

SMALL BITES 10:30am - 9pm

Cheesy Garlic Bread	18
stone oven baked, mozzarella, parmesan, oregano (v)	
Southern Fried Chicken Tenders	18
buttermilk ranch, pickled peppers	
Chorizo & Manchego Croquettes	15
spicy romesco, basil	
Grilled Halloumi	18
fig jam, rocket, pistachio pesto (v)	
Salt & Vinegar Calamari	20
kimchi & apple slaw, nam jim, lime (gf)	
Nachos Grande	20
corn chips, chilli beef, queso cheese, guacamole, sour cream, jalapeños (vo)	
Chips	12
tomato sauce, aioli (v)	

CLASSICS 10:30am - 9pm

Classic Chicken Parma	29
panko crumbed chicken breast, napoli, virginian ham, mozzarella, parmesan, chips, slaw	
Beef Burger & Chips	26
premium beef pattie, lettuce, tomato, caramelised onion, mustard mayo, american cheddar, milk bun add grilled bacon +2 add fried egg +2	
Steak Sanga & Chips	28
grilled porterhouse, gruyère cheese, rocket, smoky romesco sauce, caramelised onions add grilled bacon +2 add fried egg +2	
Fish & Chips	29
beer battered or grilled barramundi, salt & vinegar seasoned, tangy slaw, lemon, tartare	

MAINS 10:30am - 9pm

The Pub Caesar	24
lettuce, grilled bacon, garlic croutons, chopped egg, anchovies, parmesan, ranch (gfo, v) add grilled chicken +6	
Tandoori Vegetable Salad	26
french lentils, spinach, pomegranate, almonds, cucumber raita, vegetable crisps (gf, v, veo, n) add grilled chicken +6	
Curried Lamb Shank	34
slow cooked in rich madras sauce, coconut rice, greens, papadum, mint chutney (gf)	
Chilli Prawn Linguine	28
white wine, garlic & tomato ragu, italian herbs, parmesan	
Pumpkin & Pecorino Ravioli	27
burnt butter, sage & roast pumpkin (v)	
250g Porterhouse	38
served with chips, salad & your choice of sauce: red wine jus or garlic butter (gf)	

SUPPER 9pm until stumps

Chips	12
tomato sauce, aioli (v)	
Super Cheesy Toastie	12
add ham +3	
Spicy Corn Chips	16
salsa, guacamole, sour cream (v)	
Spiced Almonds & Marinated Olives	14
(gf, df, veo)	

Please note
10% surcharge applies on Sundays
15% surcharge applies on public holidays

STONE BAKED PIZZAS 12" 10:30am - 9pm

Aussie	26
napoli, bacon, egg, mushroom, mozzarella, bbq sauce	
Catalan	25
napoli, peppers, spanish onion, chorizo, manchego, mozzarella	
Sicilian	25
napoli, buffalo mozzarella, olives, basil (v)	
Atlantic	27
napoli, tiger prawns, smoked salmon, mozzarella, oregano, goats cheese, lemon	
Mexican	26
chilli beef, mozzarella, sour cream, guacamole, jalapeños	
gluten free base +4	

DESSERT 10:30am - 9pm

Warm Chocolate Brownie	15
chocolate sauce, vanilla bean ice cream, praline crunch (v, n)	
Apple, Rhubarb & Cinnamon Crumble	16
vanilla bean ice cream (v)	

gf - gluten friendly	gfo - gluten friendly option
v - vegetarian	vo - vegetarian option
dff - dairy free option	veo - vegan option
	n - contains nuts

FOOD ALLERGIES

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.



SPARKLING

	GLASS	BTL
The Riddle Sparkling Brut, McLaren Vale SA	10	47
Pizzini Prosecco, King Valley Victoria	13	62
Chandon NV Brut, Yarra Valley Victoria		68
Veuve Clicquot Yellow Label, Reims France		145

WHITE WINE

The Riddle Chardonnay, McLaren Vale SA	10	47
Deakin Estate Moscato, South Eastern Australia	10	47
La La Land Pinot Gris, North Western Victoria	11.5	54
Vickery Riesling, Clare Valley SA	12	56
Black Cottage Sauvignon Blanc, Marlborough NZ	12.5	59

ROSÉ

Artea Rosé, Alpes-De-Haute France	12.5	59
Nick Spencer Rosé, Gundagai NSW	13	62

RED WINE

The Riddle Shiraz, McLaren Vale SA	10	47
Mojo O3 Cabernet Sauvignon, Coonawara SA	12	56
Rob Dolan 'True Colours' Pinot Noir, Yarra Valley Victoria	12.5	59
Moments of Clarity Shiraz, Barossa Valley SA	13.5	66
Ponting 'The Pinnacle' Shiraz, McLaren Vale SA		85

BEERS - ON TAP

Asahi
Balter XPA
Brookvale Union Ginger Beer
Bulmers Cider
Carlton Draught
Carlton Dry
Great Northern Super Crisp
Guinness
Hard Rated
Jetty Road IPA
Jetty Road Pale Ale
Peroni
Stone & Wood Pacific Ale
VB

BEERS - BOTTLED

Cascade Light
Coopers Pale Ale
Corona
Heaps Normal Lager
Heaps Normal Quiet Xpa
James Boag's Premium
O'Brien GF Pale Ale
Pure Blonde

CIDER / SELTZER

Somersby Apple / Pear
Fellr Mango / Passionfruit / Peach

COCKTAILS

Aperol Spritz Aperol / Prosecco / Soda / Orange	20
Blue Lagoon Vodka / Blue Curacao / Lemonade / Orange	24
Cosmopolitan Vodka / Triple Sec / Cranberry Juice / Lime	24
Espresso Martini Vanilla Vodka / Kahlua / Frangelico / Sugar / Coffee	24
French Martini Vodka / Chambord / Pineapple Juice	24
Long Island Iced Tea Vodka / Gin / White Rum / Tequila / Triple Sec / Cola / Lemon	26
Mojito White Rum / Mint / Soda / Sugar / Lime	24
Tommy's Margarita Tequila / Agave Syrup / Lime	24

**These don't hit the spot? We make all the classics too!
Ask our friendly staff and we'll do our best to accommodate your request.**



LET'S GET SOCIAL 
NETWORKSPORTSBAR

Please note:
10% surcharge applies on Sundays
15% surcharge applies on public holidays