

TO START

CRUSTY GARLIC BREAD (V)	M \$7 / NM \$9
CHEESY GARLIC BREAD (V)	M \$9 / NM \$11
PORCINI AND TRUFFLE ARANCINI (V) w/ pesto aioli & parmesan	M \$16 / NM \$18
PLANT BASED BOLOGNAISE ARANCINI (VE) w/ sugo & fresh herbs	M \$16 / NM \$18
CRISPY JUMBO PRAWNS w/ Thai sweet chilli & lime dipping sauce	M \$18 / NM \$20
SOUP OF THE DAY w/ crusty bread roll & butter	M \$10 / NM \$12
FRESH WHOLE QUEENSLAND PRAWNS (GF) w/ cocktail sauce & lemon	M \$23 / NM \$25
HOUSE MADE HALOUMI FRIES (GF) (V) w/ sriracha mayo	M \$15 / NM \$17

SALADS

BUDDHA BOWL (GF) (VE) Cumin roast pumpkin, hummus, avocado, cherry tomato, quinoa, pepita, cucumber & carrot ribbons + CHICKEN \$8 + CALAMARI \$8 + HALOUMI \$8 + CRISPY PRAWNS \$12	M \$23 / NM \$26
HALOUMI & POMEGRANATE (GF) (V) Beetroot, orange, haloumi, w/ pomegranate pearls, mixed leaves, cherry tomatoes & green goddess dressing + CHICKEN \$8 + CALAMARI \$8 + CRISPY PRAWNS \$12	M \$25 / NM \$28

FROM THE CHAR GRILL

RUMP 350G (GFO) Riverina Black Angus 150 day grain fed	M \$40 / NM \$43
RIB FILLET 250G (GFO) Beef City Black 120 day grain fed	M \$42 / NM \$45
PORK RIB CUTLET 300G (GFO) Barkers Creek premium	M \$32 / NM \$35

ALL STEAKS SERVED W/ TWO SIDES & CHOICE OF SAUCE
CHIPS/SALAD/MASH/BUTTERED GREENS
SAUCES - GRAVY/MUSHROOM/PEPPER/GARLIC CREAM/
HOLLANDAISE (all sauces are gluten free)

ADD A TOPPER

CRUMBED CALAMARI	\$9
CRISPY PRAWNS	\$12
CRUMBED ONION RINGS	\$7
CREAMY GARLIC PRAWNS (GF)	\$12
GARLIC BUTTERED MUSHROOMS (GF)	\$8



Menu

LAND

BBQ PORK RIBS FULL SERVE OR HALF SERVE w/ chips, house coleslaw & hickory smoked BBQ sauce	M \$39 / NM \$42 M \$26 / NM \$29
MASSAMAN BEEF CURRY Slow cooked beef, aromatic herbs & spices, potato, cashews, coriander w/ jasmine rice	M \$25 / NM \$28
PERI PERI CHICKEN BREAST (GF) w/ garlic potato, baby spinach, asparagus, roasted red peppers & citrus hollandaise	M \$27 / NM \$30
SATAY CHICKEN RICE BOWL w/ peanut sauce, coconut, lime, roasted peanuts & pickled cucumber	M \$25 / NM \$28
ROAST PUMPKIN RISOTTO (GF) (V) w/ spinach, brown butter, sage, parmesan & pistachio	M \$21 / NM \$24
VEGETARIAN SCHNITZEL (VE) Plant based schnitzel w/ chips, salad & gravy	M \$23 / NM \$26
VEGETARIAN PARMY (V) Plant based schnitzel topped with tomato sugo, mushrooms, avocado & mozzarella w/ chips & salad	M \$26 / NM \$29

