



# SPARKLING

## YELLOWGLEN PICCOLO PINK & YELLOW

Crisp, Fresh Chardonnay, Pinot Noir

## DE BORTLI PICCOLO PROSECCO

Savoury w/ Fine Bubbles, Delightful Prosecco  
KING VALLEY

## DE BORTLI PROSECCO

Savory w/ Fine Bubbles, Delightful Prosecco  
KING VALLEY

## YVES PREMIUM SPARKLING CUVÉE

Cool Climate

YARRA VALLEY

## PIPER-HEIDSIECK CUVÉE BRUT

A Juicy, Fleshy Pear & Golden Grape Texture

REIMS, FRANCE

## VEUVE CLICQUOT BRUT

It's Motto "Only One Quality, The Finest" Sums up this classic

FRANCE



# WHITE

	150ML	250ML	BOTTLE
<b>CHAIN OF FIRE SAVIGNON BLANC SEM</b>	<b>\$7.80</b>	<b>\$11.50</b>	<b>\$26.00</b>
Clean, Fresh, Easy Drinking Dry White			
<b>CHAIN OF FIRE PINOT GRIGIO</b>	<b>\$7.80</b>	<b>\$11.50</b>	<b>\$26.00</b>
Fresh, Crisp w/ Characteristics of Spicy Pear			
<b>YOUNGS POETS MOSCATO</b>	<b>\$7.80</b>	<b>\$11.50</b>	<b>\$26.00</b>
Slightly Sweet, Light & Beautifully Aromatic. Perfect for Summer			
MUDGE			
<b>CHAIN OF FIRE CHARDONNAY</b>	<b>\$7.80</b>	<b>\$11.50</b>	<b>\$26.00</b>
Peach, Nectarines, Easy Drinking, Everyday Style			
<b>PIKORUA SAUVIGNON BLANC</b>	<b>\$8.80</b>	<b>\$12.50</b>	<b>\$34.00</b>
Aromatic, Tropical & Classic			
MARLBOROUGH NZ			
<b>WILDFLOWER SAUVIGNON BLANC</b>	<b>\$9.00</b>	<b>\$13.50</b>	<b>\$38.00</b>
Mix of Passionfruit, Lemon & Dried Herbs			
WEST AUSTRALIA			
<b>SQUEALING PIG PINOT GRIS</b>	<b>\$9.00</b>	<b>\$13.50</b>	<b>\$40.00</b>
Intensley Aromatic & Refreshingly Crisp Finish			
<b>GIESEN RIESLING</b>			<b>\$32.00</b>
This succulent Riesling shows off notes of mandarin & lime with a refreshing, off-dry finish			
MARLBOROUGH, WAIPARA NZ			
<b>ROBERT OATLELY SIGNATURE CHARDONNAY</b>			<b>\$38.00</b>
Premium Award WInning Chardonnay			
MARGARET RIVER			
<b>CLOUDY BAY SAUVIGNON BLANC</b>			<b>\$78.00</b>
Quality is Cloudy Bays promise, Zesty Citrus Flavours, A Classic			
MARLBOROUGH NZ			



# ROSE / RED

	150ML	250ML	BOTTLE
<b>SQUEALING PIG ROSE</b>	<b>\$9.00</b>	<b>\$13.50</b>	<b>\$40.00</b>
Aromatic w/ Strawberry & Watermelon Aromas, Beautiful Nectarine & White Cherry Flavours			
MARLBOROUGH NZ			
<b>CHAIN OF FIRE PINOT NOIR</b>	<b>\$7.80</b>	<b>\$11.50</b>	<b>\$26.00</b>
Light, Fragrant & Elegant			
<b>CHAIN OF FIRE SHIRAZ CABERNET</b>	<b>\$7.80</b>	<b>\$11.50</b>	<b>\$26.00</b>
Juicy, Fresh Fruit, Easy Drinking Red			
<b>CHAIN OF FIRE MERLOT</b>	<b>\$7.80</b>	<b>\$11.50</b>	<b>\$26.00</b>
Easy Drinking Un-oaked Red			
<b>WILDFLOWER SHIRAZ</b>	<b>\$9.00</b>	<b>\$13.50</b>	<b>\$38.00</b>
Fruity, White Pepper, Smooth Tannins, Silky Finish			
WEST AUSTRALIA			
<b>PEPPERJACK SHIRAZ</b>	<b>\$11.00</b>	<b>\$14.50</b>	<b>\$46.00</b>
Rich Red w/ Purple Hues, Aromas of Blackberry, Plum, A Hint of Pepper			
BAROSSA SA			
<b>HANCOCK &amp; HANCOCK CABERNET SAUVIGNON</b>	<b>\$11.00</b>	<b>\$14.50</b>	<b>\$46.00</b>
Iconic Wine Maker Chris Hancock Formerly Maker of Grange,			
MCLAREN VALE			
<b>PENFOLDS BIN 128 COONAWARRA SHIRAZ</b>			<b>\$80.00</b>
Cool Climate Shiraz, Creamy, Naturally Balanced By An Interplay of Acidity & Extract			

