

WOOD FIRE FLATBREAD

Oregano & parmesan flatbread	11
Roasted garlic, whole grain mustard & rosemary flatbread	11

ENTRÉE

Oysters	<i>1/2 Doz / 1 Doz</i>
Natural	15 / 30
Kilpatrick	16 / 32
Daily dressing	15 / 30

Fresh daily soup w parmesan flatbread 10

Tasting Plate 20
Chicken terrine, smoked salmon, petit Thai salad, salt & pepper squid

Terrine 12
Chicken & pork terrine wrapped in prosciutto w pistacchios,
apricot compote & sour dough

Beef Carpaccio 14
Thinly sliced fillet, apple, parmesan, watercress & aged balsamic

Salt & Pepper Squid 16 / 23
Fresh squid rings, rocket & homemade garlic aioli

SALADS

Classic Caesar Salad 16
(with chicken) +2
(with egg) +2

Smoked Salmon Salad 17
Salmon, cucumber, potato cubes, capers, dill & lemon dressing

Thai Beef Salad 17
Marinated beef, cucumber, carrot, coriander, crispy shallots,
ginger & lime dressing

WOOD FIRE PIZZAS *on thin base crust*

	Margarita	13
	Classic w olives	
+	Calabrese	16
	Salami, tomato, mozzarella, peppers & jalapenos	
	Zucchini	14
	Zucchini, fennel, capers, lemon & mozzarella cheese	
	Shaved ham	15
	Shaved ham, roasted pineapple & mozzarella cheese	
	Gorgonzola	17
	Gorgonzola, potato, river salt, caramelised onion & rosemary	
	Supreme	16
	Salami, capsicum, olives, onion & chilli	
	Tandoori Chicken	17
	Tandoori chicken, coriander pesto, Spanish onion & minted yogurt	
	Meat Lovers	17
	Bacon, salami, ham, Spanish onion & spinach	
+	Vegetarian	14
	Eggplant, zucchini, capsicum, garlic, mixed herbs & cheese	

BURGERS

	Beef Burger	19
	Bacon, lettuce, cheese, tomato, chutney & chunky chips	
	Marinated Chicken Burger	19
	Chicken fillet, avocado, lettuce, tomato, aioli & chunky chips	
	Rump Steak Sandwich	19
	Tomato, lettuce, cheese, caramelised onion & chunky chips	

SIDES *all 7*

	Fresh garden salad	
	Pear, roquette, parmesan & cashew salad	
	Hand-cut sumac spiced potato wedges	
+	Steamed seasonal vegetables & parsley butter	
	Chunky chips	

PASTA & RISOTTO

Risotto	21
Sweet corn, spinach, peas & pesto	
Home Made Three Cheese Gnocchi	22
Ricotta, gorgonzola & parmesan w spinach	
Penne	22
Chicken, avocado, rocket w a light cream sauce	
Beef Stir-fry	23
Wok cooked beef, vegetables, bean shoots, coriander & rice noodles	
Spaghetti Marinara	24
Local black mussels, squid, fresh fish, prawns & olive oil	
Seafood Paella	24
Spanish style saffron risotto, prawns, squid, mussels, fish & chorizo sausage	

MAINS

300g 'The Beast' Crumbed Chicken Parma	23.90
Shaved Virginia ham, cheese, Napoli, chunky chips & garden salad	
Pie of the Day	24
Creamy mash & sugar snap peas	
Pork Cutlet	26
Oven baked cutlet, butter cabbage, mash, apple relish & red wine jus	
Chicken Breast	24
Mushroom & spinach stuffed breast, confit potato, cucumber, tomato, parsley salad & béarnaise sauce	
Barramundi	28
Crispy skinned barramundi, beetroot puree, potato stack & lemon dressing	
Duck Breast	29
Pan fried breast, braised parsnip, macadamias & plum jus	
Fish & Chips	23
Crumbed Blue Grenadier, garden salad, chunky chips & house tartare sauce	
Mentone Seafood Platter	75
Crumbed fish, prawns, mussels, pippies, oysters, calamari, salt & pepper squid, scallops, Moreton Bay bugs w chips & salad	

GRILL

Angus Rump 400g	29
Porterhouse 350g	32
Scotch Fillet 350g	34
Eye Fillet 300g	35

All steaks cooked to your liking w your choice of chunky chips or salad or roasted jacket potato & sauces. A side of steamed seasonal vegetables is also available for \$7.

