

SHARES & STARTERS



GARLIC BREAD	4PC	\$8.5
	6PC	\$10.5
<i>Add cheese, sweet chilli or bacon \$1.5 Each</i>		
BOWL OF CHIPS (V)	SML	\$9.5
	LGE	\$11.5
POTATO SCALLOPS (5)		\$12.5
House made W/ Chicken Salt, Tomato Sauce, BBQ Sauce or Spicy Mayo		
PORK BELLY BITES (12) (GF)		\$15.5
W/ Chilli Garlic Soy Glaze & Sesame Seeds		
BUFFALO WINGS (10)		\$15.5
Buffalo NY style, with HOT Dipping Sauce		
BAO BUNS (2)		\$15.5
W/ Fried Chicken, Slaw, Coriander & Spicy Mayo		
SALT & PEPPER SQUID (8)		\$15.5
W/ Garlic Aioli & Lemon		
BUTTERMILK FRIED CHICKEN (8)		\$15.5
W/ Spicy Mayo		
PRAWN & CHIVE DUMPLINGS (6) (GFO = +\$3)		\$15.5
W/ Asian Inspired Dipping Sauce		
BRUSCHETTA (6) (V)		\$15.5
W/ Tomato, Onion, Feta Cheese & Balsamic		
BRUSCHETTA (6) (V)		\$15.5
W/ Tomato, Onion, Feta Cheese & Balsamic		
MIXED DUMPLING PLATE (12)		\$29.5
Steamed 6 x Prawn & Chive, 6 x Dim Sim		

FROM THE GRILL

ALL SERVED W/ CHOICE OF TWO SIDES

250G RIVERINA ANGUS RUMP STEAK MB+2 (GFO = MASH, VEG OR SALAD)	\$27.5
350G RIVERINA ANGUS T-BONE MB+2 (GFO = MASH, VEG OR SALAD)	\$37.5
300G RIVERINA ANGUS SCOTCH MB+2	\$42
W/ Onion Rings & Garlic Sage Butter (GFO = MASH, VEG OR SALAD & GARLIC SAGE BUTTER)	
MIXED GRILL	\$46
250g Rump, Sausage, Lamb Cutlet, Bacon, Tomato & Egg	
BBQ PORK RIBS 1/2 RACK	\$30
FULL RACK	\$40
(GFO = MASH, VEG OR SALAD)	
RIB & RUMP COMBO	\$46
250g Rump & 1/2 Rack of BBQ Ribs (GFO = MASH, VEG OR SALAD)	
GARLIC PRAWN (5) TOPPER (GF)	\$11

SIDES \$8.5

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

SAUCES \$3

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

MAINS



BEEF & GUINNESS SAUSAGES	\$25
W/ Onion Rings, Mash, Peas & Gravy	
SPAGHETTI CARBONARA	\$18.5
W/ Sauteed Bacon, Onion, Creamy Garlic Sauce <i>Add Chicken \$7.50</i>	
BATTERED FLATHEAD	\$25
W/ Choice of Two Sides, Tartare Sauce & Lemon	
SALT & PEPPER SQUID (8)	\$28.5
W/ Choice of Two Sides, Tartare Sauce & Lemon	
SEAFOOD BASKET	\$29.5
W/ Battered Flathead, Prawn Cutlets, Squid, Tartare Sauce, Lemon & Choice of Two Sides	
CRUMBED LAMB CUTLETS	\$28.5
W/ Choice of Two Sides <i>Extra Cutlet \$8.50</i>	
BACON TOPPED CHICKEN BREAST	\$32.5
W/ Mash, Beans, Broccolini & Bearnaise Sauce (GFO = Hollandaise Sauce)	
CHICKEN BREAST & GARLIC PRAWNS (GF)	\$33.5
W/ Mash, Broccolini, Beans, Garlic Sauce & Prawns (5)	
CRISPY PORK BELLY	\$32.5
W/ Mash, Steamed Vegetables & Apple Sauce	
GRILLED SALMON FILLET (GF)	\$33.5
W/ Beetroot Puree, Mash Potato, Beans, Bok Choy & Lemon	
OVEN BAKED BARRAMUNDI	\$30
W/ Choice of 2 x Sides, Burnt Lemon	
LOADED BEEF NACHOS (GF)	\$24.5
W/ Corn Chips, Guacamole, Salsa & Sour Cream	
BRAISED BEEF SHORT RIBS	\$32.5
W/ Mash, Asparagus & Red Wine Jus	
CHICKEN STIR-FRY	\$25.5
W/ Fresh Seasonal Vegetables & Steamed Rice	
SLOW COOKED BEEF STEW	\$26.5
W/ Carrots, Potatoes & Onions with Savoury Gravy & Souvlaki Bread	

