



SMALL BITES

BAR BITES

- \$8 BOWL OF CHIPS with aioli & tomato sauce (VG)
- \$10 CHEESY GARLIC BREAD mozzarella, parmesan
- \$11 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 below
- \$14 DUCK SPRING ROLLS (3) with a hoisin dip
- \$14 BAKED CAMEMBERT with sourdough, flatbread & crackers
- \$14 CHICKEN FLATBREAD PIZZA fresh mozzarella, spinach, onion, cherry tomatoes, feta, plum glaze, smoked aioli
- \$14 TRIO OF BRUSCHETTA 1x traditional, 1x spicy salami & feta and 1x baked mushroom with black truffle butter
- \$14 CRISPY SKIN PORK BELLY with apple plum sauce (GF)
- \$14 NACHOS corn chips, mozzarella, salsa, napoli sauce, sour cream, guacamole

**ANY THREE
BAR BITES
\$33**

CHICKEN WINGS

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

BBQ BOURBON

SOUTHERN FRIED with ranch dipping sauce

BUFFALO with blue cheese dipping sauce (medium)

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

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



BURGERS

SERVED WITH CHIPS

- \$17 **CLASSIC BURGER** beef patty, cheese, tomato, lettuce, aioli, tomato sauce (GFO)
- \$18 **VEGO CHEESEBURGER** vegan patty, cheese, onion, pickles, aioli, tomato sauce on a coconut bun (GFO).
vegan cheese & vegan aioli available.
- \$22 **THE LOT** beef patty, cheese, bacon, onion, tomato, lettuce, aioli, tomato sauce, soft milk bun (GFO)
- \$20 **CHICKEN & BACON CLUB SANDWICH**
triple stacker sandwich with grilled chicken, lettuce, tomato, bacon, cheese, aioli (GFO)
- \$20 **STEAK SANDWICH** steak fillet, cheese, lettuce, tomato, caramelised onion, plum onion jam, aioli, tomato sauce, ciabatta (GFO)
- \$20 **CRISPY PORK BELLY BURGER** crispy pork belly, asian slaw, cos lettuce, honey mayo, soft milk bun (GFO)
- \$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** roast chicken, green beans, green olives, potato, tomato & basil
- \$19 **ROAST PUMPKIN & AVOCADO SALAD** roasted pumpkin, avocado, baby spinach, mesclun, cherry tomato, red onion, chick peas, cashews, lemon tahnini dressing (GF, VG)

EXTRAS

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

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MAINS

- \$22 **STOUT BRAISED BEEF PIE** served with chips & salad **or** mash & vegetables
- \$22 **MALAYSIAN BEEF & POTATO CURRY** rich & fragrant curry with an authentic spice mix, onions, coconut cream and served with coconut rice
- \$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** MASHED POTATO & 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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COLD DRINKS

SHAKES

- \$7 CHOCOLATE (475ml)
- \$7 STRAWBERRY (475ml)
- \$7 CARAMEL (475ml)
- \$7 VANILLA (475ml)

MOCKTAILS

- \$10 STRAWBERRY MINT SPARKLER strawberries, mint, lemon juice, 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 (330ml), FANTA (330ml), GINGER ALE (330ml)
- \$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)
- \$2.5 KIDS DRINK (small plastic cup)
- \$3.5 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

150ML
750ML
SPARKLING

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

WHITE

\$10	-	MUD HOUSE - SAUV BLANC (ON TAP) marlborough
\$14	\$60	HOWARD VINEYARD '400M' - SAUV BLANC adelaide hills
\$12	\$55	DAVID HOOK - PINOT GRIGIO hunter valley
\$10	-	GRANT BURGE - PINOT GRIS (ON TAP) adelaide hills
\$10	\$45	ROB DOLAN TRUE COLOURS - CHARDONNAY yarra valley
\$12	\$55	PETALUMA WHITE LABEL - CHARDONNAY adelaide hills
\$12	\$55	AMBERLEY KISS & TELL - MOSCATO WA

