

BEER

On Tap

4 Pines Pacific Ale	3.5%	10 / 13
4 Pines Nitro Stout	5.1%	11 / 14
Balter XPA	5%	11 / 14
Bodriggy Speccy Juice Session IPA	3.8%	10 / 13
Brick Lane Lager	4.4%	10 / 13
The Hills Apple Cider	5%	10 / 13
Colonial Brewing Co. Pale Ale	4.4%	10 / 13
Carlton Draught Lager	4.6%	10 / 13
Great Northern Super Crisp Lager	3.5%	9.5 / 12.5
Hawkers Hazy Pale Ale	5.2%	9.5 / 12.5
Matilda Bay OWL Golden Ale	4.2%	10.5 / 13.5
Moon Dog Mack Daddy Dark Ale	5%	10 / 13
Mountain Goat Steam Ale	4.7%	10 / 13
Pirate Life South Coast Pale Ale	4.4%	10.5 / 13.5

Bottle / Can

Balter IPA 330ml	6.8%	13
Brookvale Union Ginger Beer 330ml	4%	12
Better Beer Zero Carb Lager 355ml	4.2%	11
Cascade Premium Light 375ml	2.4%	7
Corona 355ml	4.5%	11
Heaps Normal Quiet XPA 375ml	0.5%	7
Melbourne Bitter Longneck 750ml	4.9%	17
Moondog Beer Can Lager 330ml	4.2%	10
Mountain Goat Billy the Mid 375ml	3.5%	10
Mountain Goat XL Lager 375ml	4.9%	10
Pirate Life Hazy IPA 355ml	6%	13

FOOD

Small Share

Korean Fried Cauliflower	11
Crispy cauliflower, gochujang veganise GF VG	
Artichoke & Lemon Dip	12
Wattle & hemp seed dukkah, chives, olive oil, toasted focaccia GFO VG DF	
Mac & Cheese Croquettes	12
Manchego, romesco sauce V	
Beetroot Cured Salmon	16
Beetroot cured salmon, pickled daikon, puffed wild rice, ponzu gel DF GF	
Fried Calamari	16
Malt & herb mayonnaise, lemon GFO DF	
Loaded Fries	16
BBQ pulled beef, cheese sauce, spring onion GF	
Chipotle BBQ Wings [9]	16
Josper grilled chicken wings, blue cheese dressing, shaved celery GF DFO	
Charred Pork Skewers [3]	18
Twice cooked pork, morcilla crunch, maple mustard dressing, sumac onion crumb GF DF	
Sides	
French Fries	10
Aioli & tomato sauce GF V VGO DF	
Josper Roasted Veg	14
Josper Roasted veg, brussels sprouts, carrot, celeriac, parsnip, maple mustard, toasted seeds, salt bush GF VG	

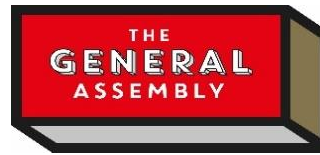
On your own

Roasted Pumpkin Salad	22
Edamame & snow pea salad, green tahini, pearl barley, toasted seeds, cows' feta GF V VGO DFO	
Josper Grilled Cauliflower	22
Sweet & sour red peppers, black lentils, capers, soft herbs, currant & pine nut dressing GF VG DF	
Buttermilk Fried Chicken Burger	23
Milk bun, house slaw, sriracha honey, pickles, ranch sauce, fries + Bacon 3	
Angus Brisket Burger	24
Milk bun, chipotle mayo, house slaw, pickles, fries + Plant-based patty available + Bacon 3	
Pan Fried Salmon	27
Green bean salad, grilled artichokes, romesco, served medium GF DF	
Chicken Parmigiana	29
Schnitzel, tomato sugo, buffalo mozzarella, serrano ham, chips	
Fish & Chips	30
Beer battered market fresh fish, salad, caper & dill remoulade, fries DF	
Josper Grilled Lamb	34
Josper grilled lamb, ratatouille, herb crushed kipfler, jus, gremolata DF GF	
Black Angus Scotch Fillet, 250g	38
Cauliflower purée, broccolini, red wine jus GF DFO	

Our menu contains allergens & is prepared in a kitchen that handles nuts, shellfish, gluten & eggs.
Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee our food will be allergen free.

