

DRINKS

BY THE GLASS

Bunkers Sparkling Piccolo WA 10

W H I T E

Brown Brothers Moscato VIC 9

Jack & Jill Sauv Blanc VIC 9

Henry Frost Riesling VIC 10

The Drives Chardonnay VIC 9

Bunkers Pinot Grigio SA 9

821 South Sauv Blanc NZ 10

R O S E

Innocent Bystander Rose VIC 10

R E D

Annies Lane Cab Merlot SA 9

Jack & Jill Shiraz VIC 9

Taltarni Shiraz VIC 10

Taltarni Cab Sav VIC 10

Innocent Bystander Pinot Noir VIC 10

SPARKLING

Yellowglen Vintage VIC 35

MGE les Petite Vingnettes Char FR 48

Chandon Brut SA 60

Verve Cliqout Brut FR 120

WHITES

Brown Brothers Moscato VIC 42

Jack & Jill Sauv Blanc VIC 42

Taltarni Fume Blanc VIC 48

Henry Frost Riesling VIC 48

The Drives Chardonnay VIC 42

Bunkers Pinot Grigio SA 42

Scotchmans Hill Chardonnay VIC 48

821 South Sauv Blanc NZ 42

ROSE

Innocent Bystander VIC 48

REDS

Annies Lane Cab Merlot SA 42

The Purveyor Pinot Noir SA 45

Ambriel's Gift Cab Sav SA 58

Scotchmans Hill Pinot Noir VIC 48

Jack & Jill Shiraz VIC 42

Taltarni Shiraz VIC 48

Scotchmans Hill Pinot Noir VIC 48

Taltarni Cab Sav VIC 48

Scotchmans Hill Shiraz VIC 48

Innocent Bystander Pinot Noir VIC 48

Wynns Shiraz SA 45

Penfolds Bin 28 Shiraz SA 75

Taltarni Heathcote Shiraz VIC 50

Landsborough Merlot VIC 42

COLD DRINKS

Soft Drinks 4.5

Lemon, Lime & Bitters 4.5

Mineral Water sml. 4.5 lge. 9

San Pellegrino Chinotto 5

Apple, Orange Juice 5

Cascade Ginger Beer 5

Cascade Sarsaparilla 5

Jug of Soft drink 18

BOTTLED BEER

Cascade Light 7

James Boat Light 7

Coopers Pale Ale 9

Corona 8

BEER ON TAP

Peroni 8

Great Northern 7

Carlton Dry 7

Carlton Draught 7

Asahi 8

Little Creatures Pale Ale 9

Mountain Goat 8

Furphy 8

O'Briens Gluten Free 8

Brunswick Bitter 8

CIDERS

Pressmans Cider 9.5

Bulmers Original Cider 9.5

SPIRITS

Mixed Spirits from 8.5

Liqueurs from 8.5

Ports from 7.5

HOT DRINKS

Cappuccino, Short Black, Flat White, Latte
Cup 4.5

Syrup, Skinny, Soy +.5

Mug 5

Mug of Hot Chocolate 5.5

Vienna Coffee 6

Pot of Tea 5

Affogato Plain 7

with Frangelico 15

STARTERS or SHARING

Garlic Bread 9

Herb OR Garlic Focaccia sml **13**
leg **16**

BRUSCHETTA 15

Fresh Tomato, Red Onion, Basil, Olive Oil,
Garlic topped with Shaved Parmesan on
toasted Ciabatta (v)

NATURAL OYSTERS (G)

1/2 doz..... **20** doz... **35**

KILPATRICK OYSTERS

1/2 doz.....**22** doz... **37**

SALT & PEPPER CALAMARI 20 (G)

Peppered Calamari strips, Flour dusted
and lightly fried, with small side salad

CHILLI & GARLIC PRAWNS 23.5

Prawns tossed in their own pot with Chilli
& Garlic oil. Served with toasted Ciabatta

SALADS & SIDES

CAESAR SALAD 20

Bacon, Croutons, Shaved Parmesan, Cos
tossed in a light Mayonnaise topped with a
Poached Egg

ADD CHICKEN **5**

ADD ANCHOVIES **2**

GREEK SALAD (G)(V) 16.5

Mixed Leaves, Olives, Fetta, Spanish
Onions, Yendon Tomatoes dressed with
Olive Oil Dressing

BOWL OF CHIPS 8.5

SIDE OF GRAVY OR OTHER SAUCE 2.0

EXTRA VEGETABLES or SALAD 8.5

PASTA

SPAGHETTI BOLOGNESE 24

Traditional Bolognese topped with
Parmesan

GNOCCHI PIEMONTESE 26

Potato Dumplings tossed with Parsley,
Bacon, Fresh Cream

SPAGHETTI MARINARA 36

Fresh Seafood & Shellfish, garlic, parsley
in a Napoli Sauce

TORTELLINI ROMANA 26

Beef Tortellini with Bacon, Onion, &
Mushrooms in a creamy tomato sauce

PENNE ARRABIATA 25

Fresh Chilli, Onion, Bacon in a rich Napoli
Sauce

RISOTTO VEGETARIAN 25 (V)

Fresh seasonal Vegetables with a touch of
Napoli Sauce

FETTUCCINE CARBONARA 25

Bacon, Egg, Parmesan in a Fresh Cream
Sauce with a touch of Garlic

RISOTTO CHICKEN & MUSHROOM 27

Chicken pieces, Mushroom, Baby Spinach
tossed through creamy risotto

FETTUCCINI CHICKEN & MUSHROOM 26

Chicken and Mushroom Pieces pan tossed
through a Creamy Tomato Sauce

GLUTEN FREE PASTA add +4

M A I N S

CHICKEN 48 32.5

Prosciutto wrapped Breast filled with Camembert Cheese, Avocado & Sun Dried Tomatoes. Served with Seasonal Veg & a Creamy White Wine Sauce