RED

\$10	\$45	DAYS OF ROSE - ROSÉ SA
\$12	\$55	ARTEA ROSE - ROSÉ France
\$10	\$45	JOSEF CHROMY PEPIK - PINOT NOIR tasmania
\$12	\$55	RABBIT RANCH - PINOT NOIR central otago
\$12	\$55	ST HALLETT - SHIRAZ eden valley
-	\$60	DAVID FRANZ - HYDRAULIC PRESS 2018 SHIRAZ barossa valley
\$12	\$55	GRANT BURGE CAMERON VALE - CAB SAV barossa valley
\$12	\$55	GRANT BURGE HILLCOT - MERLOT barossa valley

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 dry rosé, watermelon liqueur, soda
- \$17 APEROL SPRITZ aperol, prosecco, soda, orange

CLASSICS

- \$17 OLD FASHIONED makers mark, orange bitters, sugar, orange peel
- \$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 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
- \$18 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

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 tanqueray gin, elderflower liqueur, lime, mint, apple juice
- \$18 HAZELNUT ESPRESSO MARTINI vodka, kahlua, hazelnut syrup, cold drip espresso
- \$18 GRAPE BUBBLEGUM MOJITO bacardi, pavan grape liqueur, bubblegum syrup, blue curacao, raspberry syrup, lime, mint, lemonade
- \$18 TAPWORKS COOLER vodka, malibu, pineapple juice, cranberry juice

30ML
STANDARD G&T
TUMBLER45ML
GOBLET WITH
PREMIUM TONICS
& GARNISH

\$10	\$16	TANQUEARAY England
\$11	\$17	BROOKIES SLOW A rare gin made from the jewel of our rainforest, the Davidson Plum. This Gin is the first of its kind. Expect exhilarating flavours of rose, watermelon & bright plum. Byron Bay
\$11	\$17	ROKU is crafted using six unique Japanese botanicals & eight traditional gin botanicals. These botanicals are infused, distilled giving the gin a unique & balanced flavor. Japan
\$12	\$18	WHITNEY NEIL RHUBARB & GINGER The taste of an english country garden with a tart crisp edge. England
\$12	\$18	WHITNEY NEIL RASPBERRY An initial and distinct juniper, coriander & liquorice flavour that gives way to a bright, fresh vibrant taste of Scottish raspberries. England
\$12	\$18	WHITNEY NEIL PINK GRAPEFRUIT Wonderfully creamy, with enough juniper bite & herbaceous tastiness to balance the citrus brightness. England
\$12	\$18	NOSFERATU MANDRAKE CUCUMBER & MINT A natural colouring gives Mandrake it's green hue. The aim is for a soft, fresh cucumber richness & a "clapped" mint character, like a garnish in a cocktail. Melbourne
\$12	\$18	NOSFERATU BLOOD ORANGE With its distinctive red hue, this gin is delicate, yet packs a punch with botanicals such as Albanian juniper berries, blood orange peel, fresh navel oranges, dried orange peel, roasted fenugreek, coriander seeds, cardamom seeds, wormwood & angelica root. Melbourne
\$13	\$19	MANLY SPIRITS AUSTRALIAN DRY A lend of ten carefully considered botanicals, aniseed myrtle, a touch of finger lime, some mountain pepper leaf, topped off with sustainably-foraged sea lettuce. Manly
\$13	\$19	HENDRICKS 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. Scotland
\$13	\$19	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. It gives its fresh piney, spicy and citrusy aroma and flavour. Tumbulgum, AU
\$14	\$20	GREEN ANT 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. Kent town, AU



BEER PADDLES

The best way to try our tap beer is with a selection of beer samples in 200ml glasses.



paddle sizes

<u>3</u>	<u>5</u>	<u>10</u>
600ml	1L	2L
\$15	\$20	\$35

BEERTENDERS OR CREATE YOUR OWN

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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