GF – GLUTEN FREE | GFO – GLUTEN FREE OPTION | V – VEGETARIAN | VO – VEGETARIAN OPTION
VG – VEGAN | VGO VEGAN OPTION | DF – DAIRY FREE | DFO DAIRY FREE OPTION

WINE



WHITE		RED		PINK & ORANGE	
Devils Corner, Riesling	11 / 45	Motley Cru, Shiraz	11 / 45	Beautiful Mystery, Sangiovese	12 / 50
East Coast, Tasmania		Central Victoria, Victoria		King Valley, Victoria	
Little Goat Creek, Sauvignon Blanc	12 / 50	Innocent Bystander, Nero D'Avola	13 / 55	Lightfoot & Sons, Rose	14 / 60
Marlborough, New Zealand		Yarra Valley, Victoria		Gippsland Myrtle Point, Victoria	
Bullant, Chardonnay	13 / 55	Bellingham Main ridge, Pinot Noir	14 / 60	AIX, Rose	70
Langhorne Creek, South Australia		Adelaide Hills, South Australia		Provence, France	
Cake Wine, Pinot Gris	14 / 60	Hither & Yon Grenache Mataro	14 / 70	COCKTAILS	
Adelaide Hills, South Australia		McLaren Vale, SA		Lemon Meringue Spritz	\$16
GAIA 'Notios' Roditis, Moschofilero	55	Mutual Promise, Gamay	75	Vodka, Spanish Vanilla liquor, Lemon Squash	
Peloponnese, Greece		Koombahla, Victoria		Midnight Drive	\$18
Howard Vineyard 'Clover' Gruner Veltliner	60	Jericho, Tempranillo	65	Blueberry infused white rum, maple syrup, apple cider, Lime juice & cinnamon	
Adelaide Hills, South Australia		Adelaide Hills, South Australia		St Emilia	\$18
Chalmers, Falanghina	62	La Prova, Sangiovese	65	Tequila, elderflower syrup, apple juice, lime juice	
Heathcote, VIC		Adelaide Hills, South Australia		Tiki Rum Punch	\$19
Yangarra, Grenache Blanc	65	Seabrook 'Tiger Moth', Montepulciano	70	Dark rum, Malibu, fresh pineapple & lime juice, cherry & raspberry cordial	
McLaren Vale, South Australia		Adelaide hills, South Australia		Make it a Jug + 38	
Valley of the Moon, Arinto	70	Moondarra 'Old School', Nebbiolo	80	Kaffir Mule	\$19
Heathcote, Victoria		Pyrenees, Victoria		Vodka, ginger beer, kaffir lime syrup, mint	
Marc Bredif, Chenin Blanc	80	A Rodda Cuvee De Chez, Cabernet Sauvignon	90	Make it a Jug + 38	
Vouvray, France		Beechworth, Victoria		Caliente Margarita	\$20
Meadowbank, Chardonnay	95	Savaterre, Pinot Noir	110	House infused jalapeno tequila, lime juice & lychee syrup	
Derwent Valley, Tasmania		Beechworth, Victoria		Vanilla Velvet Martini	\$20
Entropy Savagnin, Pinot Gris	95	Ngeringa, Pinot Noir	110	Vanilla vodka, White Chocolate Liqueur, Passionfruit pulp & syrup	
Gippsland, VIC		Mt Barker Summit, Adelaide Hills		Feathertop Heights	\$20
Domenica Chardonnay	110	SPARKLES & CHAMPAGNE		Rye whiskey, blackcurrant, mint, lime & ginger beer	
Beechworth, VIC		Da Luca Prosecco	11 / 60	Gin Passion	\$20
Dub Style Slankamenka Bela (7.7%)	55	Veneto, Italy		Gin, passionfruit syrup, lemon juice, bitters	
McLaren Vale, South Australia		Larmandier-Bernier Latitude Blanc de Blancs NV	145		
		Champagne, France			