

## Something to share

Soup of the day : See specials board	\$8
Housemade dips served with warm turkish bread (V)	\$14
Crispy chicken pieces served with ranch dressing	\$14
Crumbed Mushrooms with Garlic Aioli (V)	\$10
Mini beef burgers (3x) with lettuce, aioli and cheese in brioche bun	\$16
Potato wedges with cheese, spring onion and sour cream (V)	\$12
Ham and cheddar cheese croquettes with a mustard aioli	\$12
Ploughman's board with pork pie, pickled onion, English ham, pickles, cheddar cheese, scotch egg, sliced apple and crusty bread	\$24
Bowl of chips with tomato sauce (V) (GF)	\$8.50

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## Burgers

Angus beef pattie with, bacon, cheese, lettuce, tomato sauce and american mustard	\$20
Southern fried chicken, bacon, herb aioli, cheese and slaw	\$20
Pulled spiced lamb, pickled cucumber, tzatziki and slaw	\$20
Haloumi, tomato relish, lettuce, eggplant and tahini yoghurt (V)	\$20
Beer battered Cod fillets, lettuce and tartare	\$20
All burgers served in a toasted bun sided with fries	

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## Salads

Lemon pepper calamari flash fried served on a salad of mixed lettuce, roasted capsicum, red onion, capers and a lemon dressing	\$19
Beetroot and dukkah served on a goat's cheese, pear and walnut salad (V) (GF)	\$18
Chicken Caesar salad with shredded chicken, soft boiled egg, croutons, bacon, cos lettuce and parmesan	\$21

## Mains

<b>English Breakfast</b> Fried eggs, bacon, sausage, tomato, mushroom, black pudding, baked beans, hash brown, toasted bread and butter	\$21
<b>Chicken Parmigiana</b> Chicken schnitzel topped with Napoli sauce, ham, a trio of cheese and served with chips and salad	\$23
<b>Bangers and Mash</b> Cumberland sausages served with creamy mash, seasonal veg and onion gravy	\$22
<b>Cottage Pie</b> Slow cooked beef and vegetables topped with mashed potato and cheese sided with seasonal vegetables and parsnip crisps	\$22
<b>Fish n Chips</b> Beer battered cod fillets served with fries, homemade tartare sauce and side salad	\$22
<b>Steak Sandwich</b> Steak, lettuce, bacon, cheese, caramelised onion and bbq sauce in a soft turkish pide with fries	\$22
<b>Pumpkin Ravioli</b> Ravioli in a creamy napoli sauce with pinenuts, roquette, cherry tomatoes and crumbled feta (V)	\$20
<b>Steak and Ale Pie</b> Homemade pie with beef marinated in Speckled Hen Ale served with sweet potato mash, mushy peas and a rich gravy	\$22
<b>Salmon Fillet</b> Pan seared salmon fillet with a salad of ruby poached kipfler potatoes and green beans topped with mango salsa	\$30
<b>Roast of the day</b> : See specials board	\$22
<b>Lamb Rogan Josh</b> Tender chunks of lamb in a spicy rogan josh sauce served with basmati rice and roti bread	\$21
<b>Savoury Tart</b> French onion and Goat's cheese tart with watercress salad and a tomato relish (V)	\$14
<b>Chicken Schnitzel</b> Crispy chicken schnitzel, chips, coleslaw and a rich mushroom sauce	\$22

## From the Grill

**All Steaks are from South Gippsland and grain fed for 100 days**

Eye Fillet 250gm	\$42
Rib Eye Steak 400gm	\$40
Porterhouse 300gm	\$37

All steaks are chargrilled to your liking and served with ham and cheese croquettes, watercress salad, beer battered housemade onion rings and your choice of sauce

Pepper Sauce | Creamy mushroom | Red wine gravy |

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## Pizzas

Salami , chilli, capsicum and tomato	\$18
Cherry tomato, basil and bocconcini (V)	\$15
Cajun chicken with spanish onions, chilli, capsicum and bocconcini	\$18
Mushroom, ham, fetta, olives and truffle oil	\$18
Lamb, haloumi and olives topped with tzatziki	\$18

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## Desserts

Eton Mess - Mixed berries with cream and smashed meringue (GF)	\$10
Chocolate Mousse with mixed berries, sponge and cream	\$10
Homemade warm sticky date pudding with cream and butterscotch sauce	\$10
Apple crumble tart with crème chantilly	\$10

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## Sides

House salad (GF) (V)	\$7
Greek Salad (GF) (V)	\$9
Seasonal buttered veg (GF) (V)	\$7
Onion rings	\$8
Garlic bread with cheese	\$10

## KIDS MEALS \$10

Banger and Mash  
Fish and Chips  
Chicken Nuggets and Chips

PLEASE ORDER AT THE BAR

A 10% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS