

# MENU

## STARTERS

**Garlic Bread** (add cheese \$4) V **\$9**

With roasted garlic & herb butter



**Tomato & Basil Bruschetta** V **\$13**

With cheese and balsamic glaze

**Veggie Dumplings** (10pc) V **\$15**

With soy sauce and sweet chili

**Buffalo Chicken Wings** (6pc) GF **\$16**

With spicy BBQ sauce and green salad

**Pumpkin Arancini** V **\$17**

With tomato sauce

**\$12**

**\$16**

**\$12/16**

**\$10/14**

**\$12/16**

## PUB-STYLE MAINS



**Pie of the day** **\$23**

Chef selection, served with chips and salad

**Chicken Parma** **\$29**

Served with chips and salad

**Fish & Chips** (l) **\$29**

Battered, served with green salad

**Beef Burger** GF option **\$29**

Wagyu beef, served with chips



**Porterhouse Steak (200g)** GF **\$38**

Served with chips, salad and your choice of red wine or peppercorn jus

## SIDE DISHES

**Steamed Vegetables** GF

Seasonal selection

**Chef's Salad**

Seasonal selection



**Battered Onion Rings**

With aioli

**Crispy Chips**

With rosemary salt

**Potato Wedges**

With sweet chilli sauce and sour cream

## OTHER MAINS

|  |   |             |
|--|---|-------------|
|  | <b>Creamy Carbonara V</b>   | <b>\$24</b> |
|  | Served with chips and salad (add chicken \$5)                               |             |
|  | <b>Spaghetti Bolognese</b>  | <b>\$26</b> |
|  | Slow cooked ground beef with a hearty sauce & parmesan cheese               |             |
|  | <b>Seafood Noodles (I)</b>  | <b>\$29</b> |
|  | Asian-style noodles with sweet dark sauce, garlic oil, chili, and fried egg |             |
|  | <b>Classic Butter Chicken GF</b>  | <b>\$26</b> |
|  | With basmati rice and papadums  |             |
|    | <b>Beef Lasagna</b>   | <b>\$26</b> |
|  | Served with green salad   |             |
|  | <b>Chicken Breast marinated in rosemary, thyme, and garlic GF</b>           | <b>\$32</b> |
|  | With mashed potato, seasonal vegetables and red wine jus                    |             |
|  | <b>Fish of the day (M) GF</b>   | <b>\$36</b> |
|  | Seasonal selection - ask our team   |             |
|  | <b>Beef Rendang GF</b>  | <b>\$24</b> |
|  | Served with basmati rice and roti   |             |
|  | <b>Pizza</b>  | <b>\$24</b> |
|  | Pepperoni, Margarita, Hawaiian, BBQ Chicken, or Meat Lovers                 |             |
|  | <b>Veggie Burger V - GF option</b>  | <b>\$28</b> |
|  | Served with chips   |             |

## DESSERTS



Indicates locally inspired dish

V - Vegetarian  
GF - Gluten free

Seafood origin:  
A - Australian  
I - Imported  
M - Mixed

**\$10** **Vanilla or Chocolate Ice Cream**

With chocolate sauce

**\$14** **Citrus Cheesecake**

With passionfruit coulis

**\$14** **Rhubarb & Apple Crumble**

With vanilla ice cream

**\$14** **Sticky Date Pudding**

With caramel sauce and vanilla ice cream

**\$14** **Churros with Cinnamon Sugar**

With chocolate dipping sauce and vanilla ice cream



Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

# BEVERAGES

## WHITE WINE



**Bancroft Bridge Sauvignon Blanc**

GLS 9.50 / BTL 30



**Willowglen Moscato** Riverina

GLS 9.50 / BTL 30



**De Bortoli Winemaker Pinot Grigio**

GLS 9.50 / BTL 30

**De Bortoli Winemaker Chardonnay** Orange

GLS 9.50 / BTL 30



**Regional Reserve Chardonnay**

GLS 9.50 / BTL 30

**3 Tales Sauvignon Blanc** Marlborough NZ

GLS 10.50 / BTL 45



**Rose Rose by De Bortoli** King Valley

GLS 10.50 / BTL 45

## SPARKLING WINE

**Bancroft Bridge**

GLS 9.50 / BTL 30

**Prosecco** King Valley

GLS 10.50 / BTL \$45



## NON-ALCOHOLIC

6 EA

**Soft Drinks**

**Fruit Juices**

**Tea & Coffee**

**Water bottle (still or sparkling)**

## BEER & CIDER, SPIRITS, LIQUEURS

**Carlton Draught**

10

**Heineken**

10

**Victoria Bitter**

10

**Corona**

10

**James Squire 150 Lashes Pale Ale**

10

**Bulmers Apple Cider**

11

**Standard Spirits**

12

**Premium Spirits**

14

**Coffee Liqueur**

12

**Baileys, Kahlua, or Tia Maria**

10.50



**Sheep Shape Cabernet Merlot** Riverina

GLS 9.50 / BTL 30



**De Bortoli Winemaker Cabernet Sauvignon** Heathcote

GLS 9.50 / BTL 30



**Bancroft Shiraz Cabernet**

GLS 9.50 / BTL 30



**Bancroft Cabernet Merlot**

GLS 9.50 / BTL 30



**Regional Reserve Shiraz** Heathcote

GLS 10.50 / BTL 45



**Regional Reserve Pinot Noir** Yarra Valley

GLS 10.50 / BTL 45



**Wood Fired Shiraz** Heathcote

BTL 49



**La Boheme Act 4 Syrah Gamay** Yarra Valley

BTL 49



Indicates locally sourced beverage

A surcharge of 10% applies on Saturdays, 15% on Sundays, and 20% on Public Holidays