

night menu

5pm - late monday - sunday

BRAISED BEEF CHEEK	\$28.90	
red wine braised beef cheek, pappardelle pasta with whipped lemon thyme ricotta		
RED DUCK CURRY	\$29.90	mild contains peanuts
confit duck maryland, vermicelle noddle, red capsicum, carrot, snow peas and shallots in a coconut base red curry		
PERSIAN LAMB SHANK	\$29.90	contains cashews
slow braised lamb shank with milk pollenta, cashews, mint and rose petals		
NASI GORENG	\$18.90	gluten free vegetarian option contains peanuts
brown rice and quinoa base with kale, wombok, peas, onion garlic & chilli mix tossed with housemade ponzu with fried egg on top		
with grilled chicken	\$22.90	
with confit duck	\$23.90	
with sliced rump	\$23.90	
RUMP STEAK	\$17.90	
with house seasoned fries, rocket and parmesan salad and your choice of mushroom sauce, peppercorn sauce or whipped truffle butter		
ASIAN BEEF SALAD	\$18.90	gluten free contains peanuts
medium rare rump steak, salad mix, fresh chilli, cucumber, tomato, peanuts, asian pickles, dukkah with ponzu sauce		
VEGETARIAN BURGER	\$18.90	vegetarian contains nuts (dukkah)
potato, mixed vegetable and dukkah crusted patty with beetroot, tomato relish, lettuce & pickles on a brioche bun with house seasoned fries		
BUFFALO CHICKEN BURGER	\$18.90	
house fermented chilli buffalo sauce fried chicken, bacon, blue cheese sauce, american cheese and lettuce on brioche bun with house seasoned fries		
DOUBLE BEEF BURGER	\$18.90	
double beef patty, american cheese, house-made pickles, tomato sauce, dijonaise and lettuce on brioche bun with house seasoned fries		
BATTERED BASS BURGER	\$18.90	
tempura battered bass fish, cos lettuce, house pickles, tartare sauce on brioche bun with house seasoned fries		
TO SHARE		
MEZZE PLATTER	\$34.90	gluten free option available
2 cured meats, 1 cheese, 2 housemade dips, marinated olives and fetta, breads and grilled vegetables		
1.5KG TOMAHAWK STEAK	\$99.00	takes approx. 1 hour to prepare
Imported Wanderer Beef, Fed Barley Grain for the last 100 days to increase marbling, served medium rare with confit garlic clove, rosemary salt and gentlemans relish and crushed potatos - perfect to share between 2-4 people		
TEMPURA ZUCHINNI	\$14.90	
lightly battered with grated parmesan		
1KG BUFFALO WINGS	\$24.90	
house fermented chilli buffalo sauce fried chicken wings with blue cheese dipping sauce on the side		
MOJO GLAZED PORK BELLY	\$18.90	gluten free
twice cooked pork belly in a house made mojo glaze		
BEETROOT & HALOUMI ARANCHINI BALLS	\$17.90	
panko crumbed and served with camembert sauce and dill (3)		
CHILLI LEMON PAN FRIED PRAWNS	\$19.90	gluten free
with a preserved lemon puree and chilli oil		
SOMETHING SWEET?		
DOUBLE STACK NUTELLA BROWNIE	\$14.90	gluten free
with whipped nutella mousse and chocolate ice cream		
HONEY AND LEMON CHEESECAKE	\$16.90	gluten free
deconstructed with almond meal base, whipped honey and lemon mousse, raw honey and caramelised white chocolate crumb		
HOMELY APPLE CRUMBLE	\$16.90	gluten free
rhubarb and apple compote, almond crumble and vanilla bean ice cream		

cold + hot drinks

6am - 9pm

smoothies

Green Machine smoothie - \$10.00

spinach, coconut water, mango, banana, ginger & passionfruit

Fruit Cup smoothie - \$10.00

strawberry, mango, apple juice & passion fruit

Banana Berry Smoothie - \$10.00

banana, mixed berries & almond mylk

Honey Nut Smoothie - \$10.00

banana, peanut butter, honey, almond mylk, oats & cacao

iced drinks

Iced tea - \$6.00

lemon, raspberry or peach w/ san pellegrino & fresh fruit

Iced drinks - \$6.00

iced latte, iced mocha, iced chocolate, iced chai or iced long black \$5.00

Ice Tea Crushes - \$6.00

lemon, raspberry or peach iced tea crush
passion fruit crush

fresh juices

Tropical fresh juice - \$8.00

watermelon, pineapple, orange & lemon

Greenie fresh juice - \$8.00

spinach, lemon, ginger, green apple & celery

Create Your Own - \$8.00

choose a MINIMUM of 2 fruits
pineapple, orange, watermelon, lemon, celery, spinach,
green apple, carrot & ginger

milkshakes

Milo Shake - \$8.00

milo, icecream & milk topped with milo and chocolate bits

Salted Caramel Shake - \$8.00

salted caramel fudge, popcorn, icecream & milk topped with caramel fudge and popcorn

