



(Beverages on reverse side of menu)

ENTRÉE

Garlic Bread with roasted garlic and herb butter	\$9
Tomato & Basil Bruschetta with parmesan and balsamic drizzle	\$10
Soup of The Day (GF + Vegan) Chef selection	\$12
Buffalo Chicken Wings (5 pc) (GF) served with Sriracha mayonnaise and mixed leaf salad	\$14

MAIN

Chicken Parmigiana served with chips and salad	\$24
Tempura Battered Fish served with chips and salad	\$24
Creamy Vegetable Spaghetti served with pesto cream, caramelised onion, bell peppers and parmesan cheese	\$22
Spaghetti Bolognese	\$24
Seafood Marinara with pesto, spring onion, garlic, chilli and parsley	\$26
Classic Butter Chicken with basmati rice	\$26
Wagyu Beef Burger Wagyu beef patty, crispy bacon, caramelised onion, aged cheddar & Polo sauce, brioche bun, served with chips	\$24
Grilled Chicken Kimchi Burger Grilled chicken, kimchi, coriander, sriracha mayo & lettuce, brioche bun, served with chips	\$22
Fried Fish Burger Crispy fried fish patty, chive mayo, jalapenos, coriander, watercress, charcoal bun, served with chips	\$22
Loaded Veggie Burger Quinoa, Flat rice and potato crispy patty, lettuce, caramelised onions, tomato, pickles, beetroot, Monterey Jack cheese, Polo sauce, charcoal brioche bun, served with chips	\$22
Rosemary, Thyme and Garlic Marinated Chicken Breast (GF) with garlic mash, seasonal vegetables and red wine jus	\$29
Barramundi (GF) with beetroot and spinach risotto, green beans and lemon butter sauce	\$34
250gm Grass Fed Porterhouse Steak (GF) with garlic mash, buttery green beans and your choice of 24 hours red wine or peppercorn jus reduction	\$36

SIDES

Beer Battered Chips (GF) with rosemary salt	M \$10/ L \$14	Potato Wedges (GF) sweet chilli sauce and sour cream	M \$12/ L \$16
Crispy Onion Rings	M \$12/ L \$15	Loaded Fries	M \$16/ L \$18
Green Salad (GF + Vegan)	\$8	Monterey Jack cheese, bacon, jalapeños and spring onion	
Seasonal Vegetables (GF + Vegan)	\$9		

A surcharge of 10% applies on Sundays, and 15% on public holidays



BEVERAGE MENU

	Glass	Bottle
SPARKLING		
Bancroft Bridge	\$9.5	\$39.0
Prosecco, King Valley	\$11.5	\$46.0
Rococo NV Cuvee Sparkling, Yarra Valley		\$42.0
Rococo Premium Rose Sparkling, Yarra Valley		\$42.0
WHITE		
Bancroft Bridge Sauvignon Blanc	\$9.5	\$39.0
Rose Rose by Debortoli, King Valley	\$12.5	\$46.0
Willowglen Moscato, Riverina	\$10.5	\$37.0
3 tales Sauvignon Blanc, Marlborough NZ	\$12.5	\$46.0
Down the lane Pinot Grigio, Riverina	\$11.5	\$39.0
De Bortoli Wine maker's Chardonnay, Orange	\$10.5	\$37.0
Regional Classic Tumbarumba Chardonnay		\$55.0
RED		
Sheep shape Cabernet Merlot, Riverina	\$10.5	\$42.0
Wood fired Shiraz, Heathcote		\$54.0
Wine maker selection Cabernet Sauvignon, Heathcote	\$12.5	\$46.0
Bancroft Shiraz Cabernet	\$9.5	\$39.0
Regional Reserve Shiraz, Heathcote	\$12.5	\$46.0
La Boheme Act 4 Syrah Gamay, Yarra Valley		\$55.0
Regional Reserve Pinot Noir, Yarra Valley	\$9.5	\$39.0
Villages Point Noir, Yarra Valley		\$55.0
Bancroft Cabernet Merlot	\$9.5	\$39.0
BEER		
Carlton Draught		\$9.5
Corona		\$9.5
Furphy Ale		\$10.5
James Squire 150 lashes Pale Ale		\$10.5
White Rabbit White Ale		\$10.5
Little Creatures Pale Ale		\$10.5
Heineken		\$10.5
Peroni		\$10.5
Bulmers Apple cider		\$10.5
Fat Yak		\$10.5
Selected Spirits		From \$10.50
SOFT DRINKS		
Soft Drinks on Tap		\$4.5
Soft Drinks Cans		\$4.5
Fruit Juices		\$4.5
Still Water btl 600ml / Sparkling Water btl 250ml		\$4.5

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