

From the Bar....

Beers on Tap

	Member		Non Member	
	Pot	Schooner	Pot	Schooner
Carlton Draught	\$4.80	\$6.20	\$5.20	\$6.90
Victorian Bitter	\$4.80	\$6.20	\$5.20	\$6.90
Cascade Premium Light	\$3.70	\$4.60	\$4.10	\$5.10
Mercury Cider	\$4.80	\$6.10	\$5.20	\$6.60

Beers in the Bottle

Local

	Member	Non Member
Coopers Pale Ale	\$6.60	\$7.10
Crown Lager	\$6.90	\$7.60
Fat Yak Pale Ale	\$6.70	\$7.20
Melbourne Bitter	\$6.00	\$6.50
Pure Blonde	\$5.70	\$6.30

Imported

	Member	Non Member
Corona	\$7.30	\$8.10
Peroni	\$7.30	\$8.10
Guinness	\$7.30	\$8.10
Asahi	\$7.30	\$8.10

Ciders in the Bottle

Strongbow Classic/ Sweet/ Dry	\$5.60	\$6.20
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Non Alcoholic

Soft Drink	Pot	\$3.50	\$3.90	Mount Franklin	\$3.80	\$4.00
	Jug	\$12.50	\$13.90			

Fruit Juices:

Orange/Apple	\$4.20	\$4.70
Pineapple/Tomato		

From the Café

Coffees

Latte	\$3.00	\$3.50
Flat White	\$3.00	\$3.50
Cappuccino	\$3.00	\$3.50
Mochachino	\$3.00	\$3.50
Macchiato	\$3.00	\$3.50

Teas

Earl Grey	\$3.00	\$3.50
English Breakfast	\$3.00	\$3.50
Peppermint	\$3.00	\$3.50
Green Tea	\$3.00	\$3.50
Chamomile	\$3.00	\$3.50

From the Vine....

	Glass		Bottle	
	Member	Non Member	Member	Non Member
Sparkling				
Yellow glen Yellow Piccolo			\$7.50	\$7.90
Moore's Creek Sparkling			\$20.90	\$22.90
Tyrrells Pinot Noir Chardonnay Brut			\$37.90	\$39.90

White Wine

Old Winery Traminer Riesling	\$6.30	\$7.00	\$27.80	\$30.90
Moore's Creek Sauvignon Blanc	\$5.50	\$6.00	\$20.90	\$22.90
Trout Valley Sauvignon Blanc	\$7.70	\$8.50	\$34.50	\$38.90
Mc Pherson Moscato	\$6.00	\$6.50	\$20.90	\$23.90
Trout Valley Pinot Gris			\$34.50	\$38.90
Lost Block Chardonnay			\$31.50	\$34.90
Moore's Creek Chardonnay	\$5.50	\$6.00	\$20.90	\$22.90

Red Wine

Old Winery Pinot Noir			\$27.80	\$31.90
Old Winery Cabernet Merlot	\$6.30	\$7.00	\$27.80	\$31.90
Lost Block Merlot			\$31.50	\$34.90
Moore's Creek Shiraz	\$5.50	\$6.00	\$20.90	\$22.90
Rufus Stone Heathcote Shiraz	\$7.70	\$8.50	\$39.50	\$43.90
Moore's Creek Cabernet Sauvignon	\$5.50	\$6.00	\$20.90	\$22.90
Lost Block Cabernet Sauvignon			\$31.50	\$34.90

Something Small....

Garlic Bread

\$6.50

Add cheese \$0.50

Soup of the Day (gf)

\$6.50

Home made from fresh market ingredients

Small Soup \$4.00

Salt and Pepper Calamari (gfa)

\$9.50

Tender calamari dusted in a mild spice blend

served on mixed leaves with chilli coconut coriander dressing

Thai Prawn Spring Rolls

\$8.50

Served with sweet chilli sauce

Arancini (v)

\$8.50

Homemade pumpkin and parmesan arancini served with aioli

Vegetable Dim Sims (v)

\$8.50

Served with sweet soy sauce

Prawn Cocktail (gfa)

\$12.50

Poached prawns, shredded iceberg, classic dressing

(v) – vegetarian (gf) – gluten free (gfa) gluten free available

A Bit Larger....

