



STARTERS

GARLIC OR HERB BREAD \$8

*house made garlic or herb butter served on toasted Turkish bread
(Vegan, GF option)*

BRUSCHETTA \$15

*organic La tartine sourdough toasted and topped with heirloom
tomatoes, red onion, basil hunter belle feta and balsamic
(Vegan, GF option)*

HOUSE MADE VEGETARIAN SPRING ROLLS \$16

Served with Thai dipping sauce (Vegan)

PUMPKIN ARANCINI \$16

*Hand rolled arancini balls with pumpkin and parmesan filling
with aioli sauce (V, GF)*

VEGETARIAN MEZE PLATE \$20

Olives, tabbouleh, house made dip and tortilla chips (Vegan)

PLOUGHMANS GRAZING \$30

*Hunter belle cheddar, Pate, double smoked ham, hot soppressa salami,
pickled cucumber, boiled egg and La tartine organic sourdough*

CREPES

SAVOURY CRÊPES TOPPED WITH CHEESE, SERVED WITH RICE & SALAD.

CHICKEN AND LEEK \$20

In a creamy white wine sauce with a touch of mustard

SEAFOOD MORNAY \$25

*Our selection of mix seafood, shallots with
creamy mornay sauce*

MEXICAN \$18

*Our Mexican style sauce mixed with refried beans and your
choice of either Chicken, Beef or Vegetarian filling
topped with sour cream and jalapenos (GF)*



MAINS

PRAWN AND MANGO SALSA SALAD \$26

Moroccan spiced prawns served on a mango salsa and mescaline salad with lime aioli (GF)

BEER BATTERED FLAT HEAD \$24

Served with our green goddess salad, chips, house made tartare and Lemon

COUNTRY BEEF BURGER \$21

Wagyu beef patty with bacon, mescaline, beetroot, tomato, caramelised onion and tasty cheese on a milk bun served with chips

VEGAN LASAGNE \$26

*House made vegan lasagne made with layers of Mediterranean vegetables and tofu béchamel served with our green goddess salad
* please advise if vegan or vegetarian (GF, V, DF)*

CHICKEN AND PRAWNS \$29

Chicken breast with prawns, avocado and hollandaise sauce with our green goddess salad (GF)

VEAL SCALOPINI \$29

A classic Italian recipe, veal scallopini, tender thinly sliced veal with a white wine creamy mushroom sauce served with creamy mash and seasonal vegetables.

VEGAN "BEEF" BURGER \$21

Vegan "beef" patty with mescaline, tomato, caramelised onion, avocado, fruit chutney and vegan aioli on toasted Turkish bread with beer battered chips

NACHOS \$18

*Pulled Pork, Chicken or Vegetarian, served with sour cream (GF) *Vegan Option Available
Add guacamole 5*

IF YOU HAVE A SPECIAL DIETARY REQUIREMENT THAT WE HAVENT COVERED WE WOULD BE MORE THAN HAPPY TO CREATE SOMETHING FOR YOU WITH GIVEN NOTICE

EXTRA'S

BEER BATTERED CHIPS	7.0
SWEET POTATO CHIPS (GF)	7.0
GARDEN SALAD	10.00
SEASONAL VEGETABLES	10.00



SWEETS

CHAMBORD STRAWBERRY ETON MESS \$15

A classic dessert, with layers of meringue, Chantilly cream and Chambord marinated strawberries (GF)

CHOCOLATE BARK AND ICECREAM \$15

House made chocolate bark with dried fruit, nuts and coconut served with artisan vanilla bean ice cream, fudge sauce and fresh berries

APPLE CRUMBLE CREPE \$16

Stewed apples with cinnamon and cloves wrapped in a crepe topped with crumble and served with vanilla bean ice cream

AFFOGATO \$8.50

*Our house blend of Danes
Caribbean organic espresso and vanilla bean ice cream*

Add Liqueur

Baileys or Frangelico 3

Mr Black Coffee Liqueur 8

RASPBERRY AND MANGO SORBET \$12

2 scoops (GF, DF)

