15
Mt Goat Pale Ale 8.5 | 11
Kaiju Krush Tropical Ale 10 | 13
Kaiju PK Hazy Pale 10.5 | 14
Hawkers Lager 8.5 | 11
Kaiju Metamorphosis West Coast IPA 11 | 15
Local Brewery Hazy Pale 12.5 | 17

Ask our friendly staff about the rotational craft beers on tap

Cider / RTD

Mt Goat Apple Cider 11 | 15
Hard Rated (Hard Solo) 13 | 17

Cans / Bottles

Corona 9
Stone & Wood Pacific Ale 10
Asahi Super Dry 9.5
Rekorderlig Strawberry & Lime Cider 13

Non-Alcoholic Beer

Heaps Normal XPA 0.5% 8
Heaps Normal Hazy Pale 0.5% 8

** Please note we have a late night surcharge after 10pm Friday - Sunday*