

FOOD MENU

SMALLS

Cauliflower Bites VG LG	16
Dusted in Moroccan spiced rice flour, served with turmeric & roasted garlic aioli	
Bruschetta VGO DFO	17
Grilled Turkish bread, topped with tomato, red onion & basil salsa, balsamic glaze & Meredith goat's cheese	
Pork Belly Bites DF	17
Fried pork belly tossed in char siu BBQ dressing served on crunchy slaw with fried shallots	
Sautéed Edamame Pods LG VG	15
Sautéed in garlic, ginger & chilli served whole	
Halloumi LG	17
Grilled halloumi, drizzled with a honey & sesame dressing with hazelnut dukkah	
Onion Rings DF VG	13
Tempura onion rings served with roasted garlic aioli	
Garden Salad DFO VGO LG	15
Leafy greens, cucumber, cherry tomatoes, Spanish onion, edamame & quinoa topped with Meredith goat's cheese, sea salt & Barfold olive oil	
Bowl of Chips VG LG	12
With house seasoning, served with tomato relish & roasted garlic aioli	

SHARES

Grazing Board LGO	34
Selection of cured meats, marinated & pickled vegetables, dip & halloumi, served with assorted breads	
Dips VG LGO	22
Beetroot hummus & Capsicum romesco dips served with grissini & grilled Turkish	
Halloumi & Terrine LGO	28
Grilled halloumi, chicken & pistachio terrine served with Dijon, port wine currants & lavosh crispbread	

MAINS

Thai Prawn Salad LG DF	34
Leafy greens, crunchy slaw & pickled paw paw with a lime & ginger dressing, topped with marinated prawn cutlets	
Lemon Pepper Calamari LG DF	32
Fried calamari with lemon pepper seasoning served with crunchy slaw, chips & nam jim dipping sauce	
Duck Risotto LG DFO VGO	34
Grilled pumpkin, rocket & pine nuts with roasted duck & shaved cheddar	
Atlantic Salmon LG DFO	36
Grilled salmon, served on a rocket salad with roasted beetroot, fennel & sherry vinegar, topped with hollandaise sauce	
Beef Curry LGO DFO	34
Beef red curry, served with fragrant jasmine rice, grilled roti bread & raita yoghurt dressing	
Seafood Basket DF	41
Tempura prawns, scallops & whiting with lemon pepper calamari & two natural oysters, served with chips, cocktail sauce & lemon	
Green Salad VGO LG	34
Wild rocket, edamame, cucumber, grilled zucchini with avocado & green goddess dressing, served with your choice of: Grilled Chicken or Grilled Tofu	

KIDS

Choose from:
Grilled Steak, Grilled Chicken Tenders, Chicken Nuggets, Pasta with Napoli Sauce & Cheese, or Crumbed Fish
All served with chips & tomato sauce
Kids Desserts
Ice cream with Freddo frog & sprinkles ... 4 Choc Oreo mousse cup or Strawberry mousse cup ... 6

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STEAKS

Rump 250g Pure Black Waygu, VIC LGO DFO	45
MSA Graded, Marble Score 6-7, Barley Fed	
Porterhouse 280g Cape Grim, TAS LGO DFO	47
MSA Graded Marble Score 3+, Grass Fed	
Scotch Fillet 280g Bass Strait, VIC LGO DFO	53
MSA Graded 100% Grass Fed	

Sides (choose 2)

Garden Salad, Broccolini, Chips, Rosemary Kipfler Potatoes, Creamy Slaw, Onion Rings

Sauces (choose 1)

Dijon, Garlic Butter, Red Wine Jus, 3 Pepper Spread, Hollandaise

Extra Side ... 4 Extra Sauce ... 3

BURGERS

(all served with chips) LG Bun ... 3 DF Cheese ... 2

Beef Burger LGO DFO	28
Char grilled Angus beef patty, bacon, caramelised beer onions, lettuce, tomato, cheddar, pickles, Dijon & tomato relish	
Veg Burger LGO VGO	27
Sweet potato & spring onion Pattie, capsicum romesco, garlic aioli, grilled halloumi, lettuce & tomato	
Chicken Burger	28
Southern fried chicken, chipotle spiced mayonnaise, jalapenos, creamy slaw, cheddar, onion ring topper	
Tacos VGO DFO	28
Grilled tortillas with leafy greens, slaw, tomato & charred corn salsa & chipotle mayo with your choice of the following (1 only) ...	
Crumbed Whiting Sticky Bourbon BBQ Pork Grilled Tofu	
Steak Sandwich LGO DFO	32
Char grilled slices of scotch fillet with caramelised beer onions, bourbon bbq sauce, lettuce, pickles & cheddar	

PIZZAS

(9" Base) LG Base ... 4 DF Cheese ... 3

Garlic Pizza	18
Garlic oil base, mozzarella, rosemary & sea salt	
Cherry Tomato	23
Napoli base, mozzarella, cherry tomato, topped with fried basil	
Lamb Souvlaki	28
Napoli base, mozzarella, spiced lamb, caramelised onion, tomato salsa, rocket & yoghurt dressing	
Smoked Salmon	29
Garlic oil base, mozzarella, caramelised onion, cherry tomato, smoked salmon & rocket	

DESSERT

Sticky Date Pudding	13
with butterscotch sauce & ice cream	
Apple Pie Poppers	14
with cream & maple syrup (VG optional)	
Belgian Waffles	16
with maple syrup, berry compote & ice cream	
Lemon Tart	13
with cream & berry compote	
Chocolate Lava Cake	16
with choc fudge ice cream	

THANKS TO OUR LOCAL SUPPLIERS:

LANCEFIELD PROVIDORE, MACEDON RANGES HAPPY HENS,
BARFOLD OLIVES, GREENHAM BEEF, CAPTAIN SPICE CHAI TEA,
LONG PADDOCK CHEESE CASTLEMAINE, THAT LEAF MICROGREENS GISBORNE