

SMALL BITES & GRAZING

- CHIPS & AIOLI** **V / VG** 10
- GARLIC, HERB & CHEESE BREAD** **V / VO** 12
- CHARRED GREENS** **V / VO** 11
Seasonal greens with parmesan and balsamic dressing
- TAPIOCA FRIED CALAMARI** **GF** 16/22
ENTRÉE or MAIN size with slaw, Asian herbs, fresh chilli & nam jim sauce
- GRAZING PLATTER** **GFO** 20
Daily selection of deli meats, house made pickles & garlic flat bread, gourmet cheeses, lavosh, house made beer inspired preserves & seasonal fruit
- SPRING LEAF SALAD** **VG / GF** 9
Mixed leaves, cherry tomatoes & spanish onion

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** 22
Brioche, baby cos, jalapeño jam & aioli, served with chips
- GARBANZO BURGER** **V / VO** 22
Marinated field mushrooms, halloumi, salsa verde, vegan aioli, served with chips
- PALE ALE BATTERED FISH & CHIPS** 20
Tartare sauce & salad
- CHICKEN PARMIGIANA** 22/26
HALF or WHOLE free range crumbed chicken, ham, napoli & mozzarella, served with chips & salad
- SCOTCH FILLET** **GF** 30
Smoked porter jus, chips and salad

CHECK OUT THE BLACKBOARD FOR DAILY SPECIALS

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, topped with rocket
- ORTOLANA** **V / VO** 15
Napoli, seasonal vegetables & 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

DESSERT

- WARM CHOCOLATE BROWNIE** **V** 10
Served with vanilla bean ice cream
- VANILLA BEAN ICE CREAM SCOOP** **V** 3

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!

PLEASE ORDER & PAY AT THE BAR

KITCHEN HOURS

MON - THURS
LUNCH 12PM - 3PM
DINNER 5:30PM - 9PM

FRI
11:30AM - 9:30PM
LUNCH BOOKINGS RECOMMENDED

SAT
12PM - 9:30PM

SUN
12PM - 9PM

LUNCH SPECIAL
MON TUE WED THU
TILL 3PM
\$22 BURGER + CRAFT BEER
\$15 PIZZA + CRAFT BEER
***ANY WINE BY THE GLASS ADD \$5**

MONDAY NIGHT
2 FOR 1 PIZZAS FROM 5.30PM

WEDNESDAY NIGHT
STEAK NIGHT FROM 5.30PM
SEE THE BAR BLACKBOARD



WINE LIST

BUBBLES

CRITTENDEN ESTATE NV BRUT
MORNINGTON PENINSULA, VIC

9/37

VEUVE CLIQUOT BRUT
CHAMPAGNE, FRANCE

110

WHITES

LOGAN "APPLE TREE FLAT" CHARDONNAY 2016
ORANGE, NSW

9/32

LOGAN "WEEMALA" PINOT GRIS 2017
ORANGE, NSW

10/40

SHELTER BAY SAUVIGNON BLANC 2016
MARLBOROUGH, NZ

11/44

THE JUDGE SEABROOK RIESLING 2015
EDEN VALLEY, SA

11/44

BLACK & GINGER RIESLING & GEWURZTRAMINER 2018
GRAMPIONS & HENTY, VIC

11/44

POLITINI PINOT GRIGIO 2017
KING VALLEY, VIC

11/44

CRITTENDEN ESTATE PENINSULA CHARDONNAY 2017
MORNINGTON PENINSULA, VIC

11/44

MERCUREY "LES ROCHELLES" CHARDONNAY 2012
BURGUNDY, FRANCE

60

REDS

THIEVIN' DEVLIN SHIRAZ 2017
RIVERLAND, SA

9/32

CRITTENDEN ESTATE "GEPETTO" PINOT NOIR 2017
MORNINGTON PENINSULA, VIC

10/40

LOS HERMANOS TEMPRANILLO 2017
MORNINGTON PENINSULA, VIC

10/40

DI FABIO SHIRAZ 2014
McLAREN VALE, SA

11/44

CRITTENDEN ESTATE "PINOCCHIO" SANGIOVESE 2017
MORNINGTON PENINSULA, VIC

11/44

MAVERICK BREECHENS CABERNET SAUVIGNON 2014
BAROSSA, SA

11/44

BLACK & GINGER SHIRAZ 2016
PYRENEES, VIC

60

IN BETWEEN

CRITTENDEN ESTATE "PINOCCHIO" ROSATO 2018
MORNINGTON PENINSULA, VIC

11/44

CHECK OUT THE BLACKBOARD FOR OUR EXTENSIVE AND EVER EVOLVING TAP & BEER LIST.

BEHOLDEN NOT BY BARGAINS WITH BIG BREWERS!