

BEER & CIDER

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

BEER (Light & Zero)

Cascade Light 2.4% (330ml)	6/7
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
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
White Rabbit Dark Ale	(5.5/10) 6.5/12
'Hopocracy' New World Pilsner	(5.5/11) 7/13

WINE BY THE GLASS

	MP/NP
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
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
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
2018 St Brioc, Montepulciano, McLaren Vale, SA	9.5/11

FROM THE KITCHEN

MP/NP

French onion soup, gruyere crouton	12/14
Baked half shell scallops, pimento, black pudding crumb (3) (gf)	13/15
Beetroot carpaccio, orange, feta, fried peppercorn (gf, v, vgo)	10/12
Pork & veal meatballs, smoked bacon, sugo, pecorino (5) (gfo)	16/18
Cured meat selection w/house focaccia (<i>ask your waiter</i>) (gfo)	24/28
Wagyu cheeseburger, house pickles, brioche, fries (gfo)	22.5/26
Chicken Caesar, parmesan, bacon, egg, white anchovy (gfo)	26/30
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
Coq au vin pie, mashed potato, peas, red wine jus	23/26
Potato gnocchi, leek, mushroom ragu, truffled pecorino (vgo, gfo)	25/29
Barramundi fillet, sautéed cavalo nero, rocket, lemon (gf)	31/36

SIDES

Fries, aioli (v, gf, df)	8/9.5
House salad (vg, gf, df)	8/10
Mashed potato	9/11
Seasonal greens, butter (v, gf, dfo, vgo)	10/12

GF – Gluten Free DF – Dairy Free V – Vegetarian VG – Vegan O – Dietary Option

MP – Member Pricing NP – Non-Member Pricing

FROM THE GRILL

MP/NP

Bangers and mash (gf)	26/30
<i>Served w/ mashed potato, braised red cabbage, shallot jus</i>	
Porterhouse, O'conners , grain fed, MB3+ 300g (gf)	41/48
<i>Served w/ fries, cress salad, and garlic butter & red wine jus</i>	
<i>Recommended with a beautiful glass of Bullant Shiraz, (8.5/10)</i>	
Flat iron, Collins & Co, grass fed, MBS3+ 300g (gf)	34/38
<i>Served w/ fries, cress salad, and peppercorn sauce</i>	
<i>Recommended with a beautiful glass of Montepulciano, (9.5/11)</i>	

SUNDAY ROAST of the DAY

\$27

Served with all your favourite trimmings & a house beer or wine

SWEET TREATS

Chocolate brownie, ice-cream (gf)	10/12
Bread & butter pudding, vanilla ice cream	12/14
Basque burnt cheesecake, plum compote	12/14
Cheese selection, muscatel, lavosh, quince	24/28

