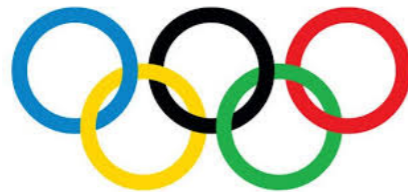


ASSORTED BREADS

SOUP OF THE DAY	\$12
Served with toasted ciabatta & butter	
SOURDOUGH GARLIC COBB LOAF(SERVES 2 OR MORE) (V)	\$17
BRUSCHETTA (GFO)	\$17
Fresh tomatoes, Spanish onion, pesto & shaved parmesan	
WARM OLIVES (GFO)	\$12
Warm assorted olives & toasted ciabatta	
ASSORTED DIPS (GFO)	\$18
Changing daily & served with toasted ciabatta	
SWEET POTATO CHIPS	\$12
Fried and served with sweet chilli sauce	

STARTERS

ZUCCHINI & CORN FRITTERS (V)	\$19
House made fritters, served with dressed rocket & garlic aioli	
BEEF CHEEK CROQUETTES	\$22
Beef Cheek croquettes, panko crumbed & served with herbed Napoli sauce	
CHEESEBURGER SPRING ROLLS	\$20
Premium House made beef and cheese flavoured rolls, served with tomato relish	
CHICKEN SATAY SKEWERS (GFO)	\$22
Marinated & grilled skewers served with steamed rice & satay sauce	
SAGANAKI (V)	\$19
Grilled with lemon infused olive oil, served with fresh lemon, rocket & shaved parmesan	
LEMON PEPPER CALAMARI (GFO)	ENTRÉE \$23 MAIN \$36
Flash fried with dressed rocket, caramelised lemon & aioli	
OYSTERS NATURAL (GF)	6 - \$22 12 - \$42
OYSTERS KILPATRICK (GF)	6 - \$24 12 - \$46
OYSTERS MORNAY	6 - \$23 12 - \$45



MAINS

FROM THE CHAR GRILL

From Victorian's Portland region, cooked to your liking, served with salad / stir fried vegetables, and steak fries.
Steaks are served with your choice of peppercorn, mushroom, garlic butter or red wine jus

PORTERHOUSE STEAK 300G (GFO)	\$42
EYE FILLET MIGNON 220G (GFO)	\$49
Wrapped in Bacon	
RIB EYE OF BEEF 400G (GFO)	\$52
ADD SEAFOOD SAUCE	\$12

PANKO CRUSTED SALMON FILLET	\$37
Crusted with panko crumbs, fresh mango, garden peas, oven baked then served with snow peas, potato mash & grilled roma tomato	

BARRAMUNDI FILLET (GFO)	\$34
Grilled portion served with potato mash, broccolini, honey carrots, topped with lemon butter & crispy prosciutto & caper berries	

PRAWN & PORK STIRFRY (GFO)	\$33
Pork Belly pieces & black tiger prawns, tossed with egg noodles, Asian greens & slightly spiced with housemade Asian style sauce	

BEEF BRISKET (GFO)	\$35
14 hour slow cooked braised brisket, served with root vegetable mash, honey carrots, with broccolini in a smokey BBQ sauce & charred Turkish bread	

PORK RIB EYE (GFO)	\$38
250g portion, chargrilled & served with side of apple cider stewed prunes, root vegetable mash, vegetable fritter & honey carrots	

GOAT CURRY	\$34
Boneless pieces, house cooked with light Nepalese spices, served with steamed rice and charred bread	

GARLIC PRAWNS (GFO)	\$39
Cooked in garlic, cream & wine reduction. Served with steamed rice, large chips & house salad	

VEAL & PRAWN STACK (GFO)	\$38
Escallops of veal, stacked with crumbed eggplant, spinach leaves, garlic prawns, served with garden peas, roasted roma tomato with potato mash	

GRILLED SEAFOOD PLATE (GFO)	\$45
Grilled fresh Australian flake, prawns, scallops, oyster, calamari, chips and salad, with aioli	

**V = VEGETARIAN | VO = VEGETARIAN OPTION | GF = GLUTEN FREE
GFO = GLUTEN FREE OPTION | VG = VEGAN | VGO = VEGAN OPTION**

PUB FAVOURITES

CHICKEN SCHNITZEL PARMIGIANA	\$28 \$29
Panko crumbed served with ham, napoli sauce & mozzarella, served with chips & salad	

ROAST OF THE DAY (GFO)	\$30
Served with roasted & steamed vegetables & accompanying sauces	

FRIED AUSTRALIAN FLAKE FILLETS	\$30
Served with chips, house salad, lemon & aioli	

