

Small

Lemon and harissa marinated prawns (GF)	13
House made dips w/ Turkish bread and marinated olives (V)	12
Peanut and chilli spiced beef skewers w/ carrot and cumin puree (GF)	12
Warmed bread, chilli parmesan oil and dukkah (V)	8.5
Goats cheese, smoked trout and rocket bruschetta	12.5
Spicy fried chicken ribs w/ minted yoghurt (GF)	10.5
Lemon pepper calamari w/ saffron aioli	12
Crispy pork ribs w/ house made BBQ sauce	13
Smoked cod and crab cakes w/ a caper, fennel and herb salad	12.5
House made crispy onion rings fried in James Squire Golden Ale batter w/ seed mustard aioli (V)	8
Share Plates	
• Choose 2 of the above small plates for	18
• Choose 3 of the above small plates for	26

GF = gluten free, V = vegetarian

Mains

Today's market fresh fish – see specials board	MP
James Squire Golden Ale battered fish fillets w/ hand cut chips, house made tartare sauce and mushy peas	23
Pumpkin, eggplant and baked egg tagine w/ couscous, baby beets, watercress and hazelnuts (V)	20.5
Slow cooked chicken and pumpkin tagine w/ couscous and a coriander, sesame and almond salad	23.5
Lemon and herb crumbed pork schnitzel w/ fries, aioli and Turkish coleslaw	23
Pappardelle pasta w/ asparagus, Swiss brown mushrooms, peas and lemon cream (V)	24
Risotto of bacon, grilled eggplant, peas, chilli and shaved parmesan (GF)	22
Chicken breast parmigiana topped with shaved gypsy ham, Napoli sauce and mozzarella cheese w/ garden salad and fries	23
House made 200g Wagyu beef burger w/ lettuce, relish, beetroot, melted cheese, caramelised onions, fries and aioli	21
Salad of garlic and cumin slow roasted lamb shoulder w/ feta, cucumber, tomato, olives, mint yoghurt and herbs (GF)	23
Salad of grilled Cajun chicken breast, fresh orange, crunchy croutons, shaved radish and dressed leaves	19
300g black Angus Scotch fillet w/ horseradish potato salad, dressed leaves and smoked tomato butter (GF)	34
250g Char-grilled black Angus porterhouse w/ hand cut chips, garden salad and red wine jus (GF)	29

Sides

Fries w/ seeded mustard aioli (GF & V)	8.5
Mixed leaf and red onion salad w/red wine and mustard vinaigrette (GF & V)	6.5
Hand cut chips w/ sweet chilli and sour cream (GF & V)	9.5
Turkish coleslaw (GF)	9.5
Green beans sautéed w/ almonds (GF & V)	7.5

Desserts

Dark Belgian chocolate fondant w/ fresh raspberries and honeycomb ice cream	13.5
Pavlova topped w/ passionfruit cream and summer Berries (GF upon request)	11
James Squires Golden Ale battered pineapple fritters w/ cinnamon sugar and green apple sorbet	10
Selection of local cheeses (3) w/ quince paste, crackers, crisp bread and pear (GF upon request)	16.5

** Please note that some of the dishes marked 'Gluten Free' are cooked in equipment that may retain traces of wheat/flour. Our chefs endeavour to make sure any cross contamination is minimal but we do not accept any liability if this*

Sparkling Wine

Morgan's Bay Sparkling Cuvee Red Cliff, Victoria	75	30	Plozner Pinot Grigio Friuli Venezia Giulia	60
Coldstream Hills Sparkling Yarra Valley, Victoria	12.5	62	T'Gallant 'Claudius' White Blend Mornington Peninsula, Victoria	75
Les Petites Vignettes NV Burgundy, France	10	50	Springvale Gewurztraminer Freycinet Coast, Tasmania	60
L. Kruger Blanc de Blancs Loire Valley, France		65	Shaw and Smith Sauvignon Blanc Adelaide Hills, South Australia	58

