



MENU

available at



proof only

LUNCH MENU (UNTIL 5:00PM)



Crispy Chicken Wrap	\$19.9
Crispy Chicken strips, Spanish onion, cos lettuce, tomato, guacamole, coriander, sweet chilli mayo served with chips	
Double Decker Burger	\$19.9
Hand ground double beef on brioche bun with American cheese, tomato, cos lettuce, battered onion rings, bacon, mayonnaise & tomato relish served with chips	
Steak Roll	\$19.9
Char-grilled steak served with tomato relish, Cos lettuce, American cheese, tomato, Dijon mustard & mayonnaise on Turkish bread served with chips	
Battered Fish	\$19.9
beer battered fish served with chips and tomato sauce	
Chicken and Avocado Roll	\$19.9
Grilled Chicken with sliced Avocado, Lettuce, mayonnaise on Turkish bread served with chips	

KIDS MENU

Crispy Chicken	\$10.0
Served with chips	
Battered Fish	\$10.0
Served with chips	
Bolognaise	\$10.0
Penne, Linguine	
Napoli	\$10.0
Penne, Linguine	
Carbonara	\$10.0
Penne, Linguine	
Chicken Nuggets	\$10.0
Served with chips	

proof only

STARTERS

Bowl of Chips Served with tomato sauce				\$8.9
Potato Wedges Served with sour-cream and sweet chilli sauce				\$9.9
Add Cheese \$2.0 Add Bacon \$2.0				
Sandro's Picked Mushrooms				\$13.9
Stuffed mushrooms with pistachio, cream cheese served with pistachio dirt and balsamic glaze				
Duo of Dip				\$12.9
Served with char-grilled ciabatta bread Ask your wait staff				
Vegetarian Spring Rolls 3 PCS				\$8.9
Spring roll pastry filled with julienne vegetables & spices fried in cottonseed oil, served with sweet chilli soy sauce				
Bruschetta 2 PCS				\$13.9
Pesto base grilled ciabatta bread, Tomato, basil, Spanish onion, parmesan cheese & olive oil and balsamic				
Satay Chicken				\$16.9
Grilled chicken tenderloin served with jasmine rice and satay sauce				
Antipasto Platter for Two				\$19.9
Marinated pickled vegetables, olives, ham, halloumi cheese, Hungarian mild Salami and prosciutto with grilled ciabatta bread				
 <i>Wine Match Cape Schanck by T'Gallant Mornington Peninsula Pinot Grigio</i>				
Japanese Prawn Gyoza 4 PCS				\$13.9
Dumplings filled with chive & prawn served with sesame & soy dipping sauce				
Lemon & Pepper Calamari				\$15.9
Flash-fried flour dusted calamari tossed with lemon & pepper served with sweet chilli mayonnaise				
B.B.Q. Pork Ribs				\$17.9
Twice cooked pork ribs, served with B.B.Q. sauce				
Spanish Prawns 5 PCS				\$17.9
Sautéed prawn cutlets, onions, tomato, spring onion, chilli, parsley in olive oil and Napoli sauce served with grilled ciabatta bread				
Spiced Hummus Lamb Cutlets 2 PCS				\$17.9
Grilled Lamb cutlet served with spiced hummus and ciabatta bread				
Oysters Natural With red wine vinegar & shallots		for six \$18.9	for twelve \$29.9	
 <i>Enjoy with T'Gallant Sparkling Prosecco</i>				
Oysters Kilpatrick With hot crispy bacon & Worcestershire sauce		for six \$21.9	for twelve \$32.9	

BREADS

Garlic Bread with Cheese Oven baked ciabatta with garlic, butter, parsley & cheese **\$8.5**

Herb and Cheese Bread Oven baked ciabatta with cheese & herbs **\$8.5**

SALADS

Crispy Chicken Salad **\$24.9**

Marinated deep-fried crispy chicken strips, onions, cucumber, tomato served on bed of mixed salad in a yoghurt dressing and sweet chilli mayo.

Caesar Salad **\$18.9**

Cos lettuce, crispy bacon, shaved parmesan & croutons tossed in house Caesar dressing, topped with a poached egg & anchovies

Add Grilled Chicken \$5.9 Add Smoked Salmon \$6.9

Thai Beef Salad **\$25.9**

Grilled thin sliced beef tossed with mixed lettuce, tomato, cucumber, bean shoots papaya, coriander, fried rice noodles & Spanish onion finished with Thai dressing.