# COCKTAILS

<b>TOMMY SPECIAL</b>	<b>\$11</b>
<b>LIQUID ECSTASY</b>	<b>\$11</b>
<b>FRUIT TINGLE</b>	<b>\$11</b>
<b>MMP</b>	<b>\$11</b>
<b>LONG ISLAND ICED TEA</b>	<b>\$11</b>
<b>APEROL SPRITZ</b>	<b>\$14.50</b>
<b>PASSIONFRUIT MARTINI</b>	<b>\$17</b>
<b>PINA COLADA</b>	<b>\$17</b>
<b>ESPRESSO MARTINI</b>	<b>\$17</b>
<b>BLUE MAI TAI</b>	<b>\$17</b>



# SPIRITS

## GIN

<b>GORDON'S TROPICAL PASSIONFRUIT</b>	<b>\$9.50</b>
<b>BOMBAY SAPPHIRE</b>	<b>\$9.50</b>
<b>GORDONS PINK</b>	<b>\$9.50</b>
<b>TANQUERAY</b>	<b>\$9.50</b>

## VODKA

<b>ALIZE BLEU PASSION</b>	<b>\$9.50</b>
<b>SMIRNOFF</b>	<b>\$9.50</b>
<b>GREY GOOSE</b>	<b>\$10.00</b>

## TEQUILA

<b>SIERRA SILVER</b>	<b>\$9.50</b>
<b>JOSE CUERRO</b>	<b>\$9.50</b>
<b>DON JULIO</b>	<b>\$10.00</b>



## LIQUER

<b>AKROPOLIS OYZO</b>	<b>\$9.50</b>
<b>JAGERMEISTER</b>	<b>\$9.50</b>
<b>CHAMBORD RASPBERRY</b>	<b>\$9.50</b>
<b>COINTREAU</b>	<b>\$9.50</b>
<b>GALLIANO BLACK</b>	<b>\$9.50</b>

## RUM

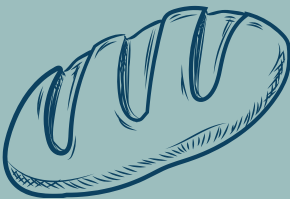
<b>CAPTAIN MORGAN TROPICAL</b>	<b>\$9.50</b>
<b>BUNDABERG RED</b>	<b>\$9.50</b>
<b>SAILOR JERRY SPICED RUM</b>	<b>\$9.50</b>
<b>KRAKEN BLACK SPICED RUM</b>	<b>\$9.50</b>

## WHISKY

<b>JOHNNIE WALKER RED</b>	<b>\$9.50</b>
<b>JAMESON</b>	<b>\$9.50</b>
<b>WILD TURKEY AQERICAN HONEY</b>	<b>\$9.50</b>
<b>DRAMBUIE</b>	<b>\$10.00</b>
<b>JOHNNIE WALKER BLACK LABEL</b>	<b>\$10.00</b>
<b>MAKERS MARK</b>	<b>\$10.00</b>

STARTERS

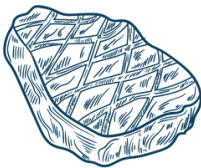
GARLIC BREAD	4pc	\$7
	6pc	\$9
ADD CHEESE, SWEET CHILLI OR BACON \$1.5 EACH		
BEER BATTERED ONION RINGS (12) (V)		\$9.5
W/ Spicy Mayo		
BOWL OF CHIPS (V)		\$9.5
SWEET POTATO CHIPS (V)		\$10.5
W/ Aioli		
HALLOUMI FRIES (V)		\$14.5
W/ Spicy Mint Yogurt & Lemon		
PORK BELLY BITES		\$14.5
W/ Chilli Garlic Soy Glaze & Sesame Seeds		
TOMATO BASIL BRUSCHETTA (6) (V)		\$14.5
W/ Tomato, Onion, Feta Cheese & Balsamic		
BAO BUNS (2)		\$14.5
W/ Fried Chicken, Slaw, Coriander & Spicy Mayo		
SALT & PEPPER SQUID (8)		\$14.5
W/ Garlic Aioli & Lemon		
BUTTERMILK FRIED CHICKEN (8)		\$14.5
W/ Spicy Mayo		
PRAWN & CHIVE DUMPLINGS (6)		\$14.5
W/ Asian Inspired Dipping Sauce		