Selection of Sauces:

Peppercorn
Mushroom
Garlic & chive butter
Red wine jus

Selection of Condiments:

Hot English
Dijon
Seeded
Horseradish

KIDS MENU

KIDS EAT FREE – kids under 10 eat free – Monday to Thursday
from 5.30pm, conditions apply

MAIN MEAL & DESSERT

Crumbed fish & chips
Grilled chicken tenderloins & vegetables
Calamari w chips & salad
Spaghetti bolognaise or Napoli sauce
Pizza; ham & pineapple or tomato & cheese

DESSERT

Jelly & ice cream

DESSERTS *all 10*

Housemade Chocolate Springs Rolls

Butterscotch sauce & pouring cream

Apple Pear Crumble

Warm crumble w vanilla bean ice cream

Mango Trifle

Mango, vanilla custard, layered w sponge & mango jelly

Baked Lemon Tart

Fresh raspberries & Chantilly cream

Warm Sticky Date Pudding

Caramel sauce & pouring cream

10% public holiday surcharge and 3% dinners card charge

MONDAY NIGHTS – Locals' Night

12 options from \$12 to \$15

Kids eat free from 5.30pm, conditions apply

+	Rigatoni Pasta	12.0
	Rigatoni w zucchini, peas, lemon & fresh mint	
	Risotto	13.5
	Chicken risotto w pumpkin, spinach & pesto	
	Black Angus Rump	14.9
	250gm Black Angus rump steak chargrilled, green beans, mash & red wine jus	
	Chicken Breast	14.5
	Pan fried chicken breast stuffed w mushroom & spinach, rice pilaf & tomato kassundi	
	Lamb Koftas	14.0
	Skewers of lamb, preserved lemon cous cous & minted yoghurt	
	Squid	14.0
	Wok fried calamari w Asian greens, crispy shallots, chilli & lime dressing	
+	Classic Chicken Parma	14.0
	Shaved Virginia ham, cheese, Napoli, chunky chips and a garden salad	
	Beef Burger	14.0
	Bacon, lettuce, cheese, tomato chutney & chunky chips	
	Wood Fire Pizza 1	13.0
	Shaved Virginia ham, pineapple & mozzarella cheese	
	Wood Fire Pizza 2	13.0
	Salami, tomato, mozzarella & jalapenos	
	Crumbed Fish & Chips	14.0
	Crumbed Blue Grenadier w garden salad, chunky chips & house tartare sauce	
	First In Best Dressed	15.0
	<i>(Please ask your waiter for today's special)</i>	

+

10% public holiday surcharge and 3% dinners card charge

TUESDAY NIGHTS – *Parma Night*

220g Chicken Breast 14.9

300g Chicken Breast ‘The Beast’ 18.9

+

Kids eat free from 5.30pm, conditions apply

Traditional Parma

Virginia ham, Napoli & mozzarella cheese

Pacific

Garlic shrimp, Napoli & mozzarella cheese

Tropicana

Fresh grilled pineapple, Napoli & mozzarella cheese

Yuppie

Semi-dried tomato, bocconcini, Napoli & mozzarella cheese

Italiano

Bolognese sauce, parmesan & mozzarella cheese

Mexicana

Chilli salsa, corn chips, sour cream, guacamole & mozzarella cheese

Aussie

Egg, bacon, onion, Napoli & mozzarella cheese

+

Hippie (Vegie)

Bread crumbed eggplant fillet, fresh tomato, Napoli
& mozzarella cheese

Tandoori

Tandoori sauce, pappadums & mozzarella cheese

The Beast

300g chicken breast w double crispy bacon, fresh tomato,
Napoli & double mozzarella cheese

+

WEDNESDAY NIGHTS – \$10 Wood Fire Pizza Night

Available 6-8pm

Kids eat free from 5.30pm, conditions apply

Hawaiian

Virginia ham & pineapple

Margarita

Tomato, oregano, olives & mozzarella cheese

Aussie

Virginia ham, onion, egg & mozzarella cheese

Tandoori Chicken

Chicken, coriander pesto, Spanish onion & minted yoghurt

Mushroom

Mixed mushrooms, salami, Spanish onion & spinach

Meat Lovers

Bacon, salami, Virginia ham, Spanish onion, capsicum & mozzarella cheese

Vegetarian

Eggplant, zucchini, capsicum, garlic, mixed herbs & mozzarella cheese

THURSDAY NIGHTS – Steak Night

Kids eat free from 5.30pm, conditions apply

Angus Rump 250g	16.0
Porterhouse 300g	18.5
Scotch Fillet 350g	22.5
Eye Fillet 300g	28.5

All steaks cooked to your liking w your choice of chunky chips or salad or roasted jacket potato & sauces. A side of steamed seasonal vegetables is also available for \$5.

