

Peckish | To Share

In-House Marinated Olives	\$8
Italian Garlic Bread	\$8