KING GEORGE WHITING 37

Freshly Beer Battered with Salad Chips and Tartar (Grilled =G)

ATLANTIC SALMON 32 (G)

Pan Seared, Topped with Tomato Salsa on a bed of Chat Potatoes & Bok Choy

CHICKEN PARMIGIANA 27

House made Crumbed Chicken Fillet topped with melted Mozzarella Cheese & Napoli Salad & Chips

SALT & PEPPER CALAMARI 28.5

Peppered Calamari Strips, Flour Dusted & Lightly Fried with Salad & Chips

BATTERED FLATHEAD FILLETS 32

Freshly battered fillets Served with Salad & Chips

LAMB FILLETS (G) 36

Tender Lamb Fillets on Mash & Veg finished with Red Current Jus

BBQ PORK RIBS 39.5

Slow Cooked Ribs in Sticky BBQ Sauce with Salad & Chips

PORTERHOUSE STEAK 350g 34.5

EYE FILLET 300g 44.0

All Grills Served with Salad & Chips or Vegetables & Potato

Choice of **PEPPER, MUSHROOM, RED CURRENT JUS** or **GARLIC BUTTER**

We endeavour to accommodate dietary requirements, however, we cannot guarantee 100% absence of nuts, dairy, egg, gluten & other allergen

10% Surcharge on Public Holidays

P I Z Z A

SUPER SPECIAL 22

Tomato Cheese Peppers Ham Mushrooms Onions Olives Pineapple with Mild or Hot Salami

MARGHERITA (V) 18

Tomato base Cheese Oregano

VEGETARIAN (V) 20

Tomato Cheese Onion Olives Mushrooms Peppers topped with Extra Cheese

AUSSIE 20

Tomato Cheese Ham & Egg

BBQ CHICKEN 22

Chicken Pineapple Double Cheese Onion BBQ Sauce

AMERICANA 20

Tomato Cheese Ham & Hot or Mild Salami

GUS SPECIAL 23

Tomato Cheese Mushrooms Ham Prawns

HAWAIIAN 20

Tomato, Cheese, Ham Pineapple

GLUTEN FREE BASE (large only) 4
Extra Prawns 4
Other Extras 2
NO Half & Half
One size only (10 inch)

T H E L I T T L E O N E S

UNDER 12 ONLY

KIDS NUGGETS & CHIPS w SALAD 13

KIDS FISH & CHIPS w SALAD 13

KIDS PENNE BOLOGNESE 13

HAM & PINEAPPLE PIZZA 13

KIDS CRUMBED CALAMARI & CHIPS 13

KIDS CHICKEN SCHNITZEL & CHIPS 13

KIDS PARMA, SALAD & CHIPS 15

If you wish to split the Bill, please note that Food orders **MUST** be taken at the one time & paid for separately after orders are placed.

DESSERT

STICKY DATE PUDDING 14
with Ice Cream & rich Toffee Sauce

CHOCOLATE VOLCANO 10
Chocolate Volcano Cake with gooey
Ganache filling Served warm with
Vanilla ice cream

CREME BRULEE 16
Rich Custard base with Irresistible Crisp
burnt sugar Crust

LEMON MERINGUE PIE 10
Shortcrust Tart filled with Citrus Lemon
Curd
& Piled with Peaks of Meringue

AFFOGATO 7
Vanilla Ice-cream Served with a Shot of
Espresso
ADD Frangelico (+) extra 8

MINT ICE (G) Italian Ice-Cream 8
Moulded Peppermint & Vanilla Ice-Cream
covered in a Chocolate Shell

ETON MESS (G) 14
Smashed Meringue, Fresh Strawberries,
Velvety Cream & a Drizzle of Berry Couils

MARS BAR CAKE 10
Sweet Chocolate Cake layered with
Mousse & Caramel fudge, Topped with a
rich Ganache

GIANDUIOTTO Italian Ice-Cream 8
Hazelnut Gelato surrounded by Chocolate
Gelato. Shaped and rolled in
Hazelnut & Chocolate pieces

FIG TREE HOLLOW HAND MADE TRUFFLES

SALTED CARAMEL	3
ROCKY ROAD	3
CHERRY RIPE	3
HONEYCOMB	3
TURKISH DELIGHT	3

COCKTAIL LIST

THE LYNCHBURG LEMONADE 12
JACK DANIEL'S OLD NO.7, Lemon Juice,
sugar syrup, topped with lemon squash

LONG ISLAND ICE TEA 20
White Rum, Gin, EL JIMADOR Tequila,
FINLANDIA Vodka, Cointreau topped
with cola

CLASSIC MARGARITA 12
EL JIMADOR REPOSADO, lime juice
and agave nectar

GIN BRAMBLE 16
Gin, CAMBORD, Lemon Juice and
Sugar Syrup

ESSPRESSO MARTINI 18
Coffee Liqueur, FINLANDIA Vodka, fresh
Espresso, White Creme de Cacao

FRENCH MARTINI 14
FINLANDIA Vodka, CHAMBORD, Lime
juice and Pineapple juice

OLD FASHIONED 16
WOODFORD RESERVE, Sugar Syrup
and a dash of Bitters

DARK AND STORMY 12
Dark Jamaican Rum topped with
Ginger Beer, Sugar Syrup and Lime Juice