 *Perfect Match Yarra Ridge Yarra Valley Pinot Noir*

Calamari Salad **\$25.9**

Flash fried flour dusted calamari on bed of mixed lettuce, tomato, coriander, cucumber, bean shoots tossed with mustard vinaigrette served with aioli mayonnaise

 *Wine Match Cape Schanck by T'Gallant Mornington Peninsula Pinot Grigio*

Beetroot Quinoa & Walnut Salad* **\$18.9**

Roasted beetroot, puffed quinoa, baby spinach, walnuts & feta dressed with olive oil and balsamic dressing topped with balsamic glaze





Add Chicken \$5.9 Add Beef \$6.9

Add Lamb cutlet \$5.0 each Smoked Salmon \$6.9

Falafel Salad with Tahini Sauce **\$21.9**

Mixed salad with tomato, cucumber, Spanish onion, capsicum, radish and carrots served with Tahini dressing

PASTA & RISOTTO

Linguine Marinara	\$35.9
Prawns, scallops, squid, Moreton Bay bugs & mussels sautéed in garlic & white wine finished with parsley & olive oil	
 <i>Enjoy with T'Gallant Sparkling Prosecco</i>	
Prawn Amatriciana Penne	\$28.9
Sautéed prawns, bacon, onion, fresh chilli, roasted capsicum, fresh herbs & spinach in rich Napoli sauce	
Roast Pumpkin Penne	\$23.9
Roast pumpkin, spinach, olives, onion, semi-dried tomatoes in creamy rose sauce topped up with pine nuts and parmesan cheese	
Lamb Gnocchi	\$27.9
Home-made gnocchi tossed with spinach and slow cooked lamb shoulder in rich red wine & Napoli sauce served with parmesan cheese & fried basil	
 <i>Wine Match Samuel Wynn & Co Cabernet Sauvignon</i>	
Penne Polo Fungi	\$25.9
Sautéed chicken tossed with spinach, spring onion, wild Mushrooms olive oil and cream	
 <i>Perfect Match Yarra Ridge Yarra Valley Pinot Noir</i>	
Linguine Carbonara	\$19.9
Sautéed bacon, onion, garlic & fresh herbs in cream & white wine sauce finished with parmesan & egg yolk	
Penne Bolognese	\$19.9
Ground beef cooked in rich Napoli sauce tossed with parmesan cheese & fresh basil	
Roasted Vegetable Risotto	\$25.9
Roasted seasonal vegetables tossed in garlic, fresh thyme, rich Napoli sauce & parmesan cheese	
Pollo Funghi Risotto	\$28.9
Grilled chicken breast fillet with spinach, wild mushrooms, spring onion cooked in a creamy garlic sauce and topped with parmesan cheese	
 <i>Wine match Seppelt The Drives Victorian Chardonnay</i>	
Lamb Ragu Risotto	\$27.9
Arborio rice cooked with lamb shoulder and spinach & in rich red wine Napoli sauce served with parmesan cheese	
Gluten Free Pasta Extra	\$4.0

MAINS

Fish of the Day	\$35.9
Ask your wait staff for today's catch	
Garlic Prawns and Bugs	\$37.9
Pan fried Prawn cutlets and Sea bugs served in a rich creamy garlic sauce, spring onions steamed Jasmine rice and side of garden salad	
<i>Enjoy with 821 South Marlborough Sauvignon Blanc</i>	
Grain-Fed Black Angus Eye Fillet Medallions	\$41.9
Aged grass-fed Black Angus tenderloin served with saffron mash, roasted seasonal veg and topped up with red wine jus	
Rib Eye	\$39.9
Grass-fed rib eye, served with chips, chef's salad and creamy mushroom sauce	
<i>Perfect with Pepperjack Graded McLaren Vale Shiraz</i>	
B.B.Q. Pork Ribs	\$34.9
Twice cooked pork ribs, glazed with B.B.Q. sauce served with chips and chef's salad	
Chicken Princess	\$31.9
Grilled chicken breast fillet topped up with wilted spinach, semi dried tomato and halloumi cheese, served with gratin potato, seasonal vegetables and creamy pesto sauce	
<i>Wine match Seppelt The Drives Victorian Chardonnay</i>	
Chicken Parmigiana	\$26.9
Crumbed chicken breast topped with ham, Napoli sauce & mozzarella cheese served with chips & Chef's salad	
Honey Glazed Lamb	\$36.9
Tenderize char grilled lamb loin, marinated in honey, oregano, mustard, rosemary served with gratin potato and steamed vegetables, rich red wine jus.	
Moroccan Lamb Cutlets	\$36.9
Char grilled marinated Moroccan lamb cutlets served with saffron mash, seasonal steamed vegetables and topped up with red wine jus	
<i>Try with Samuel Wynn & Co Cabernet Sauvignon</i>	

