

Dinner Menu



Share Plates

- Local Plate** option 18
Ciabatta bread, green pickled 'Simply Tomatoes', 'Pacdon Park' grilled black pudding, 'Murray Gums' virgin infused olive tapenade, goats cheese
- Bread & Oil** 14
'Murray Gums Estate' frantoio virgin olive oil, candied balsamic, char grilled wild ciabatta
- Mussels Marinière** option 15
NZ green lip mussels, garlic, white wine, parsley, ciabatta
- Onion Rings** 12
Thick cut, house battered, blue cheese aioli
- Southern Fried Cauliflower** 12
Southern seasoning, ranch sauce

Tacos - 6 inch

One \$9 Two \$16

- Beef** 18
Corn tortilla, smoked brisket, capsicum, red onion, coriander and lime salsa, chipotle mayo
- Calamari** 18
Corn tortilla, panko crumb calamari, capsicum, red onion, coriander and lime salsa, garlic mayo
- Fried Shrimp** 18
Corn tortilla, corn fried shrimp, capsicum, red onion, coriander and lime salsa, rémoulade
- Jackfruit** 18
Corn tortilla, pulled jackfruit, capsicum, red onion, coriander and lime salsa, vegan ranch

Chicken Wings

1/4Kg \$12 1/2Kg \$20

- Buffalo** 18
Mild buffalo sauce, ranch
- Hot** 18
Hot chilli sauce, blue cheese aioli
- Southern** 18
Southern seasoning, garlic aioli

Char-Grilled

- Blackened Barramundi** 32
Cajun seasoning, warm potato salad, hollandaise
- Porterhouse.** option 40
Char grilled 300gm, beef jus, french fries
- Steak-Frites** option 45
Char grilled Scotch fillet 300gm, beef jus, french fries
- Beef Burger** 22
Brioche roll, tomato, lettuce, cheese, pickles, onion ring, mild chipotle mayo, french fries
- Veggie Burger** option 20
Brioche roll, cajun chickpea pattie, tomato, cheese, pickles, onion ring, blue cheese aioli, french fries

Pasta & Rice

- Gnocchi** option 28
Chicken, capsicum, okra, coriander, chilli, creole tomato sauce, grana padano
- Seafood Linguini** option 36
Fresh pasta, king prawn, mussels, lemon, basil, concasse tomato, virgin olive oil
- Shrimp Jambalaya** 30
Rice, shrimp, chorizo, okra, tomato, onion, garlic, southern cajun seasoning
- Vegan Jambalaya** 25
Rice, jackfruit, okra, capsicum, tomato, onion, garlic, cajun seasoning

Our Favourites

- Fried Chicken** 27
Buttermilk marinated Chicken, southern seasoning, french fries, garlic aioli
- Fried Chicken Waffles** 27
Buttermilk marinated chicken, southern seasoning, waffles, maple syrup
- Ribs** 34
1/2 rack baby back bbq pork ribs, maple slaw
- Shrimp Po' boy** 20
Corn fried shrimp, lettuce, tomato, remoulade, crusty baguette, french fries

Dairy free Gluten free Vegan Vegetarian

Salad

Add Calamari \$8 Fried Chicken \$10 Pulled Beef Brisket \$12

- Pepper and Feta** 17
Fire roasted capsicum, mizuna, feta, red onion, blue cheese aioli
- Pickled Ranch** option 15
Mixed lettuce, green pickled tomatoes, gherkins, ranch dressing

Sides

All sides 8 each

- Collard Style Greens** 22
Silverbeet, smoked ham hock, cider vinegar, red pepper sauce
- Corn Cob** option 20
Char grilled whole cob, butter, cajun seasoning
- French Fries** 22
Garlic aioli
- Mac'n'Cheese** 22
Well, you know...macaroni and cheese, obviously!
- Maple Slaw** 22
Red & green cabbage, spring onion, carrot, maple syrup, mayo

Desserts

- Beignets** 13
Creole fried donuts, dusting sugar, caramel sauce
- Lemon Tart** 14
Mixed berries, double cream
- Mud Cake** 15
Chocolate & bourbon, warm ganache, vanilla bean ice-cream
- Sago** 12
Chilled coconut sago pudding, pawpaw & mango compote
- Waffles** 14
Creole cream cheese ice-cream, maple syrup

Add an extra scoop of creole cream cheese ice cream to your dessert 3

We would like to thank all the local suppliers as we love having a great spread from paddock to plate! Below are the current seasonal suppliers who keep us stocked up! Everything Wagyu, Murray Gums Estate, Simply Tomatoes & Pacdon Park

A 10% surcharge applies to the total amount of each account for all public holidays

