

Entrée

Bruschetta (VGA) (V)	12.5
Crispy toasted sourdough topped with finely diced tomato and red onion, olive oil, shaved Grana Padano and balsamic glaze	
Add crispy prosciutto	3
Garlic Cob (V)	14
Crispy sourdough cob with garlic butter, rosemary lime salt, olive oil and balsamic	
Add Cheese	2
Add Cheese and Bacon	4
Prawn Cocktail (GFA)(I)	20
Cooked prawn cutlets tossed in chilli oil, with a marie rose sauce, compressed cucumber ribbons, black sesame seeds, prawn crackers and micro herbs	
Saganaki (GFA)	16
Fried saganaki cheese with charred onion wedges, fennel velouté, toasted pistachios and an agave dressing	
Antipasto (GFA)	29
Selection of cured meats, cheese, olives, pickles, house made dip and lavosh crackers	

Mains

Salt and Pepper Calamari (GFA) (DFA)	26
Flash fried calamari seasoned with salt and pepper served on a bed of shredded iceberg, edamame, red onion, grated carrot, toasted peanuts and a Sam Ros dipping sauce	
Thai Beef Salad (GF)(DF)	31
Flank steak served with mixed salad, fresh coriander, red onion, cherry tomato, lemongrass, Chinese celery and mint, drizzled with a traditional chilli & citrus dressing	
<i>*Wine match: Pizzini Pinot Grigio, King Valley, VIC: 150mls: \$11 250mls: \$18</i>	
Truffle Prosciutto Salad (DFA)(GFA)	28
Shaved Villani truffle prosciutto served with cherry bocconcini, rocket, toasted walnuts, herb pangrattato finished with apple balsamic vinaigrette	
Zucchini Fritters (V) (DFA)	28
Oven baked zucchini fritters, Za'atar labneh, fetta cheese, rocket, pickled shallots	
Risoni (VG)(DF)	28
Sauteed wild mushrooms chickpeas, kalamata olives, spinach, marinara sauce and oregano tossed with risoni pasta & topped with crispy kale and chickpeas	
Fish and Chips (GFA) (DFA)(I)	31
Beer battered barramundi fillets with salad, steak cut chips and a side of house made tartare sauce	

*Dishes marked with:

GF: Gluten free – GFA: Gluten Free available – DF: Dairy free – DFA: Dairy Free available

Fish/seafood – A: Australia only – I: imported only – M: mixed

V: Vegetarian friendly – VA: Vegetarian available – VG: Vegan friendly VGA: Vegan available

Please alert staff of any allergy concerns, we will do our best, but we cannot guarantee full dietary or coeliac requirements

Tigania (GF) (DF)	30
Sauteed slow cooked pork shoulder, bell peppers, red onion, parsley, lemon rice and a tomato mustard sauce	
<i>*Wine Match: Shadonfax Pinot Noir, VIC: 150mls: \$10 250mls: \$16</i>	
Chicken Parmigiana	32.5
Crumbed chicken breast topped with napoli, virginia ham and mozzarella cheese served with a house salad and steak cut chips	
Add Garlic Butter, Mushroom, Peppercorn or Red Wine Jus	2.5
Vegetarian Burger (V) (VGA) (DFA)	28
Fried panko crumbed sweet potato and black bean patty, iceberg lettuce, tomato, pickles and chipotle aioli on a toasted milk bun with steak cut chips	
Add egg or bacon	2
Chicken Burger (DFA) (GFA)	29
Spiced char-grilled chicken fillet, iceberg lettuce, tomato, jalapeno and lime mayo on a toasted milk bun with steak cut chips	
Add egg or bacon	2
Wagyu Cheeseburger (DFA)	29
Double wagyu patty with American cheese, pickles, blue cheese mayo and a balsamic pear relish on a toasted milk bun with crispy steak cut chips	
Add egg or bacon	2
<i>*Beer match: 4 Pines Japan Lager - \$12.5</i>	
Fish Cakes (I)	32
Panko crumbed korma curried blue grenadier, deep fried, served with a mesclun salad and Nam Makham	
Porterhouse Steak (GFA) (DFA)	49
300gram, grass fed porterhouse steak cooked to your liking served with a house salad, beer battered chips and your choice of garlic butter, creamy mushroom, peppercorn, or red wine jus	
Scotch Fillet Steak (GFA) (DFA)	62
280gram grain fed, black angus scotch fillet steak cooked to your liking served with a house salad, beer battered chips and your choice of garlic butter, creamy mushroom, peppercorn, or red wine jus	

Our char-grilled steaks take time to cook and rest - med-well done 35+ minutes

**** Should you wish to explore our dessert selection, our lovely staff will be happy to assist you. ****

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