



=====**Entrees**=====

<b>Olives</b>	<b>\$9</b>
Warm Mixed Olives (gf/ve)	
<b>Focaccia</b>	<b>\$12</b>
Local Olive Oil & Salt (ve)	
<b>Charcuterie</b>	<b>\$28</b>
Mortadella, Prosciutto, Salami, Provolone, Cheddar, Pickles, Zucchini, Mustard, Focaccia	
<b>Vegetarian Spring Rolls</b>	<b>\$16</b>
w/ Fried Shallots, Asian Herbs, Sweet Chilli Sauce (v/ve)	
<b>Korean Fried Chicken</b>	<b>\$18</b>
w/ Secret Sauce, Sesame & Spring Onion	
<b>Panko Prawns</b>	<b>\$16</b>
Crumbed Prawns, Sweet Chilli Mayo, Herbs, & Lemon	

=====**The Classics**=====

<b>Parma</b>	<b>\$30</b>
Crumbed Chicken, Ham, Napoli, Maffra Cheddar, Chips & Salad (gfa)*	
<b>Fish 'n' Chips</b>	<b>\$28</b>
Beer Battered Whiting, Chips, Salad, Tartare & Lemon* (grilled available)	
<b>Cheeseburger</b>	<b>\$28</b>
Wagyu Beef Pattie, Bacon, Cheese, Lettuce, Tomato, Pickles, Ketchup & Mustard	
<b>Porterhouse</b>	<b>\$44</b>
350gms Porterhouse, Chips, Salad, Red Wine Jus (cbgf)*	
<b>Scotch</b>	<b>\$56</b>
300gms YG Scotch Fillet, Crispy Potatoes, Green Beans, Red Wine Jus (cbgf)*	

\*Chips & Vegetables Add \$4,

\*Sauces Add \$4

- Peppercorn,
- Garlic Butter
- Red Wine Jus



===== **Mains** =====

<b>Curry</b>	<b>\$36</b>
Sri Lankan Wagyu Beef Shin Curry, Fragrant Rice, Eggplant Moju, Pol Sambal, Pappadum (gf/df)	
<b>Barramundi</b>	<b>\$36</b>
Pan Fried Barramundi Pickled Fennel, Orange, Radish, Cherry Tomatoes, Roquette, Lemon Oil (gf)	
<b>Pumpkin</b>	<b>\$32</b>
Korma Roasted Pumpkin Wedge, Cashew Cheese, Lentil Ragout, Kale, Lemon Pepitas (gf/ve)	
<b>Papardelle</b>	<b>\$36</b>
Slowly Braised Lamb Ragout, Almond Pangrattato, Chopped Parsely, Grana Padano	
<b>Pork Cutlet</b>	<b>\$36</b>
Crumbed Pork Cutlet w/ Apple, Fennel, Roquette, Walnut Salad & Jalapeno Relish Butter	

===== **Sides** =====

<b>Potatoes</b>	<b>\$12</b>
Crispy Spuds, Smokey Texan Salt (gf/ve)	
<b>Vegetables</b>	<b>\$14</b>
Steamed Seasonal Vegetables (gf/ve)	
<b>Chips</b>	<b>\$12</b>
House-made Aioli	
<b>Leafy Greens</b>	<b>\$5</b>
w/Apple Mustard Dressing (gf/ve)	

===== **Desserts** =====

<b>Sticky Date</b>	<b>\$16</b>
Butterscotch, Maple Walnuts, Vanilla Ice Cream (v)	
<b>Panna Cotta</b>	<b>\$16</b>
Passionfruit Panna Cotta, Mango Sorbet, White Chocolate, Macadamia & Mint (cbgf)	
<b>Churros</b>	<b>\$17</b>
Cinnamon Sugared Spanish Donuts, Fudge Sauce & Date Caramel (ve)	
<b>Eton Mess</b>	<b>\$18</b>
Smashed Pavlova, Mixed Berry Compote, Passionfruit Pulp, Chantilly Cream, Fresh Strawberry & Mint	
<b>Cheese For One</b>	<b>\$18</b>
Cheese of choice as one single serve (v/cbfgf) Local Cheese (Maffra Cheddar, Tarago Blue, Gippsland Brie) Quince, Dried Fruit, Nuts & Lavosh	

**gf-** gluten friendly, **cbgf-** can be gluten friendly, **df-** dairy friendly, **ve-** vegan, **v-** vegetarian  
*While we take care to ensure gf dishes, our kitchen uses a number of gluten products. Gluten traces may be present.*