



MEALS SERVED FROM 12NOON -9.30PM

**TO SHARE**

<b>GARLIC BREAD</b>	<b>\$8</b>
<b>LEMON PEPPER SQUID</b> w/ roasted garlic aioli	<b>\$17</b>
<b>MOROCCAN SPICED LAMB MEATBALLS</b> w/ tzatziki & garlic bread *gf	<b>\$17</b>
<b>BRUSCHETTA</b> w/ tomatoes, fetta, basil, red onions *vo *gfo	<b>\$14</b>
<b>PIZZA BIANCA</b> w/ garlic, rosemary, sea salt & cheese	<b>\$14</b>
<b>ARANCINI</b> Filled w/ chicken, chorizo & jalapenos	<b>\$18</b>
<b>CAPRESE SALAD</b> Buffalo mozzarella, tomato, basil & truffle oil *v *gf	<b>\$15</b>
<b>SPICY BUFFALO WINGS</b> w/ ranch dressing & celery sticks *gf	<b>\$16</b>
<b>PANKO CRUMBED PRAWNS</b> on avocado salsa	<b>\$18</b>
<b>TEMPURA WHITING</b> w/ cocktail sauce & lemon	<b>\$19</b>
<b>CHIPS</b> w/ garlic aioli & tomato sauce *gfo	<b>\$9</b>
<b>WEDGES</b> w/ sweet chilli sauce & sour cream	<b>\$9</b>
<b>GUACAMOLE</b> w/ tomato salsa & corn chips	<b>\$13</b>
<b>GRILLED CHORIZO</b> w/ rosemary & lemon	<b>\$14</b>

\*V – VEGETARIAN

\*VO – VEGAN OPTIONAL

\*GF – GLUTEN FREE

\*GFO – GLUTEN FREE OPTION

**MAINS**

<b>CHICKEN PARMIGIANA</b> w/ chips & garden salad	<b>\$26</b>
<b>GNOCCHI</b> w/ char grilled vegetables, fresh basil & ricotta cheese *vo/gf	<b>\$27</b>
<b>BEER BATTERED OR GRILLED SNAPPER</b> w/ chips & garden salad served w/ house made tartare sauce *gfo	<b>\$28</b>
<b>ANGUS BEEF BURGER</b> w/ bacon, lettuce, tomato & pickled onions in a brioche burger bun w/chips	<b>\$20</b>
<b>STEAK SANDWICH</b> w/ scotch fillet, bacon, fried egg, lettuce, tomato, pickled onions & cheese in Turkish bread w/chips	<b>\$20</b>
<b>SCOTCH FILLET STEAK 300G</b> w/ chips, garden salad & your choice of pepper, mushroom or creamy garlic sauce *gfo	<b>\$37</b>

**SALADS**

<b>PUMPKIN &amp; QUINOA SALAD</b> w/ grilled haloumi, toasted almonds & cranberries *vo/gf	<b>\$23</b>
<b>THAI BEEF SALAD</b> w/ cashew nuts, carrots, cucumber & noodles served w/ lemongrass dressing *gf	<b>\$23</b>
<b>CAESAR SALAD</b> w/ bacon, parmesan, croutons & cos lettuce served w/ poached egg *gfo +poached chicken \$6	<b>\$17</b>

**PIZZA**

<b>MARGHERITA</b> w/ mozzarella, basil *v	<b>\$18</b>
<b>PUMPKIN &amp; PESTO</b> w/ pumpkin, feta cheese, pine nuts & rocket on pesto base *v	<b>\$23</b>
<b>TROPICAL</b> w/ ham, pineapple & tomatoes	<b>\$20</b>
<b>MOROCCAN LAMB</b> w/ pulled lamb, capsicum, onions, minted yoghurt, rocket & feta cheese	<b>\$24</b>
<b>BOURBON CHICKEN</b> w/ chicken, bacon, mushrooms, red onions & parmesan w/ ranch dressing on bbq base	<b>\$24</b>
<b>MEAT LOVERS</b> w/ chicken, ham, bacon, pepperoni, red onions & capsicum	<b>\$24</b>
<b>VEGETARIAN</b> w/ artichokes, mushrooms, olives & roasted capsicum *v *vo	<b>\$22</b>

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## SPARKLING WINES & MOSCATO

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	GLS	BTL
HOUSE MOSCATO	\$7	\$26
HOUSE PROSECCO	\$8	\$31
REDBANK EMILY NV	\$8.5	\$29
VILLA JOLANDA PROSECCO	\$8.5	\$36

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## WHITE WINES

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	GLS	BTL
HOUSE WHITE	\$7	\$26
SAINT CLAIR SB	\$8.5	\$35

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## RED WINES & ROSES

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	GLS	BTL
HOUSE RED	\$8	\$27
WEST CAPE HOWE ROSE	\$8.5	\$35
WEST CAPE HOWE SHIRAZ	\$8.5	\$35
WEST CAPE HOWE CAB/SAV	\$8.5	\$35

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## BEER & CIDER ON TAP

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MIDDY PINT

SWAN DRAUGHT	\$5	\$10
CARLTON DRAUGHT	\$5	\$10
VICTORIA BITTER	\$5	\$10
HAHN SUPER DRY 3.5%	\$5	\$9
JAMES SQUIRE 150 LASHES	\$6	\$11.5
LITTLE CREATURES PALE ALE	\$6	\$11.5
LITTLE CREATURES ROGERS	\$5	\$9
MATSO'S GINGER BEER	\$6	\$12
ORCHARD CRUSH CIDER	\$6	\$11.5

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## IN THE BOTTLE

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CORONA (MEXICO)	\$9.5
GUINNESS (CAN)	\$9.8
JAMES BOAG'S LIGHT 2.9%	\$8.5
PERONI (ITALY)	\$9.5
REKORDERLIG STRAWBERRY & LIME	\$9
STRONGBOW ORIGINAL	\$8

**PIZZA & PINT SPECIAL** \$20  
(ANY PIZZA & PINT OF SWAN DRAUGHT)

**MORE DAILY SPECIALS** \$20  
(SEE OUR BOARDS OR ASK OUR STAFF)