

MAIN MENU

To Share

Garlic and cheese pizza (v)	\$9.90
Traditional Tuscan style bruschetta (v)	\$10.50
Garlic rubbed grilled baguette, topped with sliced vine ripened tomato, fior de latte, fresh basil, cracked pepper and extra virgin olive oil. 3 Pieces per serve	
Roti Chanai (v)	\$12.90
With a trio of eggplant, dahl, and chickpea curries	
Extra Roti	\$3.90
Tappas plate	\$22.90
Grilled chorizo, Spanish marinated kalamata olives, roast capsicum, balsamic dressing, chargrilled calamari, homemade pumpkin and cardamom dip served with grilled pita bread	

Light Meals, Pastas and Salads

Caesar salad*	\$12.90
Cos lettuce, thinly sliced streaky bacon, shaved grana cheese, croutons, and a poached egg	
With or without anchovies	with grilled chicken \$17.90
Lebanese fresh dory salad*	\$19.90
Baby spinach, cos lettuce, tomato, cucumber, red onion and pita croutons, topped with dukkah seasoned grilled Dory fillets and pomegranate and sumac dressing	
Fresh fish cakes	\$18.90
Crab and scallop fish cakes served on a Vietnamese chicken coleslaw with chilli dipping sauce	
Calamari fritz	\$19.90
Lemon and thyme floured calamari on confit tomato and spinach salad with salsa Verde infused mayonnaise	
Nasi goreng	\$18.90
Prawn and chicken rice tossed with chilli and Asian herbs, topped with fried egg and accompanied with cucumber salad, beef satays and spicy peanut sauce	
BLT	\$18.90
Soft burrito wrap with bacon, lettuce, tomato and homemade guacamole, served with chips	
Gnocchi Napoli (v)	\$17.90
Tossed with tomato Napoli and fresh basil, garnished with grated padano cheese	
Vegetarian lasagne (v)	\$18.90
Fresh pasta sheets layered with char grilled eggplant, capsicum, spinach and ricotta. with a roquette and parmesan garnish salad	
Wild mushroom & spinach risotto*	\$19.90
Topped with crispy prosciutto and shaved parmesan	
Traditional spaghetti marinara	\$21.90
Tossed with fresh local seafood, prawns, scallops and mussels with garlic, fresh basil, confit tomato a hint of lemon and olive oil	

Mains

Vegetarian eggplant parmigiana (v)	\$19.90
With rich Napoli, fresh basil and bocconcini cheese and home cut chips	
Authentic homemade curry (Ask us about today's curry)	\$21.90
Made with traditional sourced herbs and spices with homemade naan bread and accompanying riatas	
Chicken saltimbocca	\$23.90
Served with kiplfer and rosemary potatoes, and a abalone mushroom sauce	
Slow braised beef cheek*	\$24.90
Served on creamy mashed potato in it's own jus, root vegetables and baby spinach	
Grilled barramundi*	\$25.90
Blackened Cajun grilled barramundi fillet on lemon infused mash with creole avocado and citrus salsa served with a side of sour cream	
350gm, 180 day grain fed porterhouse*	\$27.90
With home cut chips and individual side salad (Choose Mushroom, Pepper or Red wine Jus)	

Traditional Pub Grub!

Steak sandwich roll	\$19.90
200gm scotch fillet in a Turkish roll with baby spinach, grilled mushrooms, fried egg and bacon topped with hollandaise sauce, served with chips	
Traditional chicken parmigiana	\$21.90
Napoli, ham and mozzarella cheese with chips and salad	
Fish 'n' Chips	\$20.90
Beer battered flat head tails, served with chips, salad and homemade tartare sauce	
400g T-Bone*	\$34.00
With fried onion, egg , home cut chips and side salad	

Pizza's and sides

Margarita (v)	\$15.90	Bowl of Chips (v)	\$8.90
Napoli, fior de latte, fresh basil and oregano		Bowl of Wedges (v)	\$10.00
		Honey mustard mayo, sour cream, sweet chilli, tomato sauce	
Alfresco (v)	\$17.90	Wok Seared vegetables* (v)	\$8.00
Spinach, semi-dried tomatoes, fior de latte and oregano			
Capricciosa	\$17.90	Greek Salad* (v)	\$12.90
Napoli, mozzarella, Virginia ham, olives, mushrooms & anchovies		Cucumber, tomato, Spanish onion, fetta, cos lettuce and olives with fresh lemon dressing	
Italian Chicken	\$17.90		
Chicken, capers, sun dried tomatoes, fetta, chilli flakes & mozzarella			
Calabrese	\$18.90		
Hot soppressa salami, grilled capsicum, olives and mozzarella			

Please order drinks & meals from the bar.
Meal service times are: Lunch 11.30am-2.30pm , Dinner 5.30pm – 9.00pm

When ordering your meals please advise us of any dietary requirements or intolerances you may have.
All meals marked with a * can be made Gluten free. We endeavour to take care and to cook gluten free meals at your request but cannot be responsible for trace elements of flour due to our kitchen environment. (v) = vegetarian option