SEA

CREAMY GARLIC PRAWNS Australian banana prawns & spinach in a white wine & garlic cream sauce w/ steamed jasmine rice	M \$33 / NM \$36
BATTERED GOLD BAND SNAPPER w/ chips, house coleslaw, lemon & tartare	M \$25 / NM \$28
HUMPTY DOO BARRAMUNDI FILLET (GF) w/ roasted potatoes, blistered cherry tomatoes, green olive & walnut pesto	M \$38 / NM \$41
FISH & CHIPS Hand crumbed sweet lip fillet w/ chips, salad & tartare	M \$23 / NM \$26
PANKO CRUMBED CALAMARI FULL SERVE OR HALF SERVE w/ chips, salad & kaffir lime aioli	M \$22 / NM \$25 M \$15 / NM \$18
CRISPY JUMBO PRAWNS w/ chips, salad and Thai sweet chilli & lime dipping sauce	M \$28 / NM \$31

TRY OUR SIGNATURE SCHNITZEL

FRESH HOUSE PREPARED PANKO CRUMBED
300G CHICKEN BREAST ON THE BONE

CHICKEN SCHNITZEL w/ chips, garden salad, gravy & lemon	M \$25 / NM \$28
TRADITIONAL PARMY Ham, tomato sugo & mozzarella cheese w/ chips & garden salad	M \$29 / NM \$32
BBQ BACON PARMY Grilled bacon, smoky BBQ sauce & mozzarella w/ chips & garden salad	M \$29 / NM \$32
ABC PARMY Avocado, bacon, camembert, mozzarella & hollandaise w/ chips & garden salad	M \$32 / NM \$35

LITTLE DIGGERS

\$11.50

CHILDREN UNDER 12 RECEIVE A COMPLIMENTARY
ICE CREAM & JUICE POPPER WITH ANY
LITTLE DIGGER MEAL

BATTERED FLATHEAD TAILS w/ chips
TEMPURA CHICKEN NUGGETS w/ chips
GRILLED CHICKEN TENDERS (GF) w/ steamed greens
PENNE (GF) w/ bolognaise sauce & grated cheese

EXTRA SIDES

CHIPS SMALL W/ GRAVY (V)	\$8
CHIPS LARGE W/ GRAVY (V)	\$10
GARDEN SALAD (V) (GF)	\$6
BUTTERED GREENS (V)	\$8
MASHED POTATO (V) (GF)	\$8
HOUSEMADE COLESLAW (V) (GF)	\$8
EXTRA JUG OF SAUCE (GF)	\$4
DINNER ROLL (V)	\$2
GLUTEN FREE DINNER ROLL (VE) (GF)	\$3

(V) VEGETARIAN
(GF) GLUTEN FREE
(GFO) GLUTEN FREE OPTION AVAILABLE
(VE) VEGAN



Wine List

SPARKLING

	150ml	bottle
STONEGATE CUVÉE BRUT SA An opulent sherbet like crisp palate.	7.5	25
TULLOCH CUVÉE BRUT Hunter Valley Fruit driven green apple and citrus flavours.	8.5	34
CHARLES DE FERE Burgundy France BLANC DE BLANC White stone fruit, rockmelon, lemon peel and almond characters.	9.5	36
PIZZOLATO PROSECCO Veneto Italy Aromas of golden apple, pressed flowers, white peach and mint.	10	37
G.H. MUMM CHAMPAGNE Reims France Lush aromas of peach, apricot and pineapple.		98
LONG ROW CUVÉE BRUT 200ML SA An opulent sherbet like crisp palate.		8.5
BROWN BROTHERS King Valley VIC PROSECCO 200ML Crisp and gentle with delicate lemon-pear flavours.		9.5

RIESLING

	150ml	250ml	bottle
KNAPPSTEIN CLARE VALLEY SA Lime, spice and white florals.	9.5	12.5	36
AFFENTALER WINZER Baden Germany This dry Riesling offers a slightly fruity flavour and fresh aroma.	11	14	39

PINOT GRIS/GRIGIO

TA KU PINOT GRIS Marlborough NZ Aromas of fresh cut pear, honeydew melon & spicy honeysuckle.	9	12	34
PALADINO PINOT GRIGIO Italy Flavours of ripe pear, citrus zest, and a touch of white peach.	10	13	37

