

the MAIN

cafe bar restaurant

MONDAY TO THURSDAY LUNCH DEALS

25.9

Add a glass of MORGANS BAY Chardonnay, Sauvignon Blanc, Cuvee or Shiraz Cabernet

29.5

PORTERHOUSE

200 grams served with potato mash and seasonal greens or chips

PUMPKIN MUSHROOM & FETA RISOTTO *GFO* & VO***

Roasted pumpkin, mushrooms, semi-dried tomatoes, spinach, pine nuts cooked in vegetable stock, topped with feta & fried sage

LINGUINE CARBONARA

Sautéed mushrooms & bacon with onion, garlic & fresh thyme in cream & white wine sauce finished with parmesan & egg yolk

CHICKEN PARMIGIANA

Panko crumbed free-range chicken breast topped with ham off the bone, Napoli sauce & eggplant cheese served with chips

CHICKEN SCHNITZEL

Crumbed free-range chicken breast served with chat potatoes and greens

FISH AND CHIPS

2 battered and fried flathead tails served with chips and aioli

CAESER SALAD

Cos lettuce, crispy pancetta, shaved parmesan & toasted baguette tossed in house dressing, topped with a poached egg & anchovies

With your choice of calamari, poached chicken or crispy chicken

BREAKFAST BREAKFAST SERVED UNTIL 3PM

FREE-RANGE EGGS ON YOUR CHOICE OF SOURDOUGH, PUMPKIN BREAD, ENGLISH MUFFINS OR GLUTEN FREE BREAD 11.5

Three free-range eggs, scrambled, fried or poached served with a side of grilled tomato *GFO**

SMASHED AVOCADO TOAST *GFO* & VO*** 18.5

Toasted pumpkin bread topped with smashed avocado, feta cheese & cherry tomatoes

With poached egg 1.5

DUKKAH EGGS 22.5

Two free range poached eggs, crumbed and lightly fried in spice dukkah nestled on pumpkin bread toast served with avocado and Persian feta cheese and a hummus and citrus hollandaise, sprinkled with crushed pistachio nuts

WILD MUSHROOMS 21.9

Exotic mushrooms and asparagus nestled on pumpkin bread served with avocado and Persian feta cheese and a hummus and citrus herb hollandaise sprinkled with pistachio nuts

With poached egg 1.5

EGGS FLORENTINE *GFO** 20.0

Three free range poached eggs on toasted English muffins with sautéed spinach, topped with Hollandaise sauce and a side of grilled tomato

Add pulled pork 24.50

Add smoked salmon 25.50

Add ham 23.90

SPANISH EGGS 22.5

Free range eggs scrambled with fresh capsicum, Spanish onion, Chorizo sausage and fresh tomatoes tossed with fresh chilli served on toasted sourdough bread

SALMON SCRAMBLED *GFO** 23.5

Free range eggs scrambled with salmon, capers, semi dried tomatoes and baby spinach topped with Persian Feta served on toasted sourdough bread

BIG BREAKFAST 24.5

Poached free-range eggs, sautéed field mushroom, bacon, sausages, hash browns & grilled tomato on toasted sourdough bread

WAFFLES 20.5

Stack of 2 waffles topped with fresh strawberries and blueberries drizzled with Nutella ganache and maple syrup, garnish with chocolate soil, crushed nuts and a dollop of ice cream

BANANA BREAD, PUMPKIN BREAD, SOURDOUGH OR GLUTEN FREE BREAD 5.5

2 slices served toasted with apricot marmalade & butter, jam, honey or vegemite

BREAKFAST EXTRAS

Bacon, Sausages, Ham, each 5.5

Baked beans, Smashed avocado, Spinach, Sautéed field mushroom each 3.5

Smoked salmon 6.5

Hash browns 3.0

Egg 2.5

Dukkah Egg 3.5

Slice of bread 2.0

ON PUBLIC HOLIDAYS THERE IS A 15% SURCHARGE AND NO BILL SPLITTING

**DENOTES GLUTEN FREE OPTION ADD 2.0*

***DENOTES VEGAN OPTION ADD 3.0*

FRESH FRUIT JUICES

Your choice of apple, orange, pineapple, carrot, watermelon or blends. 9.0

FRUIT SALAD This combination of ingredients is a powerhouse of immune protecting properties. The Orange, Apple, Pineapple, Kiwi & Banana also a great source of vitamin C 10.5