MIXED GRILL (GFO)	\$43
Grilled scotch fillet, lamb chops, sausage, chicken tender, bacon & egg served with chips & stir fry house vegetables	

CHICKEN & MUSHROOM PIE	\$29
Creamy sauce & topped with golden puff pastry, served with house salad & chips	

BURGERS

DOUBLE WAGYU BURGER (GFO)	\$32
300g of prime wagyu beef patties, with cheese, lettuce, tomato, house made tomato relish in a brioche roll & served with fat chips	

BEEF BANGER BURGER (GFO)	\$33
300g of beef patties, long bacon, egg, caramelised onion, cos lettuce, tomato, cheese, pineapple, tomato chutney on a brioche roll, served with fat chips	

KOREAN FRIED CHICKEN BURGER (GFO)	\$30
Crispy fried chicken tenderloins, pickled red cabbage & onion, house made Korean mayonnaise in a brioche bun, served with fat chips	

BEEF BRISKET BURGER (GFO)	\$32
14 hour slow braised brisket served on a brioche bun, red cabbage slaw, cos leaves, tomato, garlic aioli, served with fat chips	

\$15 KIDZ ZONE

KIDS MEALS INCLUDE FREE ACTIVITY PACK & SOFT DRINK

CHICKEN SCHNITZ/PARMA
Served with chips & salad or veg

LASAGNA
Served with chips & salad or veg

CHEESE BURGER (GFO)
Served with chips

HOUSE MADE NUGGETS
Served with chips & salad or veg

POPCORN CHICKEN
Served with chips & salad or veg

FISH & CHIPS
Served with chips & salad or veg

VEGGIE BURGER (GFO)
Served with chips

MAC & CHEESE BITES
Served with chips & salad or veg

PARTY PLATTER

Party pie, mac & cheese bites, house nuggets served with chips & salad or veg

SENIORS

BANGERS & MASH	\$22
Served with mash potato, green peas, bacon and gravy	
CHICKEN & MUSHROOM PIE	\$25
Topped with golden puff pastry & served with chips & house salad	
CRUMBED LAMB BRAINS & BACON	\$21
Poached & crumbed, fried & served with potato mash, green peas, honey carrots & gravy	
ZUCCHINI & CORN FRITTERS	\$23
Served with house salad, chips & tomato relish	
LAMBS FRY & BACON (GFO)	\$22
Served with potato mash & vegetables topped with gravy	
SPAGHETTI BOLOGNAISE (GFO)	\$22
Traditional Italian bolognese	
CHICKEN PARMIGIANA	\$22
Served with chips & salad	
CHICKEN SCHNITZEL	\$21
Crumbed schnitzel served with chips & salad	
SATAY CHICKEN SKEWERS	\$25
Grilled skewers, topped with house satay sauce, served on steamed rice with Asian dressed house salad	
CORNED BEEF (GFO)	\$24
Slow cooked & served with potato mash, green peas & a light mustard cream sauce	
170 GM PORTERHOUSE STEAK (GFO)	\$27
Cooked to your liking, served with chips, salad and your choice of sauce.	
GRILLED OR FRIED FLAKE FILLETS (GFO)	\$22
With chips & salad	
ROAST OF THE DAY (GFO)	\$22
Served with roasted & steamed vegetables, accompanying sauces	
GRILLED SEAFOOD PLATTER (GFO)	\$29
Prawns, scallop, calamari & fresh Australian flake served with chips, salad & aioli	

*****ALL SENIORS CARDS MUST BE PRESENTED AT REGISTER*****
SENIORS MEALS COME WITH A FREE SOUP OR DESSERT
(SAME APPLIES IF A SENIOR PURCHASES A FULL PRICED MAIN MEAL)
 Seniors meals served as per descriptions, changes for sides of Salad, Mash or Vegetables add \$1.50
 All Senior desserts are served with cream. Add scoop of ice-cream \$2

SALADS

CAESAR SALAD (V) (VGO) (GFO)	\$24
Cos lettuce, bacon, garlic croutons, poached egg, anchovies, parmesan cheese & Caesar dressing.	
SMOKED SALMON & PRAWN SALAD (GFO)	\$32
Tasmanian smoked salmon, black tiger prawns tossed with baby bocconcini cheese, roasted capsicum, cherry tomatoes, shredded snow peas, sourdough croutons with a lemon vinaigrette	
ROASTED VEGETABLES & QUINOA SALAD (GFO)	\$26
Tossed with rocket lettuce, fresh basil leaves, lightly dressed with lemon vinaigrette topped with Persian feta	

