

## BEER & CIDER

Carlton Dry (330ml)	7/8.5
Corona (355ml)	7.5/8.5
Guinness (440ml)	7.5/8.5
Pure Blonde (330ml)	7/8
Great Northern Super Crisp 3.5% (330ml)	7/8
Orchard Thieves Cider (330ml)	8/9
Magners Irish Apple Cider (568ml)	14/16

## BEER (Light & Zero)

Cascade Light 2.4% (330ml)	6/7
Boags Premium Light 2.5% (330ml)	6.5/7.5
Mornington Pale Ale 0% (355ml)	5.5/6.5
Heineken 0% (330ml)	6/7
Bridge Road Pale Ale 0% (355ml)	7/8
Great Northern 0% (330ml)	6/7

## SPARKLING WINE

	MP/NP
NV Secret Garden 'Brut', Murray Darling, Vic	35/40
NV Jacquinet Pere et Fils 'Blanc De Blanc', Bourgogne, FR	44/50
NV Il Fresco DOC 'Organic' Brut, Prosecco, ITA	47/55

## CHAMPAGNE

NV Forget-Brimont Premier Cru Brut, Ludes, FR	110/125
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## ZERO ALCOHOL WINE

	MP/NP
NV Vinada, Sparkling Chardonnay, Brut 0% (200ml)	16/19
NV La Tautilla, Airen White, 0% (250ml)	12/15
NV La Tautilla, Tempranillo, 0% (750ml)	33/43

## COCKTAILS

	MP/NP
Pavlova Martini, passionfruit, vanilla vodka, pineapple	13/15
Strawberry Daze, strawberry, yuzu, mojito	13/15
Espresso Martini	15/17
Sea Arch Coastal 0%ABV Gin & Tonic	10/12

## ON TAP

	(MP)/NP
Carlton Draught	(4.8/9.6) 5.5/11.5
Asahi (300ml/400ml)	(7/10.5) 10.5/13
Palm Amber Ale (330ml)	(7.5) 9
Captains Choice Pale Ale	(4/8) 5.5/10
Cavalier West-Coast IPA	(6/11.5) 7/13
Moondog Tropical Seltzer	(4.5/9) 5.5/11

## WINE BY THE GLASS

### Sparkling

NV Secret Garden 'Brut', Murray Darling, Vic	7.5/8.5
NV Jacquinet Pere et Fils 'Blanc De Blanc', Bourgogne, France	9.5/11

### Rose

2021 Audacious, Nebbiolo, Graciano, Sangio, Beechworth, Vic	8/9
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### White

2021 Secret Garden, Sauv Blanc/Semillon, Trentham, Vic	7.5/8.5
2021 Santolin 'Cosa Nostra', Pinot Grigio, Yarra Valley, Vic	11/12.5
2021 Eden Hall 'Opulence', Semi-Sweet, Riesling, Eden, SA	8/9
2020 Delatite, 'HG' Chardonnay, Mansfield, Vic	10/12
2020 Lerida Est. Riesling, Murrumbateman, NSW	9/11

### Red

2019 Palliser Est, Pencarrow Pinot Noir, Martinborough, NZ	10/12
2021 Gipsie Jack, Cabernet Sauvignon, Langhorne, SA	8/9
2019 Secret Garden, Shiraz, Trentham, Vic	7.5/8.5
2021 Bullant by Lakebreeze, Shiraz, Langhorne, SA	8.5/10

## FROM THE KITCHEN

	MP/NP
Baked half shell scallops, pimento, black pudding crumb (3) (gf)	14/16
Cauliflower croquettes, truffle aioli (3) (v)	14/16
Pork & veal meatballs, smoked bacon, sugo, pecorino (5) (gf)	19/22
Beetroot cured kingfish, fennel remoulade, pastrami spice (gf, df)	18/21
Crispy lamb ribs, cumin salt, preserved lemon yoghurt (gf)	18/21
Antipasti plate w/house focaccia ( <i>ask your waiter</i> ) (gfo)	24/28
Chicken Caesar, parmesan, bacon, egg, white anchovy (gfo)	26/30
Wagyu cheeseburger, house pickles, brioche, fries (gfo)	22.5/26
Panko crumbed fish & chips, house salad, tartare, lemon	28/32
Chicken schnitzel, fries, house salad, mushroom sauce	28/32
Garlic prawns, butter, chilli, parsley, chargrilled bread (10) (gfo)	28/32
Ricotta gnocchi, pumpkin, sage, pecorino, almond (vgo, gfo, dfo)	25/29
Braised lamb shank, mashed potato, red wine jus (df, gf)	29/34
Snapper fillet, spring bay mussel cassoulet, croutons, rouille	31/36

## SIDES

Fries, aioli (v, gf, df)	8/9.5
Mashed potato, confit garlic (v, gf)	8/10
Radicchio salad, fennel, orange, sumac (vg, gf, df)	8/10
Seasonal greens, butter (v, gf, dfo, vgo)	8/10

GF – Gluten Free    DF – Dairy Free    V – Vegetarian    VG – Vegan    O – Dietary Option  
MP – Member Pricing    NP – Non-Member Pricing

## STEAK OF THE DAY

	MP/NP
Steak frites, medium rare, garlic butter, red wine jus (gf) <i>Served w/ chips</i>	29/34
Porterhouse, O'conners , grain fed, MB3+ 350g (gf) <i>Served w/ fries, cress salad, and garlic butter &amp; red wine jus</i> <i>Recommended with a beautiful glass of Bullant Shiraz, (8.5/10)</i>	41/48
Steak au poivre, fillet, grass fed, MBS4+, 200g (gf) <i>Served w/ fries, cress salad, and Peppercorn sauce</i> <i>Recommended with a beautiful glass of Morin et Fils Beaujolais, (9.5/11)</i>	54/62
Rib-Eye, dry aged, 28-day, grain fed, MBS4+, 500g (gf) <i>Served w/ fries, cress salad, and garlic butter &amp; red wine jus</i> <i>Recommended with a glass of Gipsie Jack, Cabernet Sauvignon, (8/9)</i>	58/65

## SWEET TREATS

Chocolate fudge, sea salt	7/8
Bread & butter pudding, vanilla ice cream	12/14
Basque burnt cheesecake, plum compote	12/14

## CHEESE

Selection of cheeses ( <i>ask your waiter</i> ) Served with muscatels, lavosh & quince paste	24/28
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Adrian Richardson

