

## ENTREES

Soup of the day, garlic flatbread	10
Garlic flatbread, two dukkahs, extra virgin olive oil	13
Semolina crusted calamari, chilli salt, tarragon aioli	14 / 20
Barilla Bay oysters: Natural	16 / 30
Wood fired Kilpatrick	18 / 34
Pan fried saganaki, black olive tapenade, extra virgin olive oil, lemon wedges	15
Smoked salmon, ricotta & goats cheese tortellini, caper cream sauce, sun-dried tomatoes, watercress	18
Bruschetta of house baked flatbread, wood fired artichokes, salted white anchovies, Ligurian olives	15
Smoked chicken salad; roasted cashews, pomegranate dressing, mixed leaves, sun-dried tomatoes, Spanish onions	16

## MAINS

Classic Caesar; cos hearts, white anchovies, croutons, freshly shaved parmesan, bacon, soft poached egg, anchovy vinaigrette (chicken + \$3, prawns + \$6)	19
Chicken parmigiana, virginia ham, napoli, mozzarella, chips, salad	24
Beef burger; Angus beef, bacon, rocket, tomato, Spanish onion, cheddar, toasted ciabatta, tomato relish, chips	23
Roast chicken, potato dauphinoise, baby leeks, carrots, mushrooms	26
Panko crumbed barramundi fillets, fries, garden salad, tartare, fresh lemon	24
Twice cooked pork belly, caramelised pear puree, potato fondant, sautéed silver beet, pomegranate jus	27
Herb and parmesan crumbed veal schnitzel, bacon slaw, warm potato salad	28.50
Handmade saffron & cracked pepper gnocchi, parmesan cream, shitake mushrooms, apple, walnut & cress salad	24
House smoked chicken & saffron risotto, mushrooms, goat's cheese, baby spinach, freshly shaved parmesan, white truffle oil	25
Durum wheat spaghetti; prawns, mussels, squid, chilli, garlic, fresh basil, cherry tomatoes, extra virgin olive oil	26
300g Black Angus porterhouse	34
350g Black Angus scotch fillet	34
*Steaks served with rocket, shaved fennel & parmesan salad, steak fries & your choice of red wine, peppercorn or mushroom jus	

## WOOD FIRED PIZZA

Margarita; napoli, mozzarella, fresh basil	14
Hawaiian; napoli, virginia ham, caramelised pineapple, mozzarella	15
Vegetarian; wood roasted Mediterranean vegetables, napoli base, olives, shaved artichokes, basil pesto, bocconcini	18
Chicken; poached chicken, chilli, garlic, napoli base, roasted red peppers, onions, mushrooms, sesame seeds, mozzarella	19
Lamb; Moroccan spiced lamb, garlic base, Spanish onion, fresh tomato, mozzarella, fetta, tzatziki	19

## SIDES

Chips, garlic aioli	7
Roast potatoes, oregano, garlic, lemon	8
Rocket, pear, walnut, shaved parmesan	8
Duo of beans, baby carrots, pinenuts	9
Wedges, sweet chilli, sour cream	9

## DESSERTS

Sticky date pudding, caramel sauce, vanilla ice cream	10
Rhubarb Eton mess, sugared almonds, biscotti	10
Pavlova, passionfruit ice cream, passionfruit & berry coulis, Persian fairy floss	10
Mango pineapple crumble, coconut macadamia crust, almond nougat ice cream	12
Chocolate hazelnut terrine, Belgium white chocolate ice cream, dark chocolate crumbs	12

## KIDS MENU

Kids eat free Monday – Thursday, 5.30pm onwards (conditions apply*)	
Tomato, mozzarella pizza	10
Ham, cheese, pineapple pizza	10
Crumbed calamari rings, chips, salad	10
Spaghetti, napoli sauce, parmesan cheese	10
Chicken skewers, chips, salad	10
Crumbed fish & chips, salad	10

\*includes jelly & ice cream, one free kids meals per child, per paying adult.  
Kids free meal offer only valid for restaurant bookings.

