

sparkling & champagne

house / stony peak brut cuvee	victoria	6.0	
lindauer fraise strawberry 200ml	new zealand		7.5
killawarra	victoria		23.0
seppelt fleur de lys nv	victoria		26.0
beelgara classic			22.0
chandon nv	victoria	9.0	45.0
veuve clicquot	france		125.0

white wine

house / rothbury estate semillon sauvignon blanc	south australia	6.0	
penfolds koonunga hill semillon sauvignon blanc	south australia	7.0	27.0
oyster bay sauvignon blanc	marlborough nz	7.5	30.0
leo buring riesling	clare valley sa		35.0
jim barry "the florita" riesling	clare valley nsw		60.0
audrey wilkinson verdelho	hunter valley nsw	7.5	30.0
gabbiano pinot grigio	tuscany italy	6.5	25.0
firesticks chardonnay	yarra valley vic	6.5	25.0
annie's lane chardonnay	clare valley sa		31.5

red wines

house / rothbury estate cabernet merlot	south australia	6.0	
sticks pinot noir	yarra valley sa	7.8	35.0
coldstream hills pinot noir	yarra valley sa		48.0
penfolds koonunga hill shiraz	south australia	7.0	27.0
firesticks cabernet merlot	hunter valley nsw	6.5	25.0
jamiesons run cabernet sauvignon	coonawarra sa	7.2	28.0
ringbolt cabernet sauvignon	margaret river wa		40.0
jim barry three little pigs shiraz cabernet merlot	clare valley sa		32.0
yalumba scribbler cabernet sauvignon shiraz	barossa valley sa		40.0
wolf blass gold label shiraz viognier	south australia		40.0

rose

turkey flat rose	barossa valley sa		35.0
gabbiano rose	tuscany italy	6.5	25.0

SUMMER MENU

Beer Battered Fish and Chips with tartare sauce and lemon	10.0
	Monday & Saturday Special 7.0
Mexican Corn Nachos with chilli beans, guacamole, sour cream, jalapenos and salsa	12.0
Chicken Burger & Chips with guacamole and roquette	16.0
	Tuesday Special 12.0
Steak Burger & Chips with onion jam beetroot and salad	16.0
	Tuesday Special 12.0
Beef Burger & Chips with cheese, beetroot and salad	16.0
	Tuesday Special 12.0
Lamb Burger & Chips with hummus and roquette	16.0
	Tuesday Special 12.0
250g Grain Fed Rump Steak served with mash and mushroom sauce	17.0
	Wednesday Special 12.0
250g New York Sirloin served with Garlic Mash and steamed vegies and a red wine jus	20.0
Fresh Chicken Parmigiana & Chips with mozzarella and napoli	17.0
	Thursday Special 12.0
Linguine with Prawns or vegetarian in spicy napoli sauce with parmesan	16.0
Salt & Pepper Squid with chips, tartare sauce and lemon	small 12.0 large 16.0
Traditional Caesar Salad with bacon, croutons, parmesan and a creamy dressing	16.0
	with chicken 19.0
Tandoori Chicken Salad with cucumber, tomato and mint yoghurt	16.0
Honey, Soy and Ginger Barramundi Fillet served with brown rice and broccolini	19.0
Moroccan Crumbed Lamb Cutlets with a lentil and walnut salad and a spicy plum sauce	18.0
Prawn and Avocado Salad with a mango, chilli and lime dressing	18.0
Seafood Platter for 2 Fresh Prawns, salt and pepper squid, smoked salmon, fish cocktails, chips and salad served with lemon, tartare sauce and cocktail sauce	40.0
Turkish Bread with olive oil and balsamic	4.0
Garlic Bread	5.0
Bowl of Chips with garlic mayonnaise	small 6.0 large 8.0
Roquette, Parmesan and Roma Tomato Salad	8.0
Rosemary, Garlic and Chilli Olives with fetta and turkish bread	8.0
Cheese Platter Gippsland blue, white Gippsland brie, wax bound cheddar, crackers and quince paste	15.0
Mezze Platter with a selection of homemade dips, turkish and crisp bread	15.0

CHECK BLACKBOARD FOR DAILY SPECIALS

Restaurant Open 7 Days 12-3 / 6-9.30 (public holidays 10% surcharge) bookings required on Friday lunch
Take Away available / All prices include GST / No minors allowed anywhere on the premises.