

BEER & CIDER

Carlton Dry (330ml)	7/8.5
Corona (355ml)	8/9
Guinness (440ml)	7.5/8.5
Pure Blonde (330ml)	7/8
Great Northern Super Crisp 3.5% (330ml)	7/8
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
Heineken 0% (330ml)	6/7
Bridge Road Pale Ale 0% (355ml)	7/8
Great Northern 0% (330ml)	6/7

SPARKLING WINE

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

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
Sea Arch Coastal 0%ABV Gin & Tonic	10/12

COCKTAILS

Sangria, red wine, Montenegro, orange & raspberry	10/12
Midori Splice, white rum, pineapple, coconut	15/18
Paloma, ruby grapefruit, tajin, tequila	15/18

ON TAP

Carlton Draught	(5/10) 6/12
Asahi (300ml/400ml)	(7.5/10.5) 10.5/13
Palm Amber Ale (330ml)	(7.5) 9
Captains Choice Pale Ale	(4/8) 5.5/10
Estaminet Belgian Pilsner (330ml)	(8.5) 11
Cavalier Pale Ale	(6/11.5) 7/13
Cavalier West-Coast IPA	(6/11.5) 7/13
White Rabbit Dark Ale	(5.5/10) 6.5/12

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

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

Antipasti selection w/house focaccia (<i>Specials</i>) (gfo)	24/28
Arancini di Riso (3) (<i>Specials</i>)	10/12
White bait, lightly dusted, lemon, aioli	10/12
Korean chicken ribs, sweet & sour, cucumber, sesame salad	14/16
Chargrilled calamari, kipfler potato, paprika, almond, aioli (gfo)	21/25
Garlic prawns, fregola, zucchini, parsley, chilli (gfo)	29/32
Chicken saltimbocca, grilled asparagus, mash, beurre blanc (gfo)	27/31
Wagyu cheeseburger, house pickles, brioche, fries (gfo)(vgo)	22.5/26
Panko crumbed fish & chips, house salad, tartare, lemon	28/32
Chicken Parma, grandmother ham, fries, house salad	26/30

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
Kid's Meals	13/16
Burger & chips, fish & chips, chicken & chips, pasta Napoli	

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

Steak frites, medium rare, garlic butter, 250g (gf)	32/36
<i>Served w/ chips, salad & jus + a glass of house wine</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>	

SUNDAY ROAST of the DAY (gf)

\$30

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

THURSDAY PARMA & POT

\$20

Served with fries, salad & a pot of Carlton Draught

SWEET TREATS

Chocolate hazelnut torte, ice-cream (gf)	12/14
Lemon cheesecake, raspberry compote	12/14
Vanilla bean panna cotta, balsamic glazed figs	10/12
Cheese selection, muscatel, lavosh, quince	24/28