## SENIOR'S LUNCH

Available Monday—Friday 12–3pm

1 course	15
2 courses	16
3 courses	16.5

## ENTRÉE

Soup of the day, grilled bread

## MAIN

Chicken parmigiana, virginia ham, napoli, mozzarella, chips, salad

Panko crumbed barramundi fillet, fries, garden salad, tartar, fresh lemon

Lambs fry, crispy bacon, mash, greens

## DESSERT

Sticky date pudding, caramel sauce, vanilla ice cream

## WEEKNIGHT SPECIALS

Kids eat free from 5.30pm, Monday—Thursday nights, (conditions apply)

## MONDAY NIGHTS

### Locals Night

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Choice of 8 specials for \$15, menu changes weekly

## TUESDAY NIGHTS

### International Super Parma Night \$15.9

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Traditional parma; virginia ham, napoli, mozzarella cheese

Pacific; garlic shrimp, napoli, mozzarella cheese

Tropicana; fresh grilled pineapple napoli, mozzarella

Yuppie; semi-dried tomato, bocconcini, napoli, mozzarella cheese

Mexicana; chilli salsa, corn chips, sour cream, guacamole, mozzarella

Hippie (vegie); bread-crumbed eggplant fillet, fresh tomato, napoli, mozzarella

Tandoori; tandoori sauce, pappadums, mozzarella cheese

Italiano; bolognese sauce, parmesan, mozzarella cheese

Aussie; egg, bacon, onion, napoli, mozzarella cheese

Texas; double crispy bacon, fresh tomato, napoli, double mozzarella

## WEDNESDAY NIGHTS

### **\$12 Pizza Night**

*Available 5.30–8pm*

Margarita; napoli, mozzarella, fresh basil

Hawaiian; napoli, virginia ham, caramelised pineapple, mozzarella

Vegetarian; wood roasted Mediterranean vegetables, napoli base, olives, shaved artichokes, basil pesto, bocconcini

Chicken; poached chicken, chilli, garlic, napoli base, roasted red peppers, onions, mushrooms, sesame seeds, mozzarella

Lamb; Moroccan spiced lamb, garlic base, Spanish onion, fresh tomato, mozzarella, fetta, tzatziki

## THURSDAY NIGHTS

### **Steak Night**

300G Rump	18
300G Porterhouse	20
300G Scotch fillet	22
280G Eye fillet	24

*All steaks served with garden salad and choice of chips, chats or mash*

**Selection of sauces:** peppercorn, mushroom, red wine jus or garlic butter

**Selection of condiments:** hot English, dijon, seeded mustard or horseradish

## BEVERAGE LIST

### **DRAUGHT BEERS (POT/PINT/\*SCHOONER)**

Boags Draught, Carlton Draught, Heineken, Tooheys Extra Dry, James Squire Golden Ale, James Squire 150 Lashes Pale Ale, Hahn Premium Light, Hahn Super Dry, 5 Seeds Cider, Peroni Leggara\*, Blue Tongue Pilsner\*

### **LOCAL & IMPORTED BEER**

Victoria Bitter	7
XXXX Summer	7
Pure Blonde	7
Crown Lager	8
Cascade Light	6
Budweiser (USA)	7.1
Peroni Legarra (Italy)	8
Grolsch Premium Lager (Netherlands)	8.5
Stella Artois (Belgium)	9
Asahi (Japan)	9
Corona (Mexico)	10

### **CRAFT BEER**

Coopers Pale Ale (Australia)	8
Coopers Sparkling Ale (Australia)	8
Fat Yak Pale Ale (Australia)	9
Beez Neez (Australia)	9
Hoegaarden White (Belgium)	10
Leffe Blonde (Belgium)	10

### **CIDER**

5 Seeds Cider, cloudy apple (Australia)	8
Bulmers Cider (Ireland)	8.5
Rekorderlig (Sweden); strawberry & lime, pear, wild berries	15

### **SPIRITS**

Basic / top shelf spirits start at	8 / 8.5
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### **SOFT DRINK / JUICE**

Schooner / Jug	4.5 / 11
Lemon / Lime / Bitters	4.5
Orange, Apple, Pineapple, Cranberry	4.7
Monster Energy	7