DETOX Carrot, Celery, Beetroot, Ginger & Lemon it's great source of beta-carotene that is converted into vitamin A in the body which plays an essential role in regulating the digestive system. It contains vitamin A, vitamin B-6 & vitamin C 10.5

SUPER GREEN Kale, Pear, Celery, Cucumber, Apple & Kiwi provide a significant amount of antioxidants & nutrients including magnesium, folate, vitamin B-6 10.5

VITAMIN C Orange, Pineapple, Strawberry & Kiwi provide a significant amount of magnesium, vitamin C vitamin A & zinc 10.5

WATERMELON COOLER Watermelon is a great source of vitamin A which helps the body fight off infection. Pineapple, Orange & Lemon contain an ample amount of vitamin C 10.5

LEMON CRUSH The freshness of Lemon, Orange & Lemon Sorbet crushed with ice is a great source of vitamin C 10.5

SMOOTHIES

BANANA Banana, honey, low fat milk, vanilla yoghurt and crushed ice 10.5

MIXED BERRY BLAST Blueberries, blackberries, raspberries mixed with vanilla yoghurt, apple juice and crushed ice 10.5

MAGIC MANGO Mango, mango nectar, mango gelati and crushed ice 10.5

Milk options available: soy, almond, lactose free add 1.5

**DENOTES VEGAN*

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LIGHT MEALS

SOUP OF THE DAY

Served with crusty bread

12.5

CLASSIC BURGER

Classic beef patty burger topped with cheddar cheese, cos lettuce, tomato and a blend of American mustard, and gherkin relish mayo served with chips and tomato sauce

23.9

VEGETARIAN ROLL

Marinated grilled eggplant, zucchini, pumpkin, semi-dried tomatoes, baby spinach, basil pesto & feta cheese on Turkish bread, served with fries

20.5

TANDORI CHICKEN WRAP

Free-range tandoori chicken breast, yoghurt, cucumber & baby spinach & mango chutney in a roti wrap served with fries

22.5

OPEN STEAK SANDWICH

Char-grilled, grain fed scotch fillet served with bacon, egg, tomato, cider onion, roquette, drizzled with red pepper and garlic mayonnaise on toasted sourdough served with fries

25.9

POACHED CHICKEN ROLL

Poached free-range chicken breast, avocado, tomato, cos lettuce, bacon & aioli on Turkish bread, served with fries

22.5

FISH TACOS (3 pieces)

Hand crumbed and fried flathead fillets topped with a tomato, red onion and coriander salsa drizzled with a sweet chilli and yuzu mayonnaise on a bed of soft tacos lined with red slaw, accompanied with a lemon wedge

25.0

BUDDAH BOWL (Served until 3pm)

Roasted pumpkin, asparagus, quinoa, baby spinach, avocado, radish and a medley of mushrooms, sprinkled with sesame seeds and a dollop of hummus

27.5

Add chicken tenderloins

28.5

Add smoked salmon

29.5

SIDES

GARLIC BREAD / GARLIC AND CHEESE BREAD *VO***

Oven baked cob bread with garlic, butter, parsley & sea salt. Mozzarella cheese optional

