

FOOD

Sunday - Thursday 11am - 8:30pm
Friday - Saturday 11am - 9:30pm
*Kitchen from 11:30am

OPEN 7 DAYS PER WEEK
PETS MOST WELCOME OUTSIDE

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SNACKS

Chips, herb salt, aioli		\$12
Spiced hummus, balsamic evoo & focaccia		\$14
Leek & mushroom croquettes, pecorino, fried leek, truffle aioli		\$18
Twice cooked sumac Amelia Park lamb ribs, tamarind glaze		\$24
Spiced cauliflower, dukkha, almond flakes, harissa aioli		\$18
Haggis spring roll, tomato cream, caramelised onion chutney		\$21
Chargrilled local broccolini, truffle, almonds		\$15

LARGE

Steak frites, 250g scotch fillet, confit kipfler, jus & watercress		\$42
Stirling Ranges Steak Sandwich, chilli jam aioli, Chainbreaker IPA onions, greens, Swiss cheese & chips		\$28
Amelia Park 180g patty, potato bun, pickle, raising cane sauce, roma, Swiss cheese, candied bacon & chips		\$26
Grimster Rocks battered whiting & chips, mustard slaw & house tartare		\$28
Free Range Chicken tikka masala, pilaf rice, pearl onion & achar		\$32
Bangers & mash, pork cumberland sausage, IPA beer & onion gravy, apple slaw		\$28

SALAD

Honey glazed pumpkin, quinoa, spinach, pickled onion, Fiore di latte, mustard dressing		\$22
Herb beetroot salad, rocket, quinoa, candied walnuts, whipped goat cheese, mustard dressing		\$22

PIZZA

American Bacon & Black Pudding Pizza - bechamel, potato, rocket & pecorino		\$26
Pork Cumberland Sausage Pizza - caramelised fennel, truffle oil, onion, rocket		\$26
Fior Di Latte Pizza - roma tomato, fresh basil & sugo		\$23
Mojo Pulled Pork Pizza - jalapeno, sugo, onion, & coriander aioli		\$26
Fungie Pizza - bechamel, pesto, pecorino, truffle oil		\$25
Four Cheese Pizza - fior di latte, mozzarella, camembert, pecorino		\$26
Nduja Pizza - hot salami, fresh chilli and flakes, mozzarella, onion		\$25
Prosciutto Pizza - fior di latte, roma tomato, fresh basil and sugo		\$27





- Vegetarian - Vegan - Gluten free - Gluten free option - Vegan option

WINE

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SPARKLING

Three Vineyard NV

South Eastern Australia
Light fruits, lovely and fresh

Aurelia NV Prosecco

South Eastern Australia
Delicate body, clean finish

ROSE AND CHILLED REDS

Marquis De Pennautier

Languedoc-Roussillon, France
Clean, crisp, fully flavoured with a beautifully dry finish

Days of Rose

Barossa Valley, SA
Fresh, bright red fruits

Stuck in the 90s crunchy red (chilled) \$12/\$17/\$52

Yarra Valley, VIC
"A noice red for when a big shiraz seems too hectic."

WHITE

Yealands Petal & Stem Sauvignon Blanc 2022 \$10/\$15/\$45

Marlborough NZ
Refreshingly zesty, nicely balanced

The Hidden Sea Pinot Grigio

Coonawarra, SA
Light, lively, fresh fruits, bright acidity

Wise 'Leaf Reserve' Sauvignon Blanc Semillon \$11/\$16/\$48

Margaret River, WA
Lively, fresh tropical and zesty citrus fruit

Pikes 'Luccio' Fiano

Clare Valley, SA
Beautifully balanced stone and tropical fruits with acidity

Domaine Naturaliste Discovery Chardonnay \$12 / \$17 / \$52

Margaret River, WA
Textural, Subtle Oak

RED

Castelli "The Sum" Cabernet Sauvignon \$8 / \$35 \$9 / \$14 / \$39

Great Southern
Straight forward and delicious

Finca las Moras Malbec \$10 / \$45 \$11 / \$16 / \$48

San Juan, ARG
Red fruits, smooth palate, spicy finish

Silkwood Estate The Walcott Pinot Noir \$12 / \$17 / \$52

Pemberton, WA
Striking dark berries, elegant oak spice, fine tannins

Bremerton 'Selkirk Shiraz \$13 / \$18 / \$58

Longhorne Creek, SA
Well balanced palate structure, soft supple tannins and well integrated oak

Howard Park Miamup Cabernet Sauvignon \$15 / \$20 / \$60

Margaret River WA
Rich and persistent dark fruits, earthy spice, deliciously elegant finish

COCKTAILS

Aperol Spritz \$16

Aperol, Prosecco, Soda

Espresso Martini \$18

Old Young's Pure No.1, Tia Maria, Espresso, Vanilla Syrup

Spiced Ginger Beast \$19

Blasta Ginger Beast, Spiced Rum, Tuaca, Cinnamon Syrup, Orange

Sparkling Pavlova \$17

Old Youngs Pavlova, Cointreau, CAPI Sparkling Cranberry Soda, Lime

Spicy Margarita \$18

Olmecca Altos Blanca, Ancho Reyes Verde, Lime Juice, Agave, Jalapeno
Pickle Juice

Whisky Sour \$19

Old Forrester, Lemon, Sugar Syrup, Egg Whites, Bitters

***Please ask our friendly bar staff
for our current special creations.**

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