Strawberry Shake - \$8.00

strawberry flavor, icecream & milk topped with cream, floss & sprinkles

hot drinks

Coffee

regular 6oz - \$4.00 (1 shot)

large 10oz - \$4.70 (2 shots)

espresso - \$3.00

'bring your own cup' - \$3.00*

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Extras

chocolate fudge, salted caramel fudge, caramel syrup,
vanilla syrup, hazelnut syrup, extra shot +\$0.70

Milklab soy, almond, lactose free & coconut +\$0.70

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loose leaf tea

2 cup pot - \$5.00

english breakfast, earl grey, peppermint, green, creme
brulee, lemongrass and ginger & chai

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Superjunk Lattes - \$6.00

Ferrero Rocher Latte

Salted Caramel Latte

gins

Four Pillars Shiraz Gin (Yarra Valley) & Aromatic Tonic	\$12.00
Jinzu Japanese Gin (UK) & Sicilian Lemonade	\$12.00
Warner's Rhubarb (UK) & Sicilian Lemonade	\$13.00
Whitley Neill Grapefruit Gin (England) & Indian Tonic	\$11.00
The Botanist (UK) & Elderflower Tonic	\$11.00
Monkey 47 (Germany) Slow Sipper with Ice	\$14.00
Gin Mare (Spain) & Elderflower Tonic	\$11.00
The London No.1 (UK) & Indian Tonic	\$12.00
Tanqueray (England) & Indian Tonic	\$10.00
Artisan Settlers Blood Orange & Chilli & Indian Tonic	\$12.00
Artisan Settlers Breakfast & Indian Tonic	\$12.00
Artisan Settlers Corriander & Indian Tonic	\$12.00
Artisan Settlers Spiced Fig & Indian Tonic	\$12.00
Artisan Settlers Yuzu & Sicilian Lemonade	\$12.00

Four Pillars Negroni (Yarra Valley) & Indian Tonic	\$12.00
Four Pillars Navy Strength (Yarra Valley) & Sicilian Lemonade	\$12.00
Four Pillars Rare Dry Gin (Yarra Valley) & Indian Tonic	\$12.00
Giniversity Barrel Aged (Australia) Slow sipper with ice	\$15.00
Old Curiosity Lavender & Echinacea & Tonic	\$15.00
Brookies Dry Gin (Byron) & Indian Tonic	\$12.00
Botanic Australis Bushfire Smoked Gin & Tonic	\$13.00
Bombay London Dry Gin (UK) & Tonic	\$10.00
Gordons Pink Gin (UK) & Tonic	\$10.00
Hendrick's (Scotland) & Indian Tonic	\$12.00
Husk Distillery floral infused Ink Gin & Indian Tonic	\$12.00
Artisan Settlers Pink Gin & Aromatic Tonic	\$12.00
Artisan Settlers Shiraz & Aromatic Tonic	\$12.00

beer and cider

Your Mates Larry Pale	\$10.00
Your Mates Sally IPA	\$10.00
Your Mates Macca Lager	\$9.00
Kaiju Krush Tropical Ale	\$10.00
Stone & Wood Pacific Ale	\$10.00
Green Beacon 3 Bolt Pale Ale	\$10.00
Green Beacon Grappler Lager	\$10.00
Balter XPA	\$10.00
Balter Captain Sensible (mid)	\$10.00
Balter Lager	\$10.00
XXXX Gold	\$7.00
Bertie Cold Pressed Apple Cider	\$10.00

On Tap		
Eumundi Ginger Beer	s. \$10.00	p. \$12.00
Eumundi Lager	s. \$9.00	p. \$11.00
Green Beacon Wayfarer Tropical	s \$10.00	p. \$12.00
Two Suns Premium Dry	s. \$9.00	p. \$11.00

cocktails

sour face \$18.00
pavan, cointreau, lemon, lime, solo & mixed fresh fruits

smoked amaretto sour \$19.00
disaronno, makers mark bourbon, egg white, bitters, lemon and lime served in a smoked dome

smoked sangria \$20.00
mixed fruits, red wine, scotch, slowe gin served in a mini smoked jug

refresh this \$18.00
witney kneel grapefruit gin,passoa, grapefruit juice, rosemary & soda

espresso martini \$18.00
mozart dark chocolate, liqor 43, vanilla vodka and fresh espresso