PASTA & RISOTTO

PENNE, SPAGHETTI, FETTUCINE OR BEEF TORTELLINI

MARINARA (GFO)	\$35
Your choice of pasta, tossed with prawns, scallops, Australian flake, calamari, clam meat, garlic, olive oil & Yarra Valley chardonnay	
TRADITIONAL BEEF LASAGNA	\$29
Layered with pork, beef bolognese, mozzarella & parmesan cheese, topped with bechamel sauce & served with house salad & chips	
CHICKEN PESTO (GFO)	\$29
Your choice of pasta tossed with chicken pieces, pesto, roasted capsicum, semi dried tomatoes, pine nuts, creamy sauce & shaved parmesan	
CHICKEN & MUSHROOM RISOTTO (GF) (V) (VGO)	\$30
Chicken breast, button mushrooms, wine, touch of cream, spring onions & shaved parmesan	
PRAWN RISOTTO (GFO)	\$34
Black tiger prawns with shredded snow peas, spring onions, avocado, light tomato & shaved parmesan	

VEGAN

VEGAN SPAGHETTI BOLOGNAISE (GFO)	\$28
Long spaghetti tossed with vegan bolognese sauce, topped with vegan cheese	
VEGAN PULLED LAMB BURGER (GFO)	\$29
Vegan lamb served in a seeded toasted bun with red cabbage slaw, tomato, cos leaves & chips	
VEGAN LASAGNA	\$30
Layered with thin slices of roasted vegetables, vegan cheese, Napoli sauce & topped with soy bechamel	
CHICKEN & FIELD MUSHROOM BURGER (GFO)	\$29
Vegan chicken patty, roasted field mushroom, cos lettuce, tomato, beetroot, seeded bread roll toasted & house tomato relish	
EGGPLANT PARMA	\$29
Panko crumbed slices of eggplant topped with Napoli sauce, vegan cheese, served with house salad & chips	
VEGAN CHICKEN SCHNITZEL	\$28
Panko crumbed vegan chicken served with Napoli sauce, vegan cheese with house salad & chips	
VEGAN CHICKEN PARMA	\$29
Panko crumbed vegan chicken patty, topped with napoli, vegan cheese & served with house salad & chips	
VEGAN CHICKEN & VEGETABLE STIR FRY (GF)	\$28
Tossed with Asian spices & rice noodles	

EXTRAS

EGG OR BACON (GF)	\$3
ADD CHICKEN	\$5
BOWL OF CHIPS (V) (VGO)	\$10
PRAWNS (3) (GFO)	\$11
SIDE OF VEGETABLES (V)(GF) (VGO)	\$8
SIDE OF SALAD (V) (GF) (VGO)	\$8
PLANT BASED CHICKEN	\$5

\$22 LUNCH MENU

AVAILABLE 11:30AM - 2:30PM DAILY

LUNCH CHICKEN CAESAR (GFO)

Cos lettuce, bacon, croutons, poached egg, anchovies, parmesan cheese & Caesar dressing with chicken

SINGLE WAGYU BURGER & CHIPS (GFO)

With lettuce, tomato, relish & cheese

CHICKEN WRAP (GFO)

Grilled chicken, bacon, lettuce, tomato, aioli & fries

VEGAN LASAGNA

Layered lasagna with roasted vegetables, vegan cheese, soy bechamel & oven baked & served with house salad

ZUCCHINI & CORN FRITTERS

House made & served with tomato relish, house salad & fries

STEAK & BACON FOCACCIA (GFO)

Scotch fillet, bacon, egg, tomato, lettuce, tomato sauce & fries

PICCOLO CHICKEN PARMA

Ham, Napoli sauce & mozzarella served with house salad & chips

LUNCH ROAST (GFO)

Served with roasted vegetables

GRILLED OR FRIED FISH & CHIPS (GFO)

Served with chips & house salad

OPENING HOURS

LUNCH 11:30 AM - 2:30 PM 7 DAYS A WEEK
 DINNER 5:30 PM - 8:30 PM SUN - THURS | 5:30 PM - 9:00 PM FRI - SAT

PUBLIC HOLIDAYS WILL INCUR A 15% SURCHARGE
AND MEALS WILL BE SERVED 12-2PM AND 6-8PM

FOOD ALLERGIES

Please be aware that all care is taken when catering for special dietary requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for the best to our ability, however the decision to consume a meal is the responsibility of the diner.

MEALS ARE SERVED AS LISTED THROUGH OUR EXTENSIVE MENU.
UNFORTUNATELY CHANGES CAN NOT BE MADE DURING PEAK TIMES