BEVERAGE LIST

White Wine

	Glass	Bottle
Rothbury Estate Chardonnay, S.E Australia	\$6.5	\$26
Rothbury Estate Sauvignon Blanc ,S.E Australia	\$6.5	\$26
Angoves Clare Valley Riesling, SA	\$7.5	\$36
Heggies Eden Valley Riesling, SA		\$40
Tarrawarra Estate Yarra Valley Chardonnay, VIC		\$35
St Hubert "The Stag" Yarra Valley Chardonnay, VIC	\$9	\$45
Coldstream Hills Yarra Valley Chardonnay, VIC	\$10	\$50
Matua Valley Hawkes Bay Sauvignon Blanc, NZ	\$8	\$35
Squealing Pig Marlborough Sauvignon Blanc, NZ		\$37
Muna Muna Marlborough, Sauvignon Blanc, NZ		\$40
Babich Black Label Marlborough Sauvignon Blanc, NZ	\$9	\$43
Geisen "The Brothers" Marlborough Sauvignon Blanc	\$9	\$44
Catalina Sounds Marlborough Sauvignon Blanc, NZ	\$9	\$45
Jim Barry "silly mid on" Sauvignon Blanc Semillon, SA	\$8	\$35
Devils lair "Hidden Cave", Sauvignon Blanc Semillon, WA	\$9	\$44
Cape Schank Mornington Peninsula Pinot Grigio, VIC	\$8	\$35
Madfish, Moscato, WA	\$8	\$39

Red Wine

	Glass	Bottle
Rothbury Estate Cabernet Merlot, S.E. Australia	\$6.5	\$26
Wynns John Riddoch Cabernet Sauvignon, Coonawarra		\$110
Coldstream Hills Cabernet Sauvignon, Yarra Valley, VIC	\$10	\$50
Yalumba "The Cigar" Cabernet Sauvignon, Coonawarra		\$49
Reschke "Vitulus" Cabernet Sauvignon, Coonawarra, SA		\$43
Blue Pyrenees Cabernet Sauvignon, Pyrenees, VIC		\$33
Penfolds St. Henri Shiraz, Vintage 2005, SA		\$120
Penfolds Bin 128 Shiraz, Coonawarra, SA		\$58
Saltram's Pepperjack Shiraz, Barossa, SA	\$9	\$41
Tin Shed Melting Pot Shiraz, Barossa, SA	\$8	\$38
Penfolds Koonunga Hills "Seventy Six", SA		\$35
Wirra Wirra Church Block McLaren Vale, SA	\$9	\$43
Katnook Founders Block Merlot, Coonawarra, SA	\$8	\$35
Wynns Cabernet Shiraz Merlot, Mc Laren Vale, SA		\$32
Coldstream Hills Pinot Noir, Yarra Valley, VIC	\$10	\$50
T'Gallant "Juliet" Pinot Noir, Mornington Peninsula, VIC	\$8	\$35

Sparkling Wine

	Glass	Bottle
Rothbury Estate Sparkling Brut S.E. Australia	\$6.5	\$26
Dunes Chardonnay Pinot Noir ,SA	\$8	\$35
Les Petites Vignettes Pinot Chardonnay, France		\$45

Domestic Beer-Bottled

Coopers Best Extra Stout	\$7.5	Crown Lager	\$7.5
James Boags Light	\$5.5	James Boags Premium	\$7.5
Cascade Premium	\$7.5	James Squire India Pale Ale	\$7.5
Pepperjack Ale	\$8.5	Lord Nelson Three Sheets	\$8.5
Pure Blonde	\$8.5	Hawthorn Pale Ale	\$9.0
Lord Nelson Old Admiral	\$8.5	Little Creatures Pale Ale	\$8
White Rabbit Dark Ale	\$8.5		

International Beer –Bottled

Asahi	\$8.5	Heineken	\$8.5	Becks	\$8.5
Guinness	\$10	Corona	\$8.5	Lefte Blond	\$11.5
Hoegaarden	\$9.5	PeroniNastro Azuro	\$8.5	Birra Moretti	\$8.5
Trumer Pils	\$8.5	Stella Artois	\$8.5		
Budvar	\$8.5	Schofferhofer(Hefe)	\$12.5		
		Monteiths Original Ale	\$8.5		

On Tap

Boags Draught	Fat Yak	Beez Neez
Bulmers Pear Cider	Pure Blonde	Coopers Pale Ale
Heineken	Carlton Draught	Cascade Premium Light
Bulmers Cider	Asahi	

Don't forget to ask about our Guest Beer on Tap

Cider/Premix -Bottled

Rekorderling strawberry& lime	\$15	Rekorderling wildberry	\$15
Bulmers Pear Cider 500ml	\$10	Seeds Cider	\$7.5
Smirnoff Ice Red	\$9.5	Smirnoff Ice Black	\$11.5
Jim Beam and Cola	\$9.5		

Management reserves the right to refuse entry. Please drink responsibly and drive safely. Local Taxi #131 008 ☺