SIDES

Gratin Potato, Mash Potato, Rice, Steam Veg, Chips, Roast Veg	each \$5.9
--	------------

DESSERTS

Sticky Date Pudding	\$12.9
Steamed pudding served with butterscotch sauce & vanilla ice cream	
Traditional Chocolate Pudding	\$11.9
Served with chocolate sauce & vanilla ice cream	
Chocolate Mousse	\$11.9
Dark chocolate mousse, chocolate ganache, pistachio & cream	
Tiramisu	\$11.9
Layers of coffee soaked savoiardi biscuits with mascarpone cheese & whipped cream	
Chocolate Pancakes	\$15.9
Hotcakes with house-made chocolate mousse, vanilla ice cream and cream	
Pofiteroles	\$11.9
Fluffy profiteroles dipped in chocolate served with cream	
Espresso Panna Cotta	\$11.9
Coffee panna cotta served with mix berry coulis	

LIQUEUR COFFEE

Frangelico Affogato	\$12.9
Espresso, vanilla ice cream & Frangelico	

HOT DRINKS

Affogato	\$5.5	Cafe Latte	\$4.4
Cappuccino	\$4.4	Espresso	\$4.4
Hot Chocolate	\$4.4	Chai Latte	\$4.9
Vienna Coffee Or Chocolate	\$5.5	Liqueur Coffee	\$12.9

EXTRAS

Large Glass \$0.9 Almond Milk \$0.5 Soy Milk \$0.5 Honey \$0.2

proof only

TEAS

English Breakfast	\$4.9
Full bodied, with a smooth finish pure black tea	
Supreme Earl Grey	\$4.9
Elegantly balanced with a twist of citrus, pure black tea, marigold flowers, citrus peel & natural bergamot flavour	
Malabar Chai	\$4.9
A spicy & complex body, with a deliciously smooth finish of the pure black tea, cardamom, cloves, cinnamon, star anise, rose petals, ginger & natural chai	
Honey Dew Green	\$4.9
Ripe, luscious apricot flavour green tea with highlights of melon & apricot	
Oriental Jasmine Green	\$4.9
A refined and balanced green infused with the delicate scent of jasmine wafting through a moonlit laneway at midnight	
Lemongrass & Ginger	\$4.9
Citrus overtones with a subtle spicy finish. Lemongrass, ginger, rosehip & hibiscus	
Peppermint	\$4.9
Startlingly pure and vibrant, our peppermint always refreshing	
Chamomile Blossoms	\$4.9
Our combination of chamomile, lavender and rose is delicate and beautifully floral as calming as a breeze through fresh linen	

proof only

COLD DRINKS NON-ALCOHOLIC

Chinotto	\$4.5
Mineral Waters Sparkling, Lemon, Blood Orange	\$4.5
Sparkling Mineral Water 1 Litre	\$10.5
Soft Drinks Coke, Soda, Raspberry, Lemonade, Lemon Squash, Dry Ginger Ale	\$4.0
Soft Drinks 330mL Bottle Coca Cola, Coke Zero	\$4.5
Milk Shakes Chocolate, Caramel, Strawberry, Blue Heaven, Coffee, Vanilla, Banana	\$5.5
Thick Shakes Chocolate, Caramel, Strawberry, Blue Heaven, Coffee, Vanilla, Banana	\$7.9
Smoothies Banana, Strawberry	\$8.5
Iced Coffee, Chocolate, Mocha, Chai	\$5.9
Iced Tea Peach or Lemon	\$5.0
Spiders Cola, Raspberry, Lemonade, Blue Heaven	\$5.9

proof only

BEER

Cascade Premium Light AUS	\$6.5
Crown Lager AUS	\$8.0
James Boag's Premium AUS	\$7.5
Hoegaarden BEL	\$8.9
Pure Blonde AUS	\$7.0
Victoria Bitter AUS	\$7.0
Asahi Premium JPN	\$8.5
Peroni Nastro Azzuro ITA	\$8.5
Corona MEX	\$8.5
Heineken NLD	\$8.5
Yenda Pale Ale Craft Beer AUS	\$8.5
XXXX Gold QLD	\$7.5
Carlton Draught VIC	\$7.5
Carlton Dry VIC	\$7.5
Carlton Mid VIC	\$7.5