Salt and Pepper Calamari (gfa)	\$19.90
Dusted in a mild spiced flour and flash fried resting on a crisp garden salad, chilli coconut coriander dressing	
Beef Nachos (gf)	\$15.50
Layers of pulled beef, salsa, melted cheese topped with guacamole, salsa and sour cream	
Arancini Salad	\$17.90
Homemade pumpkin and parmesan arancini with a salad of fetta, mushrooms, cashews, tomato, green peas, spring onions, cucumber, mixed leaves, balsamic dressing	
Caesar Salad (gfa)	\$16.90
Baby cos lettuce, honeyed bacon, croutons, parmesan cheese, Caesar dressing and a poached egg	
With Chicken	\$21.90
With Prawns	\$27.50
Mediterranean Vegetable Stack (v) (gf)	\$16.90
Layers of eggplant, zucchini, and sweet potato finished with tomato Napoli sauce and melted Egmont cheese	
Pie of the Day	\$16.90
House made pie served with chips and salad or vegetables	

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Mains....

Nasi Goreng (v)	\$20.50
Stir fried Asian vegetables, garlic, chilli, soy sauce, spiced rice, fried egg	
Beef Lasagne	\$17.90
Layers of rich bolognaise sauce, pasta sheets and cheese, finished with béchamel sauce served with chips and salad or vegetables	
Roast Pork Belly (gf)	\$22.50
Slow roasted pork served with a herbed chat crush, gravy, sautéed greens and apple sauce	
Beef Ragout with Gnocchi	\$19.50
Slow braised pulled beef simmered in a rich jus with spring onions, tomato, mushrooms spinach and peas, tossed with fluffy potato gnocchi and finished with parmesan	
Duck Leg Risotto (gf)	\$23.90
Slow roasted duck maryland served on a mushroom, spinach and pea risotto	
Porterhouse Steak (gfa)	\$28.90
300 grams of prime aged porterhouse cooked to your liking served with chips and salad or vegetables, with your choice of mushroom sauce, pepper sauce, gravy, or garlic butter	

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Mains....

Pulled Beef Burger \$16.90

Slow roasted pulled beef, coleslaw, tomato, cheese, beetroot relish, brioche bun, chips

Angus Burger \$16.90

Angus beef pattie, cheese, tomato, bacon, egg, lettuce, tomato chilli jam, brioche bun, chips

Chicken Schnitzel Burger \$16.90

Chicken schnitzel, guacamole, tomato, lettuce, cheese, mayonnaise, brioche bun, chips

Fish and Chips (gfa, with grilled only) \$18.50

Battered or grilled fish fillets with homemade tartare sauce

Chicken Schnitzel \$17.50

Crumbed chicken breast served with chips and salad or vegetables

Chicken Parmigiana \$18.50

Crumbed chicken breast topped with ham, napolitana sauce and melted Egmont

Cheese served with chips and salad or vegetables

Bangers and Mash \$18.90

Thick lamb and rosemary sausages, creamy mash, green peas, fried onions, gravy

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Seniors menu \$15

Senior Garlic Bread

\$3.50

Add cheese

\$0.50

Senior Soup of the Day (gf)

\$2.00

Home made from fresh market ingredients

Fish & Chips (gfa) grilled only

Battered or grilled, served with chips and salad or vegetables

Chicken Schnitzel or Parmigiana

Served with chips and salad or vegetables

Roast of the Day (gf)

Served with roast chat potato vegetables and gravy

Lambs Fry and Bacon (gf)

Served on mash potato with gravy and vegetables

Prawn Salad (gfa)

Poached prawns, tossed salad, croutons, cocktail dressing

Banger and Mash

Thick lamb and rosemary sausage with mash, onions, peas and gravy

Warm Chicken Cashew Salad (gfa)

Grilled chicken breast, tossed salad, croutons, toasted cashews, honey mustard dressing

Chicken Penne (va)

Chicken, mushrooms, spinach, tomato napolitana sauce, penne pasta, parmesan cheese

Lambs Brains

Crumbed and fried, served with bacon, vegetables and gravy

(v/va) – vegetarian (gf) – gluten free (gfa) gluten free available

Something Sweet....

Sticky Date Pudding

\$5.00

\$2.50(S)

Homemade pudding served warm with a hot caramel sauce and cream

Pancakes

Buttermilk pancakes served with maple syrup and cream

\$5.00

\$2.50(S)

Berry Sundae (gf)

Mixed berries ice-cream and cream

\$5.00

\$2.50(S)

Mini Pavlova (gf)

With mixed berries and cream

\$5.00

Panna cotta (gf)

Vanilla panna cotta served with passionfruit pulp and cream

\$5.00

(S) Senior price only available with purchase of Senior Main Meal

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