



BURGERS

SERVED WITH CHIPS

- \$17 **CLASSIC BURGER** beef patty, cheese, tomato, lettuce, aioli, tomato sauce (GFO)
- \$20 **THE LOT** beef patty, cheese, bacon, onion, tomato, lettuce, aioli, tomato sauce, soft milk bun (GFO)
- \$19 **CHICKEN & BACON CLUB SANDWICH**
triple stacker sandwich with grilled chicken, lettuce, tomato, bacon, cheese, aioli (GFO)
- \$19 **STEAK SANDWICH** steak fillet, cheese, lettuce, tomato, caramelised onion, plum onion jam, aioli, tomato sauce, ciabatta (GFO)
- \$19 **CRISPY PORK BELLY BURGER** crispy pork belly, asian slaw, cos lettuce, honey mayo, soft milk bun (GFO)
- \$18 **VEGO CHEESEBURGER** vegan patty, cheese, onion, pickles, aioli, tomato sauce on a coconut bun (GFO). vegan cheese & vegan aioli available.
- \$2 **SWEET POTATO CHIPS UPGRADE**

**\$15.90
BURGER
& CHIPS**

**MON - FRI
TILL 3PM**

INCLUDES SANDWICHES
EXCLUDES 'THE LOT'
N/A PUBLIC HOLIDAYS



SALADS

- \$17 **CAESAR SALAD** bacon, parmesan, egg, anchovies (on side), croutons, caesar dressing (GFO)
- \$18 **ROAST CHICKEN SALAD** chicken, green beans, green olives, potato, tomato & basil
- \$17 **TUNA NICOISE SALAD** lettuce, onion, cherry tomato, olives, kipfler potato, green beans, tuna, dressed with vinaigrette
- \$19 **ROAST PUMPKIN & AVOCADO SALAD** roasted pumpkin, avocado, baby spinach, mesclun, cherry tomato, red onion, chick peas, cashews, lemon tahini dressing (GF, VG)

EXTRAS

- \$5 **ADD SIDE** grilled chicken or lime & pepper calamari

PLEASE ORDER AT THE BAR

(GF) GLUTEN FRIENDLY / (V) VEGETARIAN / (GFO) GLUTEN FREE OPTION / (VG) VEGAN

WE ARE NOT ABLE TO GUARANTEE THAT OUR MENU IS ENTIRELY FREE OF EGGS, GLUTEN, NUTS OR DAIRY

MAINS

- \$25 **PRAWN & CALAMARI PASTA** spaghetti with prawns, calamari, mushrooms, wilted spinach, light garlic & cream sauce
- \$27 **BARRAMUNDI** battered or grilled barramundi, chips, salad, lemon, tartare (GFO)
- \$26 **SCHNITZEL** house-made traditional chicken schnitzel, chips, gravy, salad
- \$28 **PARMIGIANA** house-made traditional chicken parmigiana, chips, salad
- \$28 **PAN-FRIED SALMON** served on a warm kipfler potato with green beans, roast capsicum, cherry tomatoes, rocket and citrus dressing (cooked medium rare to medium) (GF)
- \$29 **PAN-FRIED CHICKEN BREAST** chicken breast fillet topped with ham, avocado, camembert, roast pumpkin, potato, creamy mustard sauce (GFO)
- \$29 **PORK BELLY** twice cooked crispy skin pork belly with caramelised sweet chilli onion jam, mashed potato, apple plum sauce, seasonal vegetables (GF)

CHAR GRILL

SAUCES: GRAVY, PEPPERCORN, MUSHROOM

CHOICE OF: CHIPS & SALAD OR MASH & VEGETABLES

- \$29 **RUMP STEAK ANGUS MSA 250G**
- \$33 **PORTERHOUSE 250G**
- \$38 **RIB EYE 300G**
- \$6 **PRAWN CUTLETS (5)** with creamy garlic sauce

KIDS

- \$9 **CHICKEN NUGGETS & CHIPS**
- \$9 **SPAGHETTI WITH NAPOLI SAUCE**
- \$11 **FISH & CHIPS**
- \$11 **KIDS CHEESEBURGER & CHIPS**