CIDER

Rekorderlig Cider Passionfruit 330ML	\$8.9
Rekorderlig Cider Wild Berries 330ML	\$8.9
Rekorderlig Cider Strawberry & Lime 330ML	\$8.9
Pressman's Cider Apple 330ML	\$8.9

proof only

SPARKLING



Rothbury Estate Sparkling Cuvée

South Eastern Australia

\$7.5

\$29.9

T'Gallant Sparkling Prosecco

Victoria

\$8.9

\$34.9

Moët & Chandon Brut Impérial

Champagne, France

\$110.0

WHITE WINES



150mL



250mL



821 South Sauvignon Blanc

Marlborough, NZ

\$8.5

\$13.5

\$33.9

Little Berry Sauvignon Blanc

Adelaide Hills, SA

\$34.9

Kapai Sauvignon Blanc

Marlborough, NZ

\$9.5

\$15.0

\$37.9

Cape Schanck by T'Gallant Pinot Grigio

Mornington Peninsula, VIC

\$8.9

\$14.0

\$35.9

Rothbury Estate Chardonnay

South Eastern Australia

\$7.5

\$12.0

\$29.9

Seppelt The Drives Chardonnay

Victoria

\$8.9

\$14.0

\$35.9

St Huberts Chardonnay

Yarra Valley, VIC

\$44.9

Lindeman's Bin 90 Moscato

South Eastern Australia

\$7.9

\$12.5

\$30.9

Leo Buring Clare Valley Riesling

Clare Valley, SA

\$34.9

proof only

ROSÉ



150mL



250mL



Cape Schanck by T'Gallant Rosé

Heathcote, VIC

\$34.9

Masfleurey Rosé

France

\$9.5

\$15.0

\$37.9

RED WINES



150mL



250mL



Yarra Ridge Pinot Noir

Yarra Valley, VIC

\$8.9

\$14.0

\$34.9

Fickle Mistress Pinot Noir

Central Otago, NZ

\$39.9

Rawson's Retreat Merlot

South Eastern Australia

\$29.9

Rothbury Estate Cabernet Sauvignon Merlot

South Eastern Australia

\$7.5

\$12.0

\$29.9

Samuel Wynn & Co Cabernet Sauvignon

South Eastern Australia

\$8.5

\$13.5

\$33.9

Devil's Lair Dance With The Devil Cabernet Sauvignon

Margaret River, WA

\$44.9

Rothbury Estate Shiraz Cabernet Sauvignon

South Eastern Australia

\$7.5

\$12.0

\$29.9

Seppelt The Drives Shiraz

Heathcote, VIC

\$8.9

\$14.0

\$34.9

Rosemount Estate Little Berry McLaren Vale Shiraz

McLaren Vale, SA

\$34.9

Pepperjack Graded McLaren Vale Shiraz

McLaren Vale, SA

\$15.5

\$19.9

\$59.0

proof only

COCKTAILS

Rose Mojito	\$17.9
Havana Club rum, Absolut vodka, fresh strawberries, lime & mint muddled with brown sugar & rose syrup	
Tokyo Ice Tea	\$17.9
Olmeca tequila, Absolut vodka, Bombay gin, Havana white rum, Kiwi liqueur & topped with Lemonade	
Good Night Kiss	\$16.9
Champagne, Campari, sugar, bitters and fresh strawberry	
Espresso Martini	\$16.9
Absolut vodka, Kahlúa liqueur with a double shot of espresso	
Strawberry Daiquiri	\$16.9
Havana Club rum, strawberry liqueur and fresh strawberry	
Fluffy Duck 2	\$16.9
Absolut vodka, orange Curaçao, Advocaat, Cream and top up with lemonade	
Rosemary Gin Fizz	\$16.9
Double shot Bombay gin, lemon juice fresh rosemary and top up with soda	

proof only