

SMALL BITES

Cob Loaf Garlic Bread (v) + cheese / 3	12
Seasoned Wedges sweet chilli, sour cream (v)	14
Fries Grande loaded with queso cheese, tomato salsa, gaucamole, sour cream, jalapeños (gf)	16
Sautéed Garlic Tiger Prawns rocket, lemon, chipotle mayo (gf)	18
Sourdough Bruschetta tomato & basil salsa, bocconcini, olive oil & balsamic (veo)	15
Southern Fried Chicken Tenders butter pickles, ranch	18
Calamari & Chorizo greek style salad, garlic mayo, lemon (gf)	17

PUB CLASSICS

Bangers & Mash pork & fennel sausages, creamy mash, onion jam, jus (gf)	25
Fish & Chips beer battered barramundi, garden salad, lemon, tartare sauce (gfo)	27
Classic Chicken Parma crumbed chicken breast, napoli sauce, virginian ham, mozzarella, steak chips, house salad	28
Veggie Parmigiana tomato sugo, cherry tomatoes, bocconcini, pesto, steak chips, house salad (v)	27
Chicken Schnitzel crumbed chicken breast, steak chips, house salad, gravy	25
Steak Sandwich 150g sirloin steak, onion jam, rocket, bacon, egg, turkish flat bread, steak chips	26

BURGERS

Dick Burger house made patty, american cheese, bacon, lettuce, tomato, mustard aioli, pickles, steak chips	24
Chicken Burger buttermilk chicken breast, bacon, lettuce, american cheese, bbq mayo, steak chips	24

FROM THE GRILL

250 g Porterhouse	38
400 g Rump	40

Steaks are grass fed on the southern ranges of Gippsland & Western Victoria

All steaks are served with a choice of mashed potato or steak chips, house salad or seasonal vegetables (gf) and choice of sauce: red wine jus, mushroom, pepper or gravy (gf)

MAINS

Salt & Pepper Calamari house salad, steak chips, aioli (gf)	27
Roast Beef & Yorkshire Pudding slow roast brisket, garlic chats, glazed carrots, peas, gravy	30
Humpty Doo Barramundi tomato passata, creamy mash potato, pangrattato, caramelised lemon (gf)	32
Penne Carbonara cream, bacon, egg, garlic, parmesan cheese, black pepper	26
Ranch Caesar Salad cos, poached egg, smokey bacon, anchovies, croutons, parmesan, creamy dressing + chicken or calamari / 6	20

SIDES

Steak Chips aioli, tomato sauce (gf)	11
Mashed Potato	10
Glazed Carrots & Buttery Peas	10
Greek Style Salad dressed leaves, cucumber, cherry tomatoes, olives, red onion, feta, house dressing (gf, v)	15

DESSERTS

Sticky Date Pudding butterscotch sauce, salted caramel gelato	15
Apple & Rhubarb Crumble vanilla bean ice cream	15

(gf) gluten friendly
(gfo) gluten friendly option
(n) contains nuts

(ve) vegan
(veo) vegan option
(v) vegetarian

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.

Please note, a 10% surcharge applies on Sundays.
In addition, on public holidays a 15% surcharge applies.

WINE

WHITE

Pizzini Prosecco <small>king valley, vic</small>	9.5/48
NV Chandon Brut <small>yarra valley, vic</small>	13.5/62
NV Veuve Clicquot <small>reims, fra</small>	130
The Riddle Sparkling <small>mclaren vale, sa</small>	9/42
Black Cottage Sauvignon Blanc <small>marlborough, nz</small>	11/16.5/50
Rob Dolan True Colours Chardonnay <small>yarra valley, vic</small>	10.5/16/50
The Riddle Chardonnay <small>mclaren vale, sa</small>	9/13/42
La La Land Pinot Gris <small>north west vic</small>	10.5/16/50
Vickery Riesling <small>norwood, sa</small>	11/16.5/50
Deakin Estate Moscato <small>murray darling, vic</small>	9/13/42

ROSÉ

Artea Rosé alpes haute provence, fra 12/17/60

RED

Rob Dolan True Colours Pinot Noir <small>yarra valley, vic</small>	13/18/60
Pacha Mama Shiraz <small>heathcote, vic</small>	13/21/62
Mojo Cabernet Sauvignon <small>limestone coast, sa</small>	10/15.5/50
The Riddle Shiraz <small>mclaren vale, sa</small>	9/13/42

BEER

TAP BEER

- Carlton Draught
- Furphy
- Brookvale Union Ginger Beer
- Balter XPA
- Great Nothern Super Crisp
- Asahi 400ml
- Stone and Wood Pacific Ale
- Peroni Nastro
- 4 Pines Japanese Lager



BOTTLED BEER

- 4 Pines Pale Ale
- Asahi
- Balter Cerveza
- Carlton Dry
- Carlton Zero
- Cascade Premium Light
- Corona
- Heineken
- Crown Lager
- Great Northern Zero
- Guinness Can (500ml)
- Heineken Zero
- Little Creatures Pale Ale
- Coopers Pale Ale
- Peroni
- Pure Blonde
- Victoria Bitter
- White Rabbit Dark Ale

CIDER

Bulmers Apple Cider (on tap)

Ask our friendly staff about our current craft rotational tap

COCKTAILS

Tom Collins | 20

Gordon's gin, lemon juice, sugar, soda water

Aperol Spritz | 18

Prosecco, aperol, soda fresh orange

Bloody Mary | 20

Smirnoff vodka, tomato juice, worcestershire sauce, tabasco

Espresso Martini | 20

Smirnoff vodka, kahlua, espresso (vegan option available)

Classic Gin Martini | 22

Gordon's gin, dry vermouth

Breakfast Martini | 22

Gordon's gin, triple sec, lemon juice, marmalade

Whiskey Sour | 21

Bulleit bourbon, egg white, lemon juice, sugar

Mojito | 20

Pampero blanco, fresh lime, mint, sugar, soda

Margarita | 22

Tequila, fresh lime, triple sec, salt rim

Negroni | 22

Gordon's gin, sweet vermouth, campari

Old Fashioned | 22

Bulleit bourbon, angostura bitters, sugar

Dark n' Stormy | 20

Dark rum, ginger beer, fresh lime

Illusion | 20

Smirnoff vodka, midori, triple sec, pineapple juice, lemon juice