Drinks Menu



Cocktails

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| Amaretto Sour | 17 |
| Disaronno amaretto, egg white, lemon juice, shaken over ice, maraschino cherry to finish | |
| Aperol Spritz | 15 |
| Aperol, prosecco, soda water, built over ice, orange to finish | |
| Bees Knees | 18 |
| Bombay sapphire gin, honey syrup, fresh lemon juice, shaken over ice, maraschino cherry to finish | |
| Espresso Martini | 15 |
| Vodka, kahlua, fresh espresso, shaken over ice, coffee beans to finish | |
| Long Island Iced Tea | 15 |
| Bacardi carta blanca rum, bombay sapphire gin, el jimador tequila, triple sec, strange love smoked cola, lemon slice, built over ice, lemon slice & maraschino cherry to finish | |
| Mojito | 18 |
| Bacardi carta blanca rum, lime wedges, sugar syrup & fresh mint, built over ice, lime wedge to finish | |
| Old Fashioned | 19 |
| Woodford reserve bourbon whiskey, sugar syrup, bitters, built over single ice cube, orange twist to finish | |
| Schooners on Tap | |
| Bandicoot Aussie Summer Ale 4.3% | 9 |
| Echuca, Victoria | |
| Bandicoot Courageous Stout 7.1% | 11 |
| Echuca, Victoria | |
| Bandicoot Havoc XPA 5% | 9 |
| Echuca, Victoria | |
| Furphy Refreshing Ale 4.4% | 9 |
| Geelong, Victoria | |
| Hahn Super Dry 4.6% | 9 |
| Sydney, New South Wales | |
| Iron Jack 3.5% | 8 |
| Silverwater, New South Wales | |
| Tooheys 5 Seeds Cider 5.0% | 9 |
| Sydney, New South Wales | |

Wine by the Glass

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| Babo Prosecco NV | 9 |
| Babo, Friuli, Italy | |
| Angove "Chalk Hill Blue" Moscato '19 | 9 |
| Mclaren Vale, South Australia | |
| Cape Horn Rose '19 | 8 |
| Echuca, Victoria | |
| Toolangi Chardonnay '19 | 10 |
| Yarra Valley, Victoria | |
| The Nunc Pinot Gris '18 | 10 |
| Yarra Valley, Victoria | |
| Simao & Co. Sauvignon Blanc '19 | 9 |
| King Valley, Victoria | |
| 1314 ad Pinot Noir '19 | 11 |
| Bannockburn, Victoria | |
| Tellurian "Pastiche" Shiraz '17 | 11 |
| Heathcote, Victoria | |
| Bottled Beer | |
| Asahi Super Dry | 9 |
| Japan | |
| Bandicoot "Belgian Bombshell" Belgian Ale | 9 |
| Echuca, Victoria | |
| Blue Moon Belgian White Ale | 9 |
| Canada | |
| Carlton Draught | 8 |
| Abbotsford, Victoria | |
| Carlton Dry | 8 |
| Abbotsford, Victoria | |
| Cascade Premium Light | 7 |
| Hobart, Tasmania | |
| Cavalier Brown Ale | 9 |
| Derrimut, Victoria | |
| Cavalier Pilsner | 9 |
| Derrimut, Victoria | |
| Coopers Pale Ale | 8 |
| Regency Park, South Australia | |
| Coopers Sparkling Ale | 8 |
| Regency Park, South Australia | |
| Coors Lager | 9 |
| United States of America | |
| Corona | 9 |
| Mexico | |

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| Furphy | 9 |
| Geelong, Victoria | |
| Great Northern | 8 |
| Cairns, Queensland | |
| Heineken Lager | 9 |
| Netherlands | |
| O'Brien Pale Ale  | 9 |
| West Wendouree, Victoria | |
| O'Brien Premium Lager  | 9 |
| West Wendouree, Victoria | |
| Peroni Nastuo Azzurro | 9 |
| Italy | |
| Stella Artois | 9 |
| Belgium | |
| Tooborac "Gunslingers" American Pale Ale | 9 |
| Tooborac, Victoria | |
| Tooborac "Maple Cream" Brown Ale | 9 |
| Tooborac, Victoria | |
| Tooborac "Shearers" Lager | 9 |
| Tooborac, Victoria | |
| Tooborac "Woodcutter" Amber Ale | 9 |
| Tooborac, Victoria | |
| Victoria Bitter | 8 |
| Abbotsford, Victoria | |
| XXXX Gold | 7 |
| Milton, Queensland | |
| Cider | |
| Harcourt Apple 500ml | 13 |
| Harcourt, Victoria | |
| Harcourt Dry 500ml | 13 |
| Harcourt, Victoria | |
| Harcourt Pear 500ml | 13 |
| Harcourt, Victoria | |
| Pressmans Apple | 9 |
| Yenda, New South Wales | |

Wines by the bottle & Spirits list available on request