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SMALL BITES

BAR BITES

- \$8 BOWL OF CHIPS with aioli & tomato sauce (VG)
- \$10 CHEESY GARLIC BREAD mozzarella, parmesan
- \$12 SWEET POTATO CHIPS (v) with aioli
- \$13 CRUNCHY CHICKEN BITES with honey mayo
- \$13 LIME & PEPPER CALAMARI (GFO)
- \$14 1/2 KG WINGS - ANY SINGLE FLAVOUR
- \$14 DUCK SPRING ROLLS (3) with a hoisin dip
- \$14 BAKED CAMEMBERT with sourdough, grissini, flatbread & crackers
- \$14 CHICKEN FLATBREAD PIZZA fresh mozzarella, spinach, onion, cherry tomatoes, feta, plum glaze, smoked aioli
- \$14 TRIO OF BRUSCHETTA traditional, spicy salami & feta, baked mushroom with black truffle butter
- \$14 CRISPY SKIN PORK BELLY with apple plum sauce (GF)
- \$14 NACHOS corn chips, mozzarella, salsa, napoli, sour cream, guacamole (v)

**ANY THREE
SMALL BITES
\$33**

CHICKEN WINGS

- \$14 1/2 KG OF FULL WINGS - ANY SINGLE FLAVOUR
- \$22 1KG OF FULL WINGS - ANY TWO FLAVOURS

BBQ BOURBON

SOUTHERN FRIED with ranch dipping sauce

HONEY CHIPOTLE (medium)

BUFFALO with blue cheese dipping sauce (medium)

HELLFIRE WINGS with greek yoghurt dip (hot). Not for the faint of heart!

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COLD DRINKS

SHAKES

- \$6.50 CHOCOLATE (475ml)
- \$6.50 STRAWBERRY (475ml)
- \$6.50 CARAMEL (475ml)
- \$6.50 VANILLA (475ml)

MOCKTAILS

- \$10 STRAWBERRY MINT SPARKLER strawberries, mint, lemon juice and sugar syrup, topped with lemonade and raspberry syrup (475ml)
- \$10 MINT & ROSEMARY ICED TEA rosemary and sugar syrup, lemon juice, mint, lemonade, iced tea (475ml)
- \$10 RASPBERRY ICED TEA earl grey tea, fresh raspberry syrup, lemon juice (475ml)

WATER, JUICE & SOFTDRINK

- \$4 COKE (330ml), COKE ZERO (330ml), LEMONADE (330ml)
LIFT (can), FANTA (can), GINGER ALE (can)
- \$4 GINGER BEER- BUNDABERG
- \$4 SPARKLING WATER 330ml bottle
- \$5 LEMON LIME BITTERS freshly made with bitters, lemonade, dash of lime cordial, fresh lime & lemon wedge (425ml)
- \$5 APPLE, CRANBERRY, ORANGE OR PINEAPPLE JUICE (475ml)
- \$2.50 KIDS DRINK (small plastic cup)
- \$3.50 KIDS MILKSHAKE (small plastic cup)

ALSO ON TAP

425ML

580ML

- \$12 \$14 BROOKVALE GINGER BEER 4% ice and lime optional. Spicy yet mild, dry but wet, smooth but sharp, tight but loose – just great tasting ginger beer!
- \$10 \$12 CIDER ROTATIONAL TAP

PLEASE ORDER AT THE BAR



COCKTAILS

CHAMPAGNE // PROSECCO // SPRITZ // ROSÉ

- \$14 MIMOSA sparkling wine with orange juice, orange bitters
- \$15 BERRY CHAMPAGNE chambord, prosecco, raspberries
- \$15 WATERMELON ROSÉ SPRITZ days of rosé dry rosé, watermelon liqueur, soda
- \$17 APEROL SPRITZ aperol, prosecco, soda, orange

CLASSICS

- \$17 OLD FASHIONED makers mark, angostura, orange bitters, sugar, orange
- \$17 CLASSIC MOJITO bacardi, muddled with fresh limes, fresh mint, lime juice, sugar syrup, soda water
- \$17 COSMOPOLITAN vodka, triple sec, cranberry juice & lime juice
- \$17 ESPRESSO MARTINI absolut vanilla vodka, kahlua, sugar syrup, cold drip espresso
- \$18 FRENCH MARTINI vodka, chambord, pineapple juice
- \$18 LYCHEE MARTINI tanqueray gin, lychee liqueur, lemon juice, apple juice
- \$18 MARGARITA tequila, triple sec, lime juice, sugar syrup, salt
- \$18 PORNSTAR MARTINI vanilla vodka & syrup, passoa, lime juice, passionfruit, prosecco
- \$17 TOM COLLINS gin, lemon juice, sugar syrup, soda
- \$19 LONG ISLAND ICED TEA vodka, gin, bacardi, tequila, triple sec, lemon juice, coke
- \$19 JUNGLE JUICE bacardi, malibu, triple sec, peach schnapps, grape juice
- \$19 ZOMBIE light rum, dark rum, spiced rum, overproof rum, lime juice, orange juice, pineapple juice, angostura bitters