White Wine

Morgan's Bay Chardonnay Red Cliff, Victoria	75	30	Seresin Sauvignon Blanc Marlborough, New Zealand		52
Leo Buring 'Leopold' Riesling Strathbogie Ranges, Victoria		70	Sherwood 'Stratum' Sauvignon Blanc Marlborough, New Zealand	8	32
'Art Series' Leeuwin Estate Riesling Margaret Australia, Western Australia	95	47	Squealing Pig Sauvignon Blanc Marlborough, New Zealand		42
Seppelt 'Drumborg' Pinot Gris Henty, Victoria	10	50	Jones Road Sauvignon Blanc Mornington Peninsula, Victoria	9	45
Secret Stone Pinot Gris Marlborough, New Zealand		48	Coldstream Hills Reserve Chardonnay Marlborough, New Zealand		56
T'Gallant Moscato Mornington Peninsula, Victoria	8	40	St Huberts Chardonnay Yarray Valley, Victoria	10	50
			T'Gallant 'Grace' Pinot Grigio Mornington Peninsula, Victoria	9	50

Rose Wine

Charles Melton 'The Rose Of Virginia'
Barossa Valley, South Australia

9

45

Penfolds 'Thomas Hyland' Shiraz
Barossa Valley, South Australia

9

45

Aerin's Vineyard Grenache Shiraz Mourvedre
Heathcote, Victoria

8.5

42

Yering Station Shiraz Viognier
Yarra Valley, Victoria

10.5

52

Morgan's Bay Shiraz Cabernet
Red Cliff, Victoria

7.5

30

Coldstream Hills Merlot
Yarra Valley, Victoria

66

St Huberts 'The Stag' Pinot Noir
Yarra Valley, Victoria

9.5

47

Chateau St Jean Sonoma Cabernet Sauvignon
Sonoma County, USA

70

Springvale Pinot Noir
Freycinet Coast, Tasmania

76

Matua Valley Pinot Noir
Marlborough, New Zealand

8.5

42

Seppelt 'Moyston' Cabernet Sauvignon
Central Victoria

9.5

47

T'Gallant 'Cyrano' Pinot Noir
Mornington Peninsula, Victoria

5.3

Grant Burge Hillcote Merlot
Barossa Valley, South Australia

9

48

Penfolds St Henri Shiraz
Barossa Valley, South Australia

11.5

Mount Langhi Ghiran 'Langhi Series' Shiraz
Grampians, Victoria

11.0

Stickies

Margan Botrytis Semillion	10	50
Hunter Valley, New South Wales		
Penfolds 'Late Harvest' Viognier	9	45
Barossa Valley, South Australia		
Les Petites Vignettes 'Late Harvest' Pinot Gris	9	45
Burgundy, France		

Fortifides & Cognacs

Baileys Tokay	8	
Glenrowan, Victoria		
Baileys of Glenrowan Muscat	8	
Glenrowan, Victoria		
Penfolds Club Port	6	
Magill, South Australia		
Penfolds Grandfather Port	15	
Magill, South Australia		
Courvoisier Cognac	8.5	
Cognac, France		
Hennessy Cognac	10	
Cognac, France		
Remy Martin VSOP Cognac	8.5	

Tap Beer

Boags Draught	4.2	84
Boags Classic Blonde	4.8	96
Heineken	5.5	10
Kirin (390ml)	7.5	10
Tooheys Extra Dry	4.6	92
James Squire Range	4.9	98
- Golden Ale, Amber Ale or 150 Lashes Pale Ale		
Kosciuszko Pale Ale	4.9	98
5 Seeds Cider	4.6	92
Hahn Premium Light	3.9	78
Hahn Super Dry	4.8	96

Bottled Beer

Amstel		78
Becks Bier		9
Boags Premium Lager		8.5
Boags Premium Light		6.5
Boags Pure		8.2
Heineken		9
Tooheys Extra Dry		8
Coopers Stout		7.5
Summer Bright Lager		8