FROM THE GRILL

ALL SERVED W/ CHOICE OF TWO SIDES

250G RIVERINA ANGUS RUMP STEAK MB+2	\$24.5
350G RIVERINA ANGUS T-BONE MB+2	\$33
300G RIVERINA ANGUS SCOTCH MB+2	\$38.5
W/ Onion Rings & Garlic Sage Butter	
MIXED GRILL	\$42
250g Rump, Sausage, Lamb Cutlet, Bacon, Tomato & Egg	
RIB & RUMP COMBO	\$42.5
250g Rump & 1/2 Rack of BBQ Ribs	
GARLIC PRAWN TOPPER	\$9.5



KIDS MEALS

ALL SERVED W/ CHIPS & PADDLE POP

CHICKEN NUGGETS (5)  
BATTERED FISH  
CHICKEN SCHNITZEL  
CHEESEBURGER  
SPAGHETTI NAPOLITANA

\$11

SIDES \$7.5

CHIPS, MASH POTATO (GF), GARDEN SALAD, SEASONAL STEAMED VEGETABLES (GF)

SAUCES \$2.5

GRAVY, MUSHROOM, DIANE, PEPPERCORN, CREAMY GARLIC(GF), AIOLI, SPICY MAYO

MAINS

BEEF & GUINNESS SAUSAGES	\$20
W/ Onion Rings, Mash, Peas & Gravy	
SPAGHETTI CARBONARA	\$17.5
W/Sauteed Bacon, Onion, Creamy Garlic Sauce	
ADD CHICKEN \$6.50	
LOBSTER SPAGHETTI	\$32.5
W/ Fresh Lobster, Garlic Butter, Cherry Tomatoes, Chives, Parsley & Parmesan	
BATTERED FLATHEAD	\$20
W/ Choice of Two Sides, Tartare Sauce & Lemon	
SALT & PEPPER SQUID (8)	\$24.5
W/ Choice of Two Sides, Garlic Aioli & Lemon	
SEAFOOD BASKET	\$26.5
W/ Battered Flathead, Prawn Cutlets, Squid, Tartare, Lemon & Choice of Two Sides	
BBQ PORK RIBS	1/2 RACK \$26.5 FULL RACK \$36.5
W/ Choice of Two Sides	
CRUMBED LAMB CUTLETS	\$25
W/ Choice of Two Sides	
EXTRA CUTLET \$7.50	
BACON TOPPED CHICKEN BREAST (GF)	\$30
W/ Sweet Potato Mash, Roasted Potatoes, Broccolini & Bearnaise Sauce	
CHICKEN BREAST & GARLIC PRAWNS (GF)	\$30
W/Sweet Potato Mash, Roast Potatoes, Broccolini & Garlic Sauce	
CRISPY PORK BELLY	\$30
W/ Mash Potato, Steamed Vegetables & Apple Sauce	
GRILLED SALMON FILLET	\$30
W/ Sweet Potato Mash & Asian Greens	

RED THAI CHICKEN CURRY	\$23
W/ Basmati Rice, Papadum & Coriander	

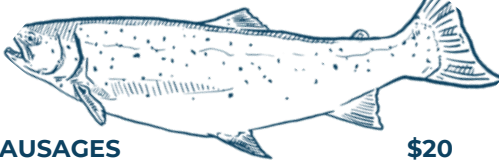
LAMBSHANK	\$29.5
W/ Creamy Mash Potato, Green Peas, Red Wine Jus, Gremolata Add Shank + \$9.5	

SALADS

CAESAR SALAD	\$17.5
Cos Lettuce, Grilled Bacon, Boiled Egg, Croutons, Parmesan & Caesar Dressing	
ADD CHICKEN \$6.50   ADD PRAWNS \$8.50	

MOROCCAN CHICKEN SALAD	\$23
Moroccan Spiced Chicken, Spinach, Feta, Cucumber, Brown Rice, Quinoa, Sweet Potato, Sweet Thai & Balsamic Dressing	

THAI BEEF SALAD (GF)	\$23
Mixed Leaf, Beef Strips, Cucumber, Cherry Tomatoes, Basil, Spring Onion, Coriander, Sesame Seeds, Red Chilli & Thai Dressing	