11.9 / 16.5

HERB AND CHEESE BREAD *VO***

Oven baked cob bread with mozzarella cheese & herbs

16.5

SIDE OF SEASONAL VEGETABLES *GFO* & VO***

POTATO WEDGES served with sweet chilli & sour cream

12.5

FRIES served with tomato sauce

small 9.0

large 11.5

SWEET POTATO FRIES served with dipping sauce

15.5

POTATO MASH

10.5

GREEK SALAD

20.5

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STARTERS / SHARING PLATES

BRUSCHETTA <i>GF*</i> & <i>VO**</i>	15.5
Tomato, Spanish onion & basil drizzled with olive oil, topped with feta cheese & balsamic (4 pieces)	
DUO OF DIPS AND OLIVES	17.9
Served with grilled Turkish bread	
VEGETARIAN THAI ROLL (2 pcs)	12.5
Spring roll pastry filled with julienne vegetables, rice noodles & fresh coriander fried in cottonseed oil, served with sweet chilli soy	
CRISPY CHICKEN (2pcs)	13.5
Chicken tenderloins lightly crumbed in our secret mix of herbs served with honey mustard mayonnaise	
JAPANESE PRAWN GYOZA (4pcs)	12.9
Dumplings filled with chive & prawn served with sesame & soy dipping sauce	
DUCK ROLLS (3pcs)	12.9
Spring roll pastry filled with roasted duck, julienne vegetables, rice noodles fried in cottonseed oil served with Hoisin sauce	
SALT & SPICE CALAMARI	18.5
Flash fried flour dusted calamari tossed with mixed spices served with sweet chilli & Yuzu mayonnaise	
FLAMING SAGANAKI	17.9
Grilled, Greek Kefalograviera cheese served flaming with lemon wedges	
MUSHROOM AND TRUFFLE ARANCINI (4 pcs)	17.9
House made risotto balls in a crispy breadcrumb coating, filled with mushroom, cheese and white truffle oil served with aioli	
OYSTERS NATURAL Oyster sizes may vary <i>GF</i>	14.0 (4) 21.0 (6) 36.0 (12)
Served with fresh lime and chilli	
OYSTERS KILPATRICK Oyster sizes may vary <i>GF</i>	15.5 (4) 22.5 (6) 37.5 (12)
Topped with bacon and a blend of Worcestershire and barbecue sauce	
CHEF'S TASTING PLATTER FOR TWO	57.0
Selection of dips, Turkish bread, gyoza, salt & spice calamari & vegetarian Thai rolls, mushroom and truffle arancini and crispy chicken served with dipping sauce	
MINI PLATTER	37.0
Dip, Turkish bread, prawn gyoza, salt & spice calamari, vegetarian Thai roll and mushroom and truffle arancini served with dipping sauce	
SEAFOOD PLATTER FOR TWO	67.0
Selection of fried and grilled seafood. Flash fried Salt and Spice Calamari, King prawns, salmon fillet, prawn gyoza and Natural oysters and fish tacos accompanied by lemon and yuzu mayo and a side of chips	
MIXED PLATTER	42.5
Char-grilled lamb skewer, chicken skewer and cevapi skewer served with a toasted Turkish bread and a side salad of olives, Spanish onion, cucumber, tomato, capsicum & parsley tossed with lemon and thyme dressing, and topped with feta cheese & mint yoghurt	
MIXED KEBAB PLATTER	37.5
Char-grilled lamb skewer and chicken skewer served with toasted Turkish bread, and a side salad of olives, Spanish onion, cucumber, tomato, capsicum & parsley tossed with lemon & thyme dressing topped with feta cheese and mint yoghurt	

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SALADS

- GREEK SALAD** *GFO** 20.5
Tomato, cucumber, Spanish onion,, capsicum, parsley,, feta cheese & olives tossed with lemon & thyme dressing
- CAESAR SALAD** *GFO** 24.5
Cos lettuce, crispy pancetta, shaved parmesan & toasted baguette tossed in house dressing, topped with a poached egg & anchovies
With free range poached or crispy chicken add 5.0
- SALMON CAESAR SALAD** *GFO** 31.5
Grilled salmon fillet with cos lettuce, capers, cherry tomatoes, shaved parmesan & toasted baguette in house dressing, topped with a poached egg
- CHICKEN BEETROOT SALAD** *GFO** 27.5
Char-grilled free-range chicken tenderloins on a bed of baby spinach and curly endive lettuce, roasted beetroot & pumpkin tossed with walnuts, crumbled feta cheese, pea shoots, dressed in olive oil, balsamic glaze and sea salt
Vegan option with tofu and shaved vegan feta 25.9
- CALAMARI SALAD** 31.5
Flash fried salt & spice calamari on bed of mixed Asian cress, tomato, cucumber, been shoots tossed with Yuzu dressing and topped with fried rice noodles and Yuzu mayonnaise
- THE MEDITERRANEAN** *GFO** 31.9
Slow cooked pulled lamb tossed in charred zucchini, pumpkin, cauliflower, baby spinach and micro herbs accompanied by hummus and pistachio dukkah drizzled with pomegranate
- CRISPY CHICKEN SALAD** 31.5
Mixed leaf with cherry tomatoes, quinoa, four bean mix, carrot, dukkah and crumbed feta drizzled with the Main's special dressing accompanied with a mango and avocado salsa crowned with crispy chicken

