

SMALL BITES & GRAZING

CHIPS & AIOLI V/VO	10
WEDGES V with sweet chilli & sour cream	10
GARLIC, HERB & CHEESE BREAD V/VO	12
CHARRED ASPARAGUS V	11
Salted egg yolk, parmesan & balsamic dressing	
TAPIOCA FIRED CUTTLFISH GF	16/22
ENTRÉE or MAIN size with slaw, Asian herbs, fresh chilli & nam jim sauce	duggan
SALMON RILLETTE	16
Garlic flat bread, charred lemon & rocket salad	
CHARCUTERIE PLATTER GFO	20
Daily selection of deli meats, antipasto & bread	
CHEESE BOARD V	20
Daily selection of gourmet cheeses, lavosh, house made beer inspired preserves & seasonal fruit	

MORE SUBSTANTIAL

200G WAGYU BEEF BURGER	22
Wagyu beef patty cooked medium, brioche, bacon, pickles, swiss cheese, ketchup & truffle aioli, served with chips	
SOUTHERN FRIED CHICKEN BURGER	20
Brioche, baby cos, jalapeño & aioli, served with chips	
CRUMBED TOFU BURGER VG	20
Asian slaw, pickled daikon, togarashi veganise, chilli jam served with chips	
PALE ALE BATTERED FISH & CHIPS	20
Tartare sauce & salad	
CHICKEN PARMIGIANA	20/24
HALF or WHOLE free range crumbed chicken, ham, napoli & mozzarella, served with chips & salad	
300G SCOTCH FILLET GF	30
Smoked porter jus, baby carrots, cavalo nero & mashed potato	
MARKET FISH OF THE DAY GF	MP
Please see the bar blackboard	

WOOD FIRED PIZZAS

MARGHERITA V/VO	15
Napoli, fior di latte & basil	
QUATTRO FORMAGGI V	15
Mozzarella, cheddar, fior di latte, gorgonzola & thyme	
CALABRESE	15
Napoli, calabrese sausage, chilli & fior di latte	
VALTELLINA	15
Napoli, prosciutto, rocket, basil & pecorino	
TARTUFATA V/VO	15
Truffle cream, mushrooms, thyme & fior di latte, topped with rocket	
ORTOLANA V/VO	15
Napoli, char-grilled eggplant, artichokes, red peppers & fior di latte	
PIZZA SPECIAL OF THE DAY	15
Please see the bar blackboard	
ADD PROSCIUTTO 2	GLUTEN FREE BASE 2
ADD WHITE ANCHOVIES 2	VEGAN CHEESE 4

SIDES

CRISPY KIPFLER POTATOES V/VG/GF	9
Caramelised onions & rosemary	
CHAR GRILLED BROCCOLINI V/GF	9
Shaved parmesan & olive oil	
SPRING LEAF SALAD VG/GF	9
Baby cos, cherry tomatoes & spanish onion	

DESSERT

WARM CHOCOLATE BROWNIE V	14
Served with vanilla bean ice cream	
VANILLA BEAN ICE CREAM SCOOP V	3



**PLEASE ORDER &
PAY AT THE BAR**

**LUNCH SPECIAL
MONDAY-THURSDAY**

\$20 BURGER + CRAFT BEER

\$15 PIZZA + CRAFT BEER

UNTIL 3PM

MONDAY NIGHT

2 FOR 1 PIZZAS FROM 5.30PM

WEDNESDAY NIGHT

STEAK NIGHT FROM 5.30PM

SEE THE BAR BLACKBOARD

V VEGETARIAN **VG** VEGAN
VO VEGAN OPTIONAL **GF** GLUTEN FREE*
GFO GLUTEN FREE OPTIONAL*

*We use lots of flour in the kitchen, as such we cannot guarantee 100% gluten free. If you have any allergies please let us know!

WINE LIST

BUBBLES

CRITTENDEN ESTATE NV BRUT 9/37
MORNINGTON PENINSULA, VIC

VEUVE CLIQUOT BRUT 110
CHAMPAGNE, FRANCE

WHITES

LOGAN "APPLE TREE FLAT" CHARDONNAY 2016 9/32
ORANGE, NSW

LOGAN "WEEMALA" PINOT GRIS 2017 10/40
ORANGE, NSW

SHELTER BAY SAUVIGNON BLANC 2016 11/44
MARLBOROUGH, NZ

THE JUDGE SEABROOK RIESLING 2015 11/44
EDEN VALLEY, SA

POLITINI PINOT GRIGIO 2017 11/44
KING VALLEY, VIC

CRITTENDEN ESTATE PENINSULA CHARDONNAY 2017 11/44
MORNINGTON PENINSULA, VIC

MERCUREY "LES ROCHELLES" CHARDONNAY 2012 60
BURGUNDY, FRANCE

IN BETWEEN

CRITTENDEN ESTATE "PINOCCHIO" ROSATO 2018 11/44
MORNINGTON PENINSULA, VIC

REDS

THIEVIN' DEVLIN SHIRAZ 2017 9/32
RIVERLAND, SA

CRITTENDEN ESTATE "GEPETTO" PINOT NOIR 2017 10/40
MORNINGTON PENINSULA, VIC

LOS HERMANOS TEMPRANILLO 2017 10/40
MORNINGTON PENINSULA, VIC

DI FABIO SHIRAZ 2014 11/44
McLAREN VALE, SA

CRITTENDEN ESTATE "PINOCCHIO" SANGIOVESE 2017 11/44
MORNINGTON PENINSULA, VIC

MAVERICK BREECHENS CABERNET SAUVIGNON 2014 11/44
BAROSSA, SA

BLACK & GINGER SHIRAZ 2016 60
PYRENEES, VIC

KITCHEN HOURS

MONDAY 12-3PM / 5.30-9PM **FRIDAY** 11.30AM-9.30PM

TUESDAY 12-3PM / 5.30-9PM **SATURDAY** 12-9.30PM

WEDNESDAY 12-3PM / 5.30-9PM **SUNDAY** 12-9PM

THURSDAY 12-9PM