SCHNITZEL CLASSICS

ALL SERVED W/ CHOICE OF TWO SIDES	
CHICKEN SCHNITZEL	\$22
House-made Schnitzel Marinated in Buttermilk & Panko Crumbed	
CLASSIC PARMI	\$27.5
W/ Double Smoked Ham, House-made Napoli Sauce & Mozzarella Cheese	
ABC	\$27.5
W/ House-made Napoli Sauce Bacon, Guacamole & Mozzarella Cheese	
MEATLOVERS	\$27.5
W/ BBQ Base, Pepperoni, Ham, Bacon, Chorizo & Cheese	
PRAWN	\$29.5
W/ Garlic Sauce, Prawns (5) & Mozzarella Cheese	

BLAMEY BURGERS ALL SERVED W/ CHIPS

VEGGIE BURGER (V)	\$19.5
Lettuce, Tomato, American, Cheddar & Pesto Mayo	
PULLED PORK BURGER	\$19.5
Slaw, American Cheddar & Pickles	
SOUTHERN FRIED CHICKEN BURGER	\$19.5
Slaw, American Cheddar, Pickles, Tomato & Spicy Mayo	
SMOKEY BEEF BURGER	\$19.5
Egg, Bacon, Lettuce, Tomato, Beetroot & Burger Sauce	
STEAK SANDWICH	\$23.5
Riverina Scotch, American Cheddar, Bacon, Tomato, Beetroot, Carmelised Onions, Egg, Aioli & BBQ Sauce	

SOMETHING SWEET

KIDS VANILLA ICE CREAM	\$6
Chocolate, Strawberry or Sprinkles	
STICKY DATE PUDDING W/ ICE - CREAM	\$12
CHEESECAKE W/ ICE - CREAM	\$12

DINNER DEALS

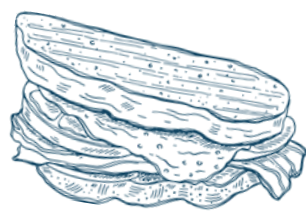
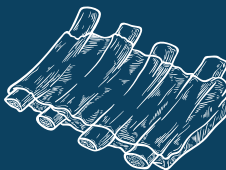
MONDAY  
\$13.5 CHICKEN SCHNITZEL  
\$5.5 TOPPERS

TUESDAY  
HALF PRICE 2ND MEAL

WEDNESDAY  
\$19.50 LAMB CUTLETS

THURSDAY  
\$34.5 RIBS & RUMP COMBO  
\$19.5 1/2 RACK  
\$17.5 RUMP

SUNDAY  
\$17.50 ROAST



LUNCH SPECIALS MON- FRI

MONDAY TO FRIDAY 11:30AM - 2:30PM

STEAK SANDWICH & CHIPS	\$16.5
BATTERED FLATHEAD & SIDES	\$13.5
BEEF & GUINNESS SAUSAGES	\$13.5
CHICKEN SCHNITZEL & SIDES	\$13.5
SPAGHETTI CARBONARA	\$12
ADD CHICKEN + \$6.50	
250G RIV. ANGUS RUMP & SIDES	\$17.5
THAI BEEF SALAD	\$15.5
SCHNITZEL BURGER & CHIPS	\$15.5

PIZZAS

GLUTEN FREE BASES \$3	
MARGARITA	\$16.5
House-made Napoli Sauce, Sliced Tomato, Basil & Mozzarella Cheese	
HAWAIIAN	\$18.5
House-made Napoli Sauce, Smoked Ham, Pineapple & Mozzarella Cheese	
SUPREME VEG	\$23.5
House-made Napoli Sauce, Olives, Mushroom, Spanish Onion, Roasted Capsicum, Roquette & Balsamic	
CARNIVORE SUPREME	\$27.5
House-made Napoli Sauce, Olives, Mushroom, Spanish Onion, Roasted Capsicum, Roquette & Balsamic, Bacon, Chorizo, Beef Strips, & Chicken	

PERI PERI CHICKEN	\$23.5
House-made Napoli Sauce, Cherry Tomatoes, Chicken, Spanish Onion & Mozzarella (Choice Hot or Mild)	

MEAT LOVERS	\$24.5
House-made BBQ Base, Chicken, Beef Strips, Chorizo, Bacon, Spanish Onion & Mozzarella	

GARLIC CHILLI PRAWN	\$27.5
Spicy Garlic Prawns, Cherry Tomatoes, House-made Napoli & Garlic Base, Spanish Onion, Mozzarella Cheese Garnished W/ Chilli, Burnt Lemon, Roquette & Balsamic	

\* PUBLIC HOLIDAY SURCHARGE,  
TAKEAWAY MEALS INCUR A SURCHARGE