





# Lunch 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
- Buffalo Wings** 12  
¼kg Chicken wings, buffalo sauce, ranch
- 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**    
Corn tortilla, smoked brisket, capsicum, red onion, coriander and lime salsa, chipotle mayo
- Calamari**  
Corn tortilla, panko crumb calamari, capsicum, red onion, coriander and lime salsa, garlic mayo
- Fried Shrimp**  
Corn tortilla, corn fried shrimp, capsicum, red onion, coriander and lime salsa, rémoulade
- Jackfruit**    
Corn tortilla, pulled jackfruit, capsicum, red onion, coriander and lime salsa, vegan ranch
- Taco Platter** 30  
Build your own - 4 x Corn tortilla's, choice of two varieties of meat or jackfruit with matching sauces, capsicum, red onion, coriander and lime salsa

## Hand Held

- Beef Burger** 20  
Brioche roll, tomato, cheese, lettuce, pickles, onion ring, mild chipotle mayo, french fries
- Veggie Burger**   **option** 16  
Brioche roll, cajun chickpea pattie, tomato, cheese, pickles, onion ring, blue cheese aioli, french fries
- Calamari Roti Wrap** 17  
Panko calamari, smoked paprika, tomato, mizuna, red onion jam, lemon aioli, french fries
- Shrimp Po' boy** 18  
Corn fried shrimp, lettuce, tomato, remoulade, crusty baguette, french fries

## Our Favourites

- Lamb Gnocchi.**  **option** 18  
Tomato & red wine braised lamb, cajun seasoning, red and green capsicum, okra, parmesan
- Fish & Chips** 17.5  
Beer battered barramundi, french fries, mizuna, balsamic, parmesan
- Fried Chicken Waffles** 18  
Butter milk marinated chicken, southern seasoning, waffles, maple syrup

## Salads

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




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

## Sides

All sides 8 each

- Collard Style Greens**   
Silverbeet, smoked ham hock, cider vinegar, red pepper sauce
- Corn Cob**   **option**   
Char grilled whole cob, butter, cajun seasoning
- French fries**    
Garlic aioli
- Mac'n'Cheese**  
Well, you know...macaroni and cheese, obviously!
- Maple Slaw**    
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

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

Dairy free  Gluten free  Vegan  Vegetarian 

# Drinks Menu



## Cocktails

<b>Amaretto Sour</b>	17
Disaronno Amaretto, egg white, lemon juice, shaken over ice, maraschino cherry to finish	
<b>Aperol Spritz</b>	15
Aperol, prosecco, soda water, built over ice, orange to finish	
<b>Bees Knees</b>	18
Bombay sapphire gin, honey syrup, fresh lemon juice, shaken over ice, maraschino cherry to finish	
<b>Espresso Martini</b>	15
Vodka, kahlua, fresh espresso, shaken over ice, coffee beans to finish	
<b>Long Island Iced Tea</b>	15
Bacardi carta blanca rum, bombay sapphire gin, el jimador tequila, triple sec, cola, lemon slice, built over ice, lemon slice & maraschino cherry to finish	
<b>Mojito</b>	18
White rum, lime wedges, sugar syrup & fresh mint, built over ice, lime wedge to finish	
<b>Old Fashioned</b>	19
Woodford reserve bourbon whiskey, sugar syrup, bitters, built over single ice cube, orange twist to finish	

## Schooners on Tap

<b>Bandicoot Aussie Summer Ale 4.3%</b>	9
Echuca, Victoria	
<b>Bandicoot Courageous Stout 7.1%</b>	11
Echuca, Victoria	
<b>Bandicoot Havoc XPA 5%</b>	9
Echuca, Victoria	
<b>Furphy Refreshing Ale 4.4%</b>	9
Geelong, Victoria	
<b>Hahn Super Dry 4.6%</b>	9
Sydney, New South Wales	
<b>Iron Jack 3.5%</b>	8
Silverwater, New South Wales	
<b>Tooheys 5 Seeds Cider 5.0%</b>	9
Sydney, New South Wales	

## Wines by the Glass

<b>Babo Prosecco NV</b>	9
Babo, Friuli, Italy	
<b>Angove "Chalk Hill Blue" Moscato '19</b>	9
Mclaren Vale, South Australia	
<b>Cape Horn Rose '19</b>	8
Echuca, Victoria	
<b>Toolangi Chardonnay '19</b>	10
Yarra Valley, Victoria	
<b>The Nunc Pinot Gris '18</b>	10
Yarra Valley, Victoria	
<b>Simao &amp; Co. Sauvignon Blanc '19</b>	9
King Valley, Victoria	
<b>1314 ad Pinot Noir '19</b>	11
Bannockburn, Victoria	
<b>Tellurian "Pastiche" Shiraz '17</b>	11
Heathcote, Victoria	

## Bottled Beer

<b>Asahi Super Dry</b>	9
Japan	
<b>Bandicoot "Belgian Bombshell" Belgian Ale</b>	9
Echuca, Victoria	
<b>Blue Moon Belgian White Ale</b>	9
Canada	
<b>Carlton Draught</b>	8
Abbotsford, Victoria	
<b>Carlton Dry</b>	8
Abbotsford, Victoria	
<b>Cascade Premium Light</b>	7
Hobart, Tasmania	
<b>Cavalier Brown Ale</b>	9
Derrimut, Victoria	
<b>Cavalier Pilsner</b>	9
Derrimut, Victoria	
<b>Coopers Pale Ale</b>	8
Regency Park, South Australia	
<b>Coopers Sparkling Ale</b>	8
Regency Park, South Australia	
<b>Coors Lager</b>	9
United States of America	

<b>Corona</b>	9
Mexico	
<b>Furphy</b>	9
Geelong, Victoria	
<b>Great Northern</b>	8
Cairns, Queensland	
<b>Heineken Lager</b>	9
Netherlands	
<b>O'Brien Pale Ale</b> 	9
West Wendouree, Victoria	
<b>O'Brien Premium Lager</b> 	9
West Wendouree, Victoria	
<b>Peroni Nastro Azzurro</b>	9
Italy	
<b>Stella Artois</b>	9
Belgium	
<b>Tooborac "Gunslingers" American Pale Ale</b>	9
Tooborac, Victoria	
<b>Tooborac "Maple Cream" Brown Ale</b>	9
Tooborac, Victoria	
<b>Tooborac "Shearers" Lager</b>	9
Tooborac, Victoria	
<b>Tooborac "Woodcutter" Amber Ale</b>	9
Tooborac, Victoria	
<b>Victoria Bitter</b>	8
Abbotsford, Victoria	
<b>XXXX Gold</b>	7
Milton, Queensland	

## Cider

<b>Harcourt Apple 500ml</b>	13
Harcourt, Victoria	
<b>Harcourt Dry 500ml</b>	13
Harcourt, Victoria	
<b>Harcourt Pear</b>	13
Harcourt, Victoria	
<b>Pressmans Apple</b>	9
Yenda, New South Wales	

Wines by the bottle & Spirits list available on request