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PASTA & RISOTTO

- VEGAN PESTO PASTA** ✓ 28.5
Linguine tossed with pesto & garlic with chargrilled capsicum, pumpkin, fresh cherry tomatoes, olives and mushroom finished with fresh basil and topped with shaved vegan feta cheese
- LINGUINE MARINARA** *GFO** 38.9
Black Tiger prawns, scallops, calamari, fish & local mussels sautéed in garlic & shallots in rose sauce finished with fresh tomato, parsley & garnished with a King prawn
- RIGATONI FORESTIERE** *GFO** 27.9
Tube pasta tossed with chicken, semi-dried tomatoes, mushrooms & avocado, in a light white wine & cream sauce with a sprinkle of parmesan
- RIGATONI CALABRESE** *GFO** 27.9
Bacon chorizo sausage, capsicum, onion, tomato, garlic, fresh chilli, olives & basil tossed in a Napoli sauce and topped with parmesan
- TRIO OF GNOCCHI** 27.9
Pumpkin, spinach & potato gnocchi served with semi-dried tomatoes, pumpkin, spinach & parmesan in creamy white wine sauce with a touch of Tabasco & almond flakes
- LINGUINE CARBONARA** *GFO** 25.9
Sautéed mushrooms & bacon with onion, garlic & fresh thyme in cream & white wine sauce finished with parmesan & egg yolk
- LINGUINE BOLOGNESE** *GFO** 25.9
Ground beef cooked in rich Napoli sauce tossed with parmesan cheese & fresh basil
- LASAGNE** 25.9
Layers of fresh pasta & ground beef, mozzarella cheese, béchamel & Napoli sauce
- PUMPKIN, MUSHROOM & FETA RISOTTO** *GFO* & VO*** 29.9
Roasted pumpkin, mushrooms semi-dried tomatoes, spinach, pine nuts cooked in vegetable stock, topped with feta & fried sage

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MAINS

FISH OF THE DAY

Ask your waiter for today's catch. Pan seared, served on a bed of potato mash and seasonal vegetables finished with cherry tomatoes, sliced radish, dressed with citrus Hollandaise sauce and balsamic glaze

Market price

FISH AND CHIPS

4 battered and fried flathead tails served with chips and a side of aioli

29.5

RIB EYE

400 grams of grain fed Black Angus rib eye served with fries and Bernaise Sauce

45.9

PORTERHOUSE

Char-grilled 350-gram grain fed Porterhouse steak served with fries and cream mushroom sauce

42.9

LAMB SHANK

Slow braised lamb shank in a rich red wine Napoli sauce in a mirepoix of vegetables served with roasted chat potatoes

34.9

CHICKEN SCALOPINI

Thinly sliced chicken breast in cream sauce with bacon and semi-dried tomato garnished with spring onion and wilted baby spinach served on a bed of potato mash

32.5

CHICKEN PARMIGIANA

Panko crumbed free-range chicken breast topped with ham off the bone, Napoli sauce & egmont cheese served with chips

29.9

CHICKEN SCHNITZEL

Crumbed free range chicken breast served with chat potatoes and greens

29.9

SATAY CHICKEN

Free range Chicken cooked in a house made satay sauce served upon fragrant rice topped with a tomato and coriander salsa garnished with crushed peanuts

30.9

SWEET CHILLI CHICKEN

Grilled chicken cooked in a creamy sweet chilli sauce served with fragrant rice and greens

31.9

BUTTER CHICKEN

Traditional slow cooked butter chicken flavoured with a blend of spices and a dollop of yoghurt complemented with rice and rotti bread