Sparkling
Printhie Sparkling Cuvee - Orange - NSW
\$9 / \$45

Bandini Prosecco NV - Italy
\$10 / \$50

White Wines

Totara Sauvignon Blanc - Marlborough - New Zealand
\$10 / \$40

Motley Cru Pinot Grigio - King Valley - VIC
\$9 / \$40

Black Cottage Reserve Chardonnay - Marlboroug NZ \$11 / \$43

Gilbert Blanc Field Blend - Orange - NSW
\$11 / \$45

Rose Wines

Murdoch Hill Rose - Adelaide Hills - SA
\$11 / \$45

Montevecchio Moscato - Heathcote - VIC
\$10 / \$40

Red Wines

Storm Bay Pinot Noir - Coal River Valley - TAS
\$11 / \$45

Whistler Shock Value GSM - Barossa Valley - SA
\$10 / \$40

Poggio Anima Toscana Sangiovese Belial - Tuscany
\$11 / \$45

smoked whisky sour \$19.00
whisky, egg white, sour mix

vodka apple \$9.00
fresh green apple juice with kettle one vodka

classic mojito \$18.00
fresh mint, lime, bicardi, raw sugar & soda

aperol spritz \$18.00
aperol, prosecco, soda & fresh orange

After one of the classics? No problem, just ask the bar staff :)

day menu

7:30am - 5pm tuesday - friday | 8am - 5pm weekends

- ACAI FLOW BOWL** **\$15.90** gluten free | vegan
acai flow with gluten free granola and fresh seasonal fruit
- BREAKFAST BURGER** **\$14.90**
double bacon, fried egg, american cheese, hash brown, bbq sauce on a brioche bun with another hash brown on the side
- SMASHED AVO** **\$16.90** vegetarian
fresh smashed avo on toasted sourdough with marintaed fetta and lime
- EGGS BENNY**
2 poached eggs and spinach with housemade hollandaise sauce on toasted sourdough with your choice of:
thick cut leg ham **\$18.90**
avocado **\$17.90** vegetarian option
- CACAO CHIA PUDDING** **\$17.90** vegan | gluten free
housemade almond mylk cacao chia base with fresh berries, Nakd Nola and flowers (tastes like a healthy Yogo)
- CANADIAN PANCAKE STACK** **\$18.90**
stack of 3 fluffy pancakes with crispy bacon strips, vanilla bean mascapone, maple and bruleed bananas
- BUFFALO CHICKEN BURGER** **\$18.90**
house fermented chilli buffalo sauce fried chicken, bacon, blue cheese sauce, american cheese and lettuce on brioche bun with house seasoned fries
- DOUBLE BEEF BURGER** **\$18.90**
double beef patty, american cheese, house-made pickles, tomato sauce, dijonaise and lettuce on brioche bun with house seasoned fries
- BATTERED BASS BURGER** **\$18.90**
tempura battered bass fish, cos lettuce, house pickles, tartare sauce on brioche bun with house seasoned fries
- VEGETARIAN BURGER** **\$18.90** vegetarian | contains nuts (dukkah)
potato, mixed vegetable and dukkah crusted patty with beetroot, tomato relish, lettuce & pickles on a brioche bun with house seasoned fries
- NASI GORENG** **\$18.90** gluten free | vegetarian option | contains peanuts
brown rice and quinoa base with kale, wombok, peas, onion garlic & chilli mix tossed with housemade ponzu with fried egg on top
with grilled chicken **\$22.90**
with confit duck **\$23.90**
with sliced rump **\$23.90**
- RUMP STEAK** **\$17.90**
with house seasoned fries, rocket and parmesan salad and your choice of mushroom sauce, peppercorn sauce or whipped truffle butter
- ASIAN BEEF SALAD** **\$18.90** gluten free | contains peanuts
medium rare rump steak, salad mix, fresh chilli, cucumber, tomato, peanuts, asian pickles, dukkah with ponzu sauce
- BUDDAH BOWL** **\$18.90** vegetarian option | contains nuts (dukkah)
1 poached egg, char grilled sweet corn, alfalfa sprouts, spinach, cherry tomato, avocado, quinoa, dukkah & tomato chutney
with grilled chicken **\$22.90**
with sliced rump **\$23.90**
- Something small?**
- house seasoned fries** **\$10.90**
tossed through the best seasoning you'll ever taste
- ham and cheese croissant** **\$9.90**
with thick cut leg ham and tasty cheese

add ons : bacon, avocado, mushrooms, 2 eggs, grilled chicken (\$5) hashbrown, aioli, mushroom sauce (\$1)