

## SMALL

<b>GARLIC AND CHEESE BREAD</b> <i>(vg)</i>	<b>\$9</b>
<b>TOMATO BRUSCHETTA</b> <i>Goat cheese, salsa and balsamic (vgo)</i>	<b>\$13</b>
<b>PUMPKIN AND CHEESE ARANCINI</b> <i>Aioli (vg)</i>	<b>\$13</b>
<b>FRIED CHICKEN</b> <i>Chilli mayo (gf)</i>	<b>\$15</b>
<b>LEMON PEPPER CALAMARI</b> <i>Aioli (gf)</i>	<b>\$15</b>
<b>SWEET POTATO CHIPS</b> <i>Aioli (gf)</i>	<b>\$10</b>
<b>BEER BATTERED CHIPS</b> <i>Aioli</i>	<b>\$10</b>
<b>CHEESE PLATE</b> <i>Assorted cheese, fig crackers + quince paste</i>	<b>\$25</b>

## MAINS

<b>CHICKEN PARMIGIANA</b> <i>Smoked ham, napoli, cheese, salad and chips</i>	<b>\$26</b>	<b>SLOW COOKED LAMB SHANK</b> <i>Cauliflower puree, roast vegetables (gf)</i>	<b>\$32</b>
<b>EGGPLANT PARMIGIANA</b> <i>Tomato, feta, salsa verde + sweet potato chips (vg)</i>	<b>\$23</b>	<b>PAN-SEARED SALMON</b> <i>Mediterranean vegetables, napoli, cashew pesto + potato galette. (gf)</i>	<b>\$33</b>
<b>PUMPKIN RISOTTO</b> <i>Spinach, mushrooms, pine nuts + parmesan (vgo) (vg)</i>	<b>\$22</b>	<b>THE NASH STASH</b> <i>Chicken stuffed with mushroom, spinach, sundried tomatoes, ricotta w/ pumpkin smash &amp; mushroom sauce. (gf)</i>	<b>\$34</b>
<b>BATTERED FISH AND CHIPS</b> <i>Salad, aioli, lemon</i>	<b>\$26</b>	<b>LAMB RAGU</b> <i>Torchio, tomato, rosemary, spinach and parmesan cheese</i>	<b>\$33</b>
<b>BEEF BURGER</b> <i>Cheese, tomato lettuce, pickles, mustard mayo + chips</i>	<b>\$23</b>	<b>300G PORTERHOUSE</b> <i>Salad, chips + choice of sauce (mushroom, peppercorn or garlic butter)</i>	<b>\$36</b>
<b>FRIED CHICKEN BURGER</b> <i>Slaw, pickles, creole sauce + chips</i>	<b>\$23</b>		
- <i>Add bacon to burger \$3 Add gluten free bun \$3</i>			

## DESSERT

<b>STICKY DATE PUDDING</b> <i>Toffee sauce, vanilla ice cream</i>	<b>\$14</b>
<b>CHOCOLATE LAVA CAKE</b> <i>Raspberries, hot chocolate sauce + vanilla ice cream</i>	<b>\$14</b>

## KIDS

<b>CHICKEN WITH CHIPS AND SALAD</b>	<b>\$12</b>
<b>FISH AND CHIPS</b>	<b>\$12</b>
<b>CALAMARI WITH CHIPS AND SALAD</b>	<b>\$12</b>

*(vg) Vegetarian | (gf) Gluten Free | (vgo) Vegan Option*

# DRINK

# MENU

## TAP

	S	M	L
CARLTON DRAUGHT	\$5.5	\$8.5	\$11.5
GREAT NORTHERN SUPER CRISP	\$5.5	\$8.5	\$11.5
BALTER XPA	\$6.5	\$9.5	\$12.5
CRICKETERS PALE ALE	\$6.5	\$9.5	\$12.5
MERVYN PALE ALE	\$6.5	\$9.5	\$12.5
BONAMY'S APPLE CIDER	\$6.5	\$9.5	\$12.5

## STUBBIES AND CANS

VICTORIA BITTER	\$9
CARLTON DRY	\$9
CASCADE PREMIUM LIGHT	\$7
PERONI RED	\$9.5
FURPHY	\$9
COOPERS STOUT	\$10
CORONA	\$9.5
ASAHI SUPER DRY	\$9.5
PIRATE LIFE IPA	\$10
MOUNTAIN GOAT STEAM ALE	\$9.5

## FIZZ

	S	L	B
T'GALLANT PROSECCO <i>  Mornington Peninsula</i>	\$9.5		\$45
VEUVE AMBAL <i>France</i>	\$11		\$50

## WHITE

	S	L	B
LEO BURING RIESLING <i>  Clare Valley</i>	\$9.5	\$15.5	\$45
821 SAUVIGNON BLANC <i>  Marlborough</i>	\$9.5	\$16	\$45
THE STAG CHARDONNAY <i>  Yarra Valley</i>	\$9.5	\$16	\$45
JACK AND JILL PINOT GRIS <i>  Bellarine Peninsula</i>	\$10	\$16.5	\$49
HARTOGS PLATE MOSCATO <i>  WA</i>	\$9	\$14	\$42
AQUILINI PINOT GRIGIO <i>  Italy</i>	\$10	\$16.5	\$49

## ROSÉ

	S	L	B
SQUEALING PIG <i>  NZ</i>	\$9.5	\$16	\$45
PAYS DOC <i>  France</i>	\$11	\$16.5	\$49

## RED

	S	L	B
JACK AND JILL PINOT NOIR <i>  Mornington Peninsula</i>	\$10	\$16.5	\$49
TAR AND ROSES SANGIOVESE <i>  Heathcote</i>	\$12	\$16.5	\$52
THE STAG SHIRAZ <i>  Yarra Valley</i>	\$9.5	\$16	\$45
WYNNS CABERNET SAUVIGNON <i>  Coonawarra</i>	\$10	\$16.5	\$52
FICKLE MISTRESS PINOT NOIR <i>  NZ</i>	\$9.5	\$15.5	\$44
NORFOLK RISE MERLOT <i>  SA</i>	\$10	\$16.5	\$49

## COCKTAILS

ESPRESSO MARTINI   <i>Vodka, Kahlua, Coffee</i>	\$18
NEGRONI   <i>Gin, Sweet Vermouth, Campari</i>	\$18
MARGARITA   <i>Tequila, Cointreau, Lime</i>	\$18
FRENCH MARTINI   <i>Chambord, Vodka, Pineapple</i>	\$18
MOJITO   <i>White Rum, Mint, Lime</i>	\$18
MALIBU TWILIGHT   <i>Malibu, Peach Schnapps, Frangelico, Pineapple</i>	\$18
PASSION STAR MARTINI   <i>Vanilla Vodka, Passionfruit liqueur, fizz</i>	\$18
PIMM'S CUP   <i>fresh fruit, Ginger and lemonade</i>	\$15
APEROL SPRITZ   <i>Prosecco, soda, orange</i>	\$15