SALADS

CAESAR SALAD	\$18.5
Cos Lettuce, Grilled Bacon, Boiled Egg, Croutons, Parmesan & Caesar Dressing <i>Add Chicken \$7.50 Add Prawns \$9.50</i>	
MOROCCAN CHICKEN SALAD	\$24.5
Spiced Chicken, Spinach, Feta, Cherry Tomatoes, Cucumber, Brown Rice, Quinoa, Sweet Potato, Sweet Thai & Balsamic Dressing	
THAI BEEF SALAD (GF)	\$24.5
Mixed Leaf, 180gm Riverina Rump, Cucumber, Cherry Tomatoes, Basil, Spring Onion, Coriander, Sesame Seeds, Red Chilli & Thai Dressing	

SCHNITZEL CLASSICS

ALL SERVED W/ CHOICE OF TWO SIDES		
CHICKEN SCHNITZEL	\$25	
House-made Schnitzel Marinated in Buttermilk & Panko Crumbed		
WAGYU BEEF SCHNITZEL	\$26	
House-made, Premium Wagyu W/ Choice of 2 Sides		
CLASSIC PARMI	\$30.5	
W/ Double Smoked Ham, House-made Napoli Sauce & Mozzarella Cheese		
ABC	\$30.5	
W/ House-made Napoli Sauce Bacon, Guacamole & Mozzarella Cheese		
MEATLOVERS	\$30.5	
W/ BBQ Base, Pepperoni, Ham, Bacon, Chorizo & Cheese		
HAWAIIAN	\$30.5	
W/ Napoli Sauce, Smoked Ham, Pineapple & Mozzarella Cheese		
PRAWN	\$32.5	
W/ Garlic Sauce, Prawns (5) & Mozzarella Cheese		

BLAMEY BURGERS

ALL SERVED W/ CHIPS		
STEAK SANDWICH	\$25	
Riverina Scotch, Bacon, Tomato, Beetroot, Caramelised Onions, Egg, American Cheddar, Aioli & BBQ Sauce		
SCHNITZEL BURGER	\$22.5	
Lettuce, Tomato, Bacon, American Cheddar, & Aioli		
SOUTHERN FRIED CHICKEN BURGER	\$22.5	
Slaw, Pickles, Tomato, American Cheddar & Spicy Mayo		
SMOKEY BEEF BURGER	\$22.5	
Egg, Bacon, Lettuce, Tomato, Beetroot, American Cheddar & Burger Sauce		

KIDS MEALS

ALL SERVED W/ CHIPS & PADDLE POP		
CHICKEN NUGGETS (5)	HAM & CHEESE PIZZA	\$12.5
BATTERED FISH (2PC)	W/ Optional Chips	
CHICKEN SCHNITZEL	KIDS RUMP (180GM)	
CHEESEBURGER	MILKSHAKES \$8	
SPAGHETTI BOLOGNESE	Chocolate, Caramel or Strawberry	
W/ Optional Chips		

LUNCH SPECIALS MON-FRI

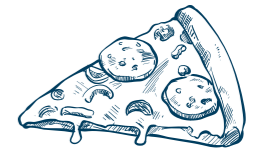
MONDAY TO FRIDAY 11.30AM - 2.30PM	
STEAK SANDWICH & CHIPS	\$17.5
BATTERED FLATHEAD & SIDES	\$15
BEEF & GUINNESS SAUSAGES	\$15
CHICKEN SCHNITZEL & SIDES	\$15
SCHNITZEL BURGER & CHIPS	\$17.5
SPAGHETTI CARBONARA	\$12
<i>ADD CHICKEN + \$7.50</i>	
250G RIV. ANGUS RUMP & SIDES	\$17.5
WAYGU BEEF SCHNITZEL	\$15
THAI BEEF SALAD	\$17.5
CHICKEN STIR-FRY	\$18.50