Selection of Sauces:

Peppercorn
Mushroom
Garlic & chive butter
Red wine jus

Selection of Condiments:

Hot English
Dijon
Seeded
Horseradish

EXPRESS LUNCH – Monday till Friday 12-3pm

2 Course Menu 19.95

With a glass of house wine or pot of Boags Draught

+

ENTRÉE

Flatbread

Soup of the day

Caesar salad

MAIN

Crumbed fish & chips, salad & house tartare

Pasta of the day

Risotto of the day

DESSERT

Apple flan

Selection of ice cream

Sticky date pudding

+

+

HOUSE WINE

G / B

Rothbury Chardonnay	6.5 / 27
Rothbury Sem / Sauv Blanc	6.5 / 27
Rothbury Shiraz Cabernet	6.5 / 27
Rothbury N.V. Brut	6.5 / 27

SPARKLING & SPARKLING SHIRAZ

Grandin Methode Traditionnelle Brut, France	8.0 / 40
Chandon N.V. Brut, Yarra Valley, VIC	9.0 / 45
Bleasdale Sparkling Shiraz, Langhorne Creek, S.A.	45
Chandon Curvee Richie, Yarra Valley, VIC	55

RIESLING & MOSCATO

Chrismont Riesling, King Valley, VIC	7.0 / 33
T'Gallant 'Juliet', Morn Peninsula, VIC	8.0 / 38
Knappstein Hand Picked, Clare Valley, S.A.	42

CHARDONNAY

Penfolds Private Release Chardonnay, S.A.	7.0 / 33
Chapel Hill Unwooded Chardonnay, S.A.	8.0 / 38
Jones Road Junior Chardonnay, Morn Peninsula, VIC	42

SAUVIGNON BLANC

Monkey Bay, Marlborough, N.Z.	7.5 / 36
Ferngrove Estate, Frankland River, W.A.	38
Secret Stone, Marlborough, N.Z.	8.5 / 40
Catalina Sounds Sauvignon, Marlborough, N.Z.	45

PINOT GRIGIO & PINOT GRIS

T'Gallant 'Juliet' Pinot Grigio, Morn. Peninsula, VIC	7.5 / 36
Innocent Bystander Pinot Gris, Yarra Valley, VIC	8.5 / 40

ROSÉ

Devils Lair Fifth Leg, W.A.	8.5 / 38
Charles Melton 'Rose of Virginia' Rose, Barossa Valley, S.A.	45

PINOT NOIR

G / B

T'Gallant 'Juliet', Mornington Peninsula, VIC	7.5 / 36
Ninth Island, Tamar Valley, TAS	8.0 / 39
Yering Station, Yarra Valley, VIC	44

MERLOT & CABERNET MERLOT

Norfolk Rise, Mount Benson, S.A.	7.0 / 32
Tarra Warra Tin Cows, Yarra Valley, VIC	36
Annie's Lane Cabernet Merlot, Clare Valley, S.A.	39

CABERNET SAUVIGNON & BLENDS

Wirra Wirra Church Block Cab Shiraz Merlot, S.A.	7.5 / 34
Kangarilla Road, McLaren Vale, S.A.	8.5 / 39
Hollick Estate, Coonawarra, S.A.	45

SHIRAZ

Hazard Hill Shiraz, Great Southern, VIC	35
Annie's Lane, Clare Valley, S.A.	8.0 / 38
Pepperjack, Barossa Valley, S.A.	8.5 / 40
Phillip Shaw 'The Idiot' Shiraz, Orange, NSW	44
Heathcote Mail Coach Shiraz, Heathcote, VIC	52

DESSERT WINE

Mitchell Noble Semillon 375ml, Clare Valley, S.A.	7.0 / 35
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RESERVE LIST

Moet et Chandon N.V. Brut, France	89
Veuve Clicquot Ponsardin N.V. Brut, France	98
07 Petaluma Piccadilly Valley Chardonnay, S.A.	59
05 Coldstream Hills Reserve Chardonnay, VIC	66
05 Matura Valley Paretai Sauvignon Blanc, N.Z.	54
07 Kooyong Estate Wines Pinot Noir, Mornington Peninsula, VIC	64
06 Wolf Blass Grey Label Cabernet Sauvignon, S.A.	60
06 Penfolds Bin 389 Cabernet Shiraz, S.A.	69
07 Heathcote Estate Shiraz, Heathcote, VIC	62
05 Henschke Tappa Pass Shiraz, Eden Valley / Barossa, S.A.	80
06 Penfolds St Henri Shiraz, S.A.	96