31.5

CALAMARI

Flash fried calamari served with chips and sweet chilli & yuzu mayonaise

31.5

NASI GORENG

Indonesian fried rice with prawns, chicken, mixed Asian greens, garlic & chilli topped with an egg omelette and tomato

29.9

VEGETARIAN NASI GORENG

Indonesian fried rice with tofu and mixed Asian greens, garlic & chilli

26.9

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WOOD FIRED PIZZA

CHILLI PRAWN <i>GFO*</i>	27.9
Tomato, mozzarella cheese, Tiger prawns, snow peas, spring onion, cherry tomato, onion, garlic, chilli & coriander	
TANDOORI CHICKEN	27.9
Tomato, mozzarella cheese, red onion, pineapple, tandoori marinated chicken topped with yoghurt & spring onion	
VOLCANO <i>GFO* & VO**</i>	25.5
Tomato, mozzarella cheese, capsicum, onion, hot salami, sautéed mushrooms, olives, buffalo mozzarella & chilli	
TROPICAL DELIGHT <i>GFO*</i>	21.5
Tomato, mozzarella cheese, Virginia ham & pineapple	
CAPRICCIOSA	22.5
Tomato, mozzarella cheese, Virginia ham, hot salami, olives, sautéed mushrooms & mixed herbs	
SMOKED SALMON <i>GFO*</i>	27.5
Tomato, mozzarella cheese, spinach, onion & capers topped with Tasmanian smoked salmon & pesto	
VEGETARIAN <i>GFO* & VO**</i>	27.9
Tomato, mozzarella cheese, spinach, Spanish onions, grilled eggplant, zucchini, pumpkin & pesto	
MARGHERITA <i>GFO* & VO**</i>	21.5
Tomato, mozzarella cheese & herbs	
PROSCIUTTO	27.9
Tomato, buffalo mozzarella & fresh basil topped with thinly sliced prosciutto, parmesan, rocket & olive oil	
MEAT LOVERS	26.5
Tomato, mozzarella cheese, onion, spiced beef, sausage, bacon, ham & salami topped with BBQ sauce	
NAPOLITANA <i>GFO*</i>	25.5
Tomato, mozzarella cheese, fresh basil, parmesan and buffalo mozzarella cheese topped with olive oil	
GARLIC PIZZA <i>GFO* & VO**</i>	17.9
Mozzarella cheese, parsley & lots of garlic	
NUTELLA PIZZA	20.9
Wood fired pizza topped with Nutella ganache, fresh bananas & strawberries	

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DESSERTS

CAKES <i>GFO*</i>	13.9
See our cake display for today's selection served with your choice of vanilla ice cream or cream	
MINI CAKES <i>GFO*</i>	9.5
See an assortment of individual cakes in our display served with your choice of ice cream or cream	
Cakes served with your choice of gelati	add 2.5
CUP CAKES AND MUFFINS	7.5
COOKIES	4.5
<i>*A selection of gluten free cakes available</i>	

KIDS MENU

BACON & EGGS (Scrambled, fried or poached) * Served till 3pm	11.5
SAUSAGES & EGGS (Scrambled, fried or poached) * Served till 3pm	11.5
WAFFLES * Served till 3pm	11.5
Served with strawberries and Nutella ganache, garnished with chocolate soil, crushed nuts and vanilla ice cream	
CHICKEN PARMA WITH CHIPS	16.5
Lightly crumbed free-range chicken breast topped with Napoli sauce and mozzarella cheese served with chips	
FISH AND CHIPS	16.5
Crumbed flat head tails served with chips	
CHEESE BURGER	15.5
Beef patty, cheese and tomato sauce on a toasted soft bun served with chips	
CHICKEN NUGGETS & CHIPS	10.5
BOLOGNESE (Rigatoni or linguine) <i>GFO*</i>	11.5
NAPOLI (Rigatoni or linguine) <i>GFO*</i>	11.5
CARBONARA (Rigatoni or linguine) <i>GFO*</i>	11.5
BUTTER ONLY (Rigatoni or linguine) <i>GFO*</i>	11.5

KIDS PIZZAS

NAPOLITANA <i>GFO*</i>	11.5
MARGHERITA, GARLIC, NUTELLA <i>GFO*</i>	10.5
Extra topping	from 1.0