SOMETHING SWEET

SEE SPECIALS BOARD	
KIDS VANILLA ICE CREAM	\$7.5
Chocolate, Strawberry or Sprinkles	
STICKY DATE PUDDING W/ ICE - CREAM	\$12.5
MILKSHAKES	\$8
Chocolate, Caramel or Strawberry	

PIZZAS

GLUTEN FREE BASES \$3	
MARGARITA	\$18.5
House-made Napoli Sauce, Sliced Tomato, Basil & Mozzarella Cheese	
HAWAIIAN	\$22.5
House-made Napoli Sauce, Smoked Ham, Pineapple & Mozzarella Cheese	
PEPPERONI	\$22.5
House Made Napoli Sauce, Sliced Pepperoni & Mozzarella Cheese	
SUPREME VEG	\$26
House-made Napoli Sauce, Olives, Mushroom, Spanish Onion, Roasted Capsicum, Roquette, Balsamic & Mozzarella Cheese	
CARNIVORE SUPREME	\$29.5
House Made Napoli Sauce, Olives, Mushroom, Spanish Onion, Roasted Capsicum, Bacon, Chorizo, Pepperoni, Chicken, Roquette, Balsamic, & Mozzarella Cheese	
PERI PERI CHICKEN	\$26.5
House-made Napoli Sauce, Cherry Tomatoes, Chicken, Spanish Onion & Mozzarella Cheese (Choice Hot or Mild)	
MEAT LOVERS	\$26.5
House Made Bbq Base, Chicken, Pepperoni, Chorizo, Bacon, Spanish Onion & Mozzarella Cheese	
THREE PIGGY'S PIZZA	\$23.5
W/ BBQ Sauce, Cheese, Ham, Bacon & Pork Bites	



DINNER DEALS

MONDAY	TUESDAY	THURSDAY	SUNDAY
\$15 CHICKEN SCHNITZEL	½ PRICE 2ND MEAL	\$35.5 RIBS & RUMP COMBO	\$17.5 ROAST
\$6 SCHNITZEL TOPPERS	WEDNESDAY	\$19.5 1/2 RACK	
	\$19.5 LAMB CUTLETS	or \$17.5 RUMP	

GF= GLUTEN FREE, GFO= GLUTEN FREE OPTION

Please be aware that our food may contain common allergens such as but not limited to gluten, dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish & shellfish. While we offer gluten free options, please note that our kitchen is not gluten free and we cannot guarantee the absence of cross-contamination.