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HOUSE COCKTAILS

- \$18 **APPLE PIE** vanilla vodka, fireball cinnamon whiskey, apple schnapps, apple juice
- \$18 **FAIRY FLOSS FANTASY** jelly bean vodka, elderflower liqueur, lime, fairy floss, sour strap
- \$18 **GIN & ELDERFLOWER MOJITO** hendricks gin, elderflower liqueur, lime, mint, apple juice
- \$18 **HAZELNUT ESPRESSO MARTINI** vodka, kahlua, hazelnut syrup, cold drip espresso
- \$18 **HUBBA BUBBA GRAPE INFUSED MOJITO** hubba bubba grape infused rum, grape juice, mint, lime, sugar syrup, lemonade
- \$18 **TAPWORKS COOLER** vodka, malibu, pineapple juice, cranberry juice

SPECIALTY GIN & TONIC



45ML

SERVED IN A GOBLET WITH PREMIUM TONICS

- \$18 **AUSTRALIAN GREEN ANT GIN** It uses green ants along side Australian botanicals such as a native juniper called boobiala, finger lime, strawberry gum, lemon myrtle and pepper berry served with aromatic bitters
- \$18 **MANLY SPIRITS AUSTRALIAN DRY GIN** A blend of ten carefully-considered botanicals, aniseed myrtle, a touch of finger lime, some mountain pepper leaf, topped off with sustainably-foraged sea lettuce served with tonic
- \$18 **HENDRICKS GIN** A classic gin that helped the new gin renaissance, Hendricks has a less dominant juniper flavour profile in favour of its unique botanicals of Bulgarian rose and cucumber, served with elderflower tonic
- \$18 **INK GIN** A premium dry gin made with 13 organic botanicals. lemon myrtle leaf, coriander seed, Tasmanian pepper berry and freshly peeled sundried sweet orange peel. These major ingredients give ink gin its fresh piney, spicy and citrusy aroma and flavour served with elderflower tonic
- \$18 **ROKU JAPANESE GIN** served with tonic
- \$18 **BROOKIES BYRON SLOW GIN** served with lemon tonic
- \$18 **NOSFERATU BLOOD ORANGE GIN** served with elderflower or tonic

WINES & CHAMPAGNE

150ML

750ML

SPARKLING

- \$10 \$45 GRANT BURGE PETITE BUBBLES SA
\$10 \$45 DA LUCA PROSECCO Italy

WHITE

- \$10 NA MUD HOUSE - **SAUV BLANC (ON TAP)** marlborough, NZ
\$14 \$60 BIRD IN HAND - **SAUV BLANC** adelaide hills, SA
\$12 \$55 DAVID HOOK - **PINOT GRIGIO** hunter valley, NSW
\$10 NA GRANT BURGE - **PINOT GRIS (ON TAP)** adelaide hills, SA
\$10 \$45 WILDFLOWER - **CHARDONNAY** margaret river, WA
\$12 \$55 PETALUMA WHITE LABEL - **CHARDONNAY** adelaide hills, SA
\$12 \$55 AMBERLEY KISS & TELL - **MOSCATO**, WA

RED

- \$10 \$45 DAYS OF ROSE **ROSÉ** SA
\$12 \$55 MIRABEAU EN PROVENCE **ROSÉ** France
\$10 \$45 JOSEF CHROMY PEPIK - **PINOT NOIR** tasmania
NA \$57 TERRA SANCTA MYSTERIOUS DIGGINGS - **PINOT NOIR** central otago, NZ
\$12 \$55 ST HALLETT - **SHIRAZ** eden valley, SA
\$12 \$55 GRANT BURGE CAMERON VALE - **CAB SAV** barossa valley, SA
\$12 \$55 GRANT BURGE HILLCOT - **MERLOT** barossa valley, SA

PLEASE ORDER AT THE BAR

BEER PADDLES

paddle sizes

3 5 10

600ml 1L 2L

BEER PADDLES

The best way to try our tap beer is with a selection of beer samples (200mls)

BEERTENDERS OR CREATE YOUR OWN

\$15 \$20 \$35

Our beertenders can create a beer journey with a focus on mostly sessionable beers and a few interesting beers in the mix.

You can also create your own paddle from any of our beers, ciders or ginger beers on tap.

BOTTLED

\$10 CORONA 4.5%

\$10 BURLEIGH BIGHEAD - NO CARBS

\$10 GLUTEN FREE - ROTATING BOTTLE RANGE

\$10 PEAR CIDER - ROTATING BOTTLE RANGE

\$7 XXXX GOLD 3.5%

\$5.5 0% ALCOHOL BEER - ROTATING BOTTLE RANGE

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