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HOT DRINKS

CAFE LATTE	5.0	CHAI LATTE (Spice or Vanilla)	6.5
CAPPUCCINO	5.0	DIRTY CHAI	6.5
ESPRESSO	4.9	MATCHA LATTE	6.0
HOT CHOCOLATE / WHITE HOT CHOCOLATE	6.0	TUMERIC LATTE	6.0
AFFOGATO	6.9	VIENNA COFFEE OR CHOCOLATE	5.5
FRANGELICO AFFOGATO	12.9	COFFEE LIQUEUR	12.9

HOT DRINKS EXTRAS

Large glass 1.0 Extra shot 0.6 Almond milk 0.7 Soy milk 0.7 Oatmeal 0.7 Lactose-Free milk 0.7 Honey 0.2

TEAS

ENGLISH BREAKFAST Full bodied, with a smooth finish pure black tea	5.0
SUPREME EARL GREY Elegantly balanced with a twist of citrus, pure black tea, marigold flowers, citrus peel & natural bergamot flavour	5.0
MALABAR CHAI A spicy & complex body, with a deliciously smooth finish of the pure black tea, cardamon, cloves, cinnamon, star anise, rose petals, ginger & natural chai	5.5
HONEY DEW GREEN TEA Ripe, luscious apricot flavour green tea with highlights of melon & apricot	5.5
ORIENTAL JASMINE GREEN TEA A refined and balanced green infused with the delicate scent of jasmine wafting through a moonlit laneway at midnight	5.5
LEMONGRASS & GINGER Citrus overtones with a subtle spicy finish. Lemongrass, ginger, rosehip & hibiscus	5.5
PEPPERMINT Refreshing, aromatic herbal infusion that explodes with flavour	5.5
CHAMOMILE A palate pleaser with a deliciously smooth flavour profile	5.5

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COLD DRINKS (NON ALCOHOLIC)

SAN PELLEGRINO (sparkling water)	330ml 5.0	750ml 10.0
SOFT DRINKS (lemonade, coke, coke no sugar, raspberry, fanta, lemon squash, soda water)		7.9
LEMON, LIME & BITTERS		7.9
DRY GINGER ALE		7.9
ICED Coffee, Chocolate, Mocha, Chai		8.9
ICED TEA Organic peach or lemon		5.5
SPIDERS Cola, Lime, Raspberry, Lemonade, Blue Heaven		8.9

CLASSIC MILK SHAKES

Choice of Chocolate, Caramel, Strawberry, Lime, Blue Heaven, Coffee, Vanilla, Banana	9.0
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THICK SHAKES

Choice of Chocolate, Caramel, Strawberry, Lime, Blue Heaven, Coffee, Vanilla, Banana	10.0
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GOURMET SHAKES

NUTTY COW Chocolate ice cream, Nutella, cocoa powder	11.5
COOKIES AND CREAM Vanilla ice cream with crushed Oreo cookies	11.5
PEANUT BUTTER Vanilla ice cream, peanut butter, banana and honey	11.5
EXPRESSO Chocolate ice cream, caramel, coffee	11.5

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CIDER

APPLE (330ml)	8.9
PEAR (330ml)	8.9

BEERS

PERONI PREMIUM (Italy)	9.0
CARLTON DRAUGHT (Australia)	8.9
CASCADE PREMIUM LIGHT (Australia)	8.5
CROWN LAGER (Australia)	8.9
JAMES BOAG'S PREMIUM (Australia)	8.0
PURE BLONDE (Australia)	8.9
VICTORIA BITTER (Australia)	8.0
GREAT NORTHERN LAGER (Australia)	9.9
FURPHY ALE (Australia)	9.9
HEINEKEN (Holland)	9.0
CORONA (Mexico)	9.0
ASAHI PREMIUM (Japan)	9.0



COCKTAILS

PINA COLADA

Bacardi rum, ice cream, coconut cream and fresh pineapple juice

16.5

LONG ISLAND ICE TEA

Tequila, Cointreau, Gin, Bacardi rum, Vodka, crushed lemon & topped with coke

18.9

BLONDE SANGRIA

Peach Schnapps, apple juice & fresh mint with orange & lemon slices on ice, topped with pink Moscato