## WINE LIST G/B

### HOUSE WINE

Morgans Bay Chardonnay	7.5 / 30
Morgans Bay Sauvignon Blanc	7.5 / 30
Morgans Bay Shiraz Cabernet	7.5 / 30
Morgans Bay N.V. Brut	7.5 / 30

### SPARKLING & SPARKLING SHIRAZ

Grandin Methode Traditionelle Brut, France	8.5 / 41
Chandon N.V. Brut, Yarra Valley, VIC	9.5 / 48

### RIESLING & MOSCATO

Chrismont Riesling, King Valley, VIC	7.5 / 36
T'Gallant 'Juliet' Moscato, Morn. Peninsula, VIC	8.5 / 38
Knapppstein Hand Picked Riesling, Clare Valley, S.A	45

### CHARDONNAY

Penfolds Private Release, S.A	8 / 36
Secret Stone, Marlborough, N.Z	40

### SAUVIGNON BLANC

Monkey Bay, Marlborough, N.Z	8.5 / 37
Matua Valley, Hawkes Bay, N.Z	40
Annie's Lane Sem. Sauv. Blanc, Clare Valley, S.A	41
Secret Stone, Marlborough, N.Z	9 / 43
Catalina Sounds, Marlborough, N.Z	46

### PINOT GRIGIO & PINOT GRIS

T'Gallant 'Juliet' Pinot Grigio, Morn. Peninsula, VIC	8.5 / 37
Innocent Bystander Pinot Gris, Yarra Valley, VIC	9 / 41

## ROSÉ

Devils Lair Fifth Leg, W.A	9 / 40
Charles Melton 'Rose of Virginia', Barossa Valley, S.A	46

### PINOT NOIR

T'Gallant 'Juliet', Mornington Peninsula, VIC	8.5 / 40
Ninth Island, Tamar Valley, TAS	9 / 43
Yering Station, Yarra Valley, VIC	50

### MERLOT & CABERNET MERLOT

Matua Valley Merlot, Hawkes Bay, Marlborough, N.Z	8.5 / 40
Annie's Lane Cabernet Merlot, Clare Valley, S.A	41

### CABERNET SAUVIGNON & BLENDS

Ingoldby Cab. Sauv., McLaren Vale, S.A	8.5 / 38
Fifth Leg Whippersnapper, Shiraz Grenache Tempranillo, W.A	39
Kangarilla Road, Cab. Sauv., McLaren Vale, S.A	9 / 41
Pepperjack Cab. Sauv., Barossa Valley, S.A	43
Wynns Coonawarra, 'The Gables' Cab. Shiraz, S.A	48
Hollick Estate Cab. Sauv., Coonawarra, S.A	46

### SHIRAZ

Hazard Hill Shiraz, Plantagenet, WA	36
Annie's Lane Shiraz, Clare Valley, S.A	8.5 / 39
Pepperjack Shiraz, Barossa Valley, S.A	9 / 41
Phillip Shaw 'The Idiot' Shiraz, Orange, NSW	45
Heathcote Mail Coach Shiraz, Heathcote, VIC	53

### DESSERT WINE

Mitchell Noble Semillon 375ml, Clare Valley, S.A	8 / 38
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## RESERVE LIST

Moet Chandon Imperial Brut, France	91
Veuve Clicquot Ponsardin N.V. Brut, France	99
08 Petaluma Piccadilly Valley Chardonnay, S.A	66
07 Coldstream Hills Yarra Valley Chardonnay, S.A	60
07 Kooyong Estate Wines Pinot Noir, Morn. Peninsula, VIC	65
06 Wolf Blass Grey Label Cabernet Sauvignon, S.A	61
07 Heathcote Estate Shiraz, Heathcote, VIC	83
05 Henschke Tappa Pass Shiraz, Eden Valley / Barossa, S.A	99
06 Penfolds St Henri Shiraz, S.A	120

\*Any discount vouchers or coupons cannot be used in conjunction with any of the special night offers or any other discount offer

\*Diners surcharge 3%

\*Holiday surcharge 10%