WINE

white

red

	GLASS	BOTTLE
CHARDONNAY		
<i>Tahbilk Victoria</i>	7.00	30.00
<i>Morgans Reserve Adelaide hills</i>		40.00
SAUVIGNON BLANC		
<i>Jen Pfeiffer The Rebel Rutherglen</i>	7.00	28.00
<i>Angel Sussurri Marlborough</i>		35.00
<i>Tamburlaine (PF, V)</i>		40.00
ROSÉ AND MOSCATO		
<i>Greedy Bird Moscato</i>	6.00	23.00
<i>Tamburlaine Rose (V, PF)</i>	7.00	30.00
PINOT GRIGIO		
<i>La Bossa Riverina</i>	8.00	30.00
RIESLING		
<i>Jen Pfeiffer The Rebel Victoria</i>	7.00	27.00
SPARKLING		
<i>Angel Sussurri McLaren Vale</i>	7.50	30.00
<i>Jen Pfeiffer the rebel cuvee</i>		40.00
<i>Veuve Clicquot Brut</i>		120.00

	GLASS	BOTTLE
SHIRAZ		
<i>One Million Cuttings Victoria</i>	7.00	27.00
<i>Jen Pfeiffer Rutherglen</i>		40.00
<i>Dandelion GSM Barossa Valley</i>		60.00
CABERNET SAUVIGNON		
<i>R. Paulazzo Riverina and Hilltops</i>	7.50	30.00
<i>Nienschke by Kalleske "Clara" Barossa Cabernet</i>		45.00
CABERNET MERLOT		
<i>butterfly Effect Strathbogie ranges</i>	9.00	35.00
PINOT NOIR		
<i>Tapi Organic Marlborough</i>		65.00
FORTIFIED WINE 60ML		
<i>Jen Pfeiffer The Diamond Rutherglen Muscat</i>	7.00	
<i>Jen Pfeiffer The Diamond 10 y.o Rutherglen Tawny</i>	7.00	

Spirits

SCOTCH WHISKY	30ML
Monkey Shoulder	5.50
Dimple 12Y.O	6.50

WHISKY	30ML
Canadian Club	5.50
Dubliner Irish	6.00
Highland Park Malt 12 Y.O	10.00

BOURBON	30ML
Jim Beam White Label	3.50
Makers Mark	5.50
Wild Turkey	6.00
Jack Daniels	7.00

SPIRITS	30ML
Bundaberg Rum U.P	5.00
Sailor Jerry Spiced Rum	6.00
Absolute Vodka	5.00
Bacardi	5.00
1800 Añejo Tequila	9.00
Garden Grown Gin	11.50
Ink Gin	11.00
Bombay Sapphire Gin	6.00

LIQUEUR	30ML
Baileys Irish Cream	3.00
Peach Schnapps	3.00
Tia Maria	4.00
Wild Turkey Honey	5.00
Chambord	5.00
Opal Nera Sambuca	5.00
Kahlua	5.00
Frangelico	6.00
Mr Black Cold Brew	8.00
Coffee Liqueur	
Dubliner Honeycomb	6.00

Beer

	BOTTLE
Bucketty IPA	8.00
Bucketty Pale Ale	8.00
Corona	8.00
Carlton Dry	6.00
Pure Blonde	6.00
xxxx Gold	6.00
Tooheys New	6.00
VB	6.00
Cascade Light	5.00
Pressmans Apple Cider	6.00

Lucifer's Angel Style	SCHOONER
Larger 4.2%	7.50
	PONY
	6.00

Cocktails

	GLASS	JUG
Vodka Sunrise	10.00	40.00
Pimms	10.00	40.00
Aprol Spritz	10.00	
Espresso Martini	20.00	
Dry Martini	20.00	

Soft drinks

Coke	4.50
Diet Coke	4.50
Coke Zero	4.50
Sprite	4.50
Lemon Lime & Bitters	4.50
Tonic Water	4.50
Dry Ginger Ale	4.50
Sparkling Water	5.00
Sparkling Water 750ml	8.00

Juice

Pineapple	4.00
Orange	4.50
Country style lemonade	4.50
Apple	4.50
Orange and passionfruit	4.50

Pot of Tea

English Breakfast	5.50
Green Jasmine	
Peppermint	
Green Sencha	
Lemon Grass and Ginger	
Earl Gray	
Chamomile	
Chai	

Hot beverages

Espresso Coffee Regular	4.00
Espresso Coffee Large	4.50
Extra Shot	0.50
Hot Chocolate	4.50
Iced Latte	6.50
Baby Chino	3.00
Soy Oat and Almond Milks are available	