16.5

MOJITO SLUSHIE

Bacardi rum, fresh mint and lime, blended with lemon gelato and ice

18.0

TOBLERONE

Frangelico, Kahlua, Baileys, honey, chocolate & cream

18.0

FRUIT TINGLE

Vodka, Blue Curacao, grenadine & lemonade

16.5

TWINKLE TOES

Midori, peach Schnapps, lime juice & apple juice

16.5

MANGO BERRY MAGIC

Malibu, strawberry liqueur, mango nectar, fresh strawberries

17.5

MANGO DAIQUIRI

Bacardi, mango Liqueur, mango nectar & mango gelati

17.5

ESPRESSO MARTINI

Galliano Ristretto, Vodka, fresh espresso coffee & sugar

17.5

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CHAMPAGNE SPARKLING WINE

MORGAN'S BAY Sparking Cuvée

Soft and flavoursome with citrus aromas and a refreshing crisp finish

South Eastern Australia



11.9



35.7

STERLING Prosecco

The Sterling Prosecco offers aromas of white peach, honeydew and juicy pear

Napa Valley

13.0

40.5

WHITE WINES

MORGAN'S BAY Sauvignon Blanc

Light to medium bodied, with tropical fruit flavours and an elegant crisp clean finish

South Eastern Australia



150mL

11.9



250mL

13.9



35.7

821 SOUTH Sauvignon Blanc

Crisp with ripe citrus and tropical fruits, a delicious cool climate Sauvignon Blanc

Marlborough,

12.5

16.0

41.0

SQUEALING PIG Sauvignon Blanc

Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes

Marlborough, New Zealand

12.5

15.5

40.0

MORGAN'S BAY Chardonnay

Vibrant fruit flavours with supporting oak and a refreshing finish

Eastern Australia

11.9

13.9

35.7

AUDREY WILKINSON Chardonnay

Vibrant, attractive nose of white peach, honeydew melon and cashews

Yarra Valley, VIC

13.0

15.0

39.0

CAPE SCHANCK Pinot Grigio

Lovely spiced pear aromas mix with a racy red apple acidity on the palate

Mornington Peninsula, VIC

13.5

15.5

40.0

JULIET Moscato

Deliciously delicate and refreshing Juliet Moscato is a sweet yet crisp wine

South Eastern Australia

12.5

14.5

37.5

AUDREY WILKINSON Pink Moscato

The palate is delicate with fresh red fruits and a hint of spritz and crunchy acid as a feature

Hunter Valley, NSW

12.9

14.9

38.7

ROSÉ WINES

SQUEALING PIG Pinot Noir Rosé

This Rosé has fruity aromas on the nose, with a vibrant palate of cranberry and red cherry

Marlborough, New Zealand



150mL



250mL



38.9

DEVIL'S LAIR PIG Honeybomb Rosé

Wild strawberries and crabapple flavours marry perfectly with a leafy crunch of the Cabernet grapes

Western Australia

12.9

15.9

41.0

RED WINES

CAPE SCHANCK by T'Gallant Pinot Noir

Strawberries and raspberries with subtle oak and spice that carries through to the palate

Mornington Peninsula, VIC

37.9

ST. HUBERTS "THE STAG" Pinot Noir

Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes

Yarra Valley, VIC

11.9

14.9

41.0

WYNNS "The Banker" Cabernet Sauvignon

Vibrant purple, with blackberry and savoury spice aromas

Coonawarra, SA

12.9

15.9

41.5

WOLF BLASS Private Release Merlot

The palate is fleshy and mouth filling with flavours of plum, sweet spice and creamy vanillin oak

South Australia

11.9

14.9

41.0

PENFOLDS Bin 128 Coonawarra Shiraz

Lovely spiced pear aromas mix with a racy red apple acidity on the palate

South Australia

60.0

MORGAN'S BAY Shiraz Cabernet

Rich and mouthfilling with spice and plum fruit flavours and a touch of oak on the nose

South Eastern Australia

11.9

13.9

35.7