SAUVIGNON BLANC

BRIDGEWOOD - ON TAP Marlborough NZ Aromas of passionfruit and ripe juicy melons.	7	10	
HEAD OVER HEELS South East Australia Aromas of freshly squeezed lime & passionfruit.	7.5	10.5	25
THE CROSSINGS Marlborough NZ Hints of citrus and generous tropical fruit flavours.	9	12	34
BIRD IN HAND ADELAIDE HILLS SA Notes of passionfruit, fresh green apple, grapefruit and faint snow pea.	11	14	39

CHARDONNAY

	150ml	250ml	bottle
ANGOVE - ON TAP Adelaide Hills Melon and bright tropical fruit with deft oak characters.	7	10	
RHYTHM & RHYME SA Ripe stone fruit, melon and peach abound.	7.5	10.5	25
XANADU CIRCA 77 Margaret River WA Nashi pears, grapefruit and gala apples with underlying hints of nougat and cashew.	10	13	37
YERING VILLAGE Yarra Valley Classic fruit, floral and mineral notes supported by subtle oak undertones.	11	14	39

ROSÉ

MCPHERSON LUCIE'S PROMISE Central VIC Watermelon, strawberry and a touch of raspberry.	7.5	10.5	28
JARDIN DES CHARMES Beziers France Mandarin & tangerine aromas.	8.5	11.5	33
MT LANGI BILLI BILLI Grampians VIC Strawberries and wild cherries.	10.5	13.5	38

MOSCATO

SUGAR & SPICE - ON TAP SA Intense guava, rockmelon and honeysuckle.	7	10	
McPHERSON AIMEE'S GARDEN Central Vic Floral aromas and flavours of strawberries, rose petals and a hint of musk.	7.5	10.5	28

PINOT NOIR

PENINSULA PANORAMA Mornington Peninsula Lifted strawberry and raspberry aromas.	10	13	37
ROPITEAU FRERES Burgundy France PLANTS NOBLES Earthy and smooth with cherry and berry notes.	11	14	39

CABERNET SAUVIGNON

HOLICK THE BARD Coonawarra SA Cherry red with raspberry coloured rim.	8.5	11.5	33
XANADU CIRCA 77 Margaret River WA Characteristics of blackcurrant and chocolate.	10	13	37

SHIRAZ

	150ml	250ml	bottle
ANGOVE - ON TAP McLaren Vale SA Bouquet of blackberry and plum.	7	10	
RHYTHM & RHYME South East Australia Enticing varietal fruit driven aromas of spicy cherry and plum.	7.5	10.5	25
BRIDGEWOOD McLaren Vale SA Morello cherries, bright raspberry and vanilla aromas.	8.5	11.5	33
BETHANY FIRST VILLAGE Barossa Valley SA Dark fruits and floral aromatics intermingle with lightly spiced oak.	11	14	39

OTHER RED VARIETALS

ALTOZANO - TEMPRANILLO Castilla Spain Aromas of red fruits, vanilla and toffee.	8.5	11.5	33
CHATEAU TANUNDA Barossa Valley SA GRAND BAROSSA - GRENACHE SHIRAZ MOURVÈDRE Lifted aromas of blackberry, black cherry and raspberry.	11	14	39
HEAD OVER HEELS - CABERNET MERLOT South East Australia Red berries and blackcurrant intertwined with soft vanilla oak.	7.5	10.5	25

ZERO ALCOHOL RANGE

BROWN BROTHERS Victoria PROSECCO ZERO Green apples and a zesty finish on the palate.	7		26
WOLF BLASS SAUVIGNON BLANC SA Aromas of cut grass, tropical fruit and lemon.	6	9	24
MCGUIGAN SHIRAZ ZERO SA Subtle spice and vanilla notes complemented by plum and forest berry aromas	6	9	24

NON-MEMBERS PRICE

ADD \$3 PER BOTTLE
ADD \$1 PER GLASS
ADD \$1 FOR PICCOLO