***PUBLIC HOLIDAY SURCHARGE, TAKEAWAY MEALS INCUR A SURCHARGE**



SPARKLING

YELLOWGLEN PICCOLO PINK & YELLOW

Crisp, Fresh Chardonnay, Pinot Noir

DE BORTOLI PICCOLO PROSECCO

Savoury w/ Fine Bubbles, Delightful Prosecco
KING VALLEY

DE BORTOLI 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

CHAIN OF FIRE SAUVIGNON BLANC SEMILLON

Clean, Fresh, Easy Drinking Dry White

CHAIN OF FIRE PINOT GRIGIO

Fresh, Crisp w/ Characteristics of Spicy Pear

YOUNG POETS MOSCATO

Slightly Sweet, Light & Beautifully Aromatic -
Perfect for Summer
MUDGEES

CHAIN OF FIRE CHARDONNAY

Peach, Nectarines, Easy Drinking, Everyday Style

PIKORUA SAUVIGNON BLANC

Aromatic, Tropical & Classic
MARLBOROUGH NZ

WILDFLOWER SAUVIGNON BLANC

Mix of Passion fruit, Lemon & Dried Herbs
WEST AUSTRALIA

GRANT BURGE BENCHMARK PINOT GRIGIO

Bright, fruity and balanced

PIKES CLARE VALLEY RIESLING

Crisp, light bodied traditional

SHAW + SMITH M3 CHARDONNAY

Award winning, premium, cool climate Chardonnay
ADELAIDE HILLS

CLOUDY BAY SAUVIGNON BLANC

Quality is Cloudy Bays promise, Zesty Citrus
Flavours, A Classic
MARLBOROUGH NZ



BOTTLE

\$12

\$12

\$39.5

\$39.5

\$95

\$125

150ML 250ML BOTTLE

\$9 \$12.5 \$30

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\$9 \$12.5 \$30

\$9.5 \$14 \$40

\$9.5 \$14 \$40

\$9.8 \$14 \$38

\$40

\$88

\$85

ROSE / RED

SQUEALING PIG ROSE

Aromatic w/ Strawberry & Watermelon Aromas,
Beautiful Nectarine & White Cherry Flavours
MARLBOROUGH NZ

WHISPERING ANGEL ROSE

Made from high quality grapes grown in some of
the best vineyards in Provence. World Class Rose

STONELEIGH PINOT NOIR

Plums and dark cherry with savoury nuances
MARLBOROUGH NSW

LITTLE YERING PINOT NOIR

Classic aromas of black cherry & perfumed spicy lift.
YARRA VALLEY

CHAIN OF FIRE SHIRAZ CABERNET

Juicy, Fresh Fruit, Easy Drinking Red

GRANT BURGE BENCHMARK MERLOT

Easy Drinking Un-oaked Red
SOUTH AUSTRALIA

WILDFLOWER SHIRAZ

Fruity, White Pepper, Smooth Tannins, Silky Finish
WEST AUSTRALIA

PEPPERJACK SHIRAZ

Rich Red w/ Purple Hues, Aromas of Blackberry,
Plum, a Hint of Pepper
BAROSSA SA

HANCOCK & HANCOCK CABERNET SAUVIGNON

Subtle & Savoury, Notes of Blackcurrant &
Crushed Leaf Combined with Violet Perfumes
MCLAREN VALE

ROBERT OATLEY SIGNATURE GSM

Macerated red fruits and musk from grenache,
structure & longevity via shiraz, mourvèdre's
gamey notes & minerality.

HENTLEY FARM THE BEAST SHIRAZ

Big and bold, the best from Hentley Farm
BAROSSA SA

150ML 250ML BOTTLE

\$9.8 \$14 \$42

\$88

\$9.5 \$14 \$38

\$39

\$9 \$12.5 \$30

\$9.8 \$14 \$38

\$9.5 \$14 \$40

\$11.5 \$15 \$44

\$11.5 \$15 \$44

\$40

\$125



SPIRITS

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BOMBAY SAPPHIRE \$12

GORDON'S PINK \$10

TANQUERAY \$12

HENDRICKS \$12

VODKA

ALIZE BLEU PASSION \$10

SMIRNOFF \$10

GREY GOOSE \$12

TEQUILA

SIERRA SILVER \$10

JOSE CUERVO \$10

DON JULIO \$12



LIQUER

AKROPOLIS OYZO \$10

JÄGERMEISTER \$10

CHAMBORD RASPBERRY \$10

COINTREAU \$10

GALLIANO BLACK \$12

RUM

CAPTAIN MORGAN TROPICAL \$10

BUNDABERG RED \$10

SAILOR JERRY SPICED RUM \$10

KRAKEN BLACK SPICED RUM \$12

WHISKEY

JOHNNIE WALKER RED \$10

JAMESON \$10

WILD TURKEY AMERICAN HONEY \$10

DRAMBUIE \$12

MAKERS MARK \$12

DALWHINNIE SINGLE MALT 15YR \$18

COCKTAILS

SINGLE NIP

TOMMY SPECIAL \$11.5

LIQUID ECSTASY \$11.5

FRUIT TINGLE \$11.5

MMP \$11.5

LONG ISLAND ICED TEA \$11.5

DOUBLE NIP

APEROL SPRITZ \$14.5

MANGO DAIQUIRI \$17.5

PIÑA COLADA \$17.5

ESPRESSO MARTINI \$17.5

BLUE MAI TAI \$17.5

MOJITO \$17.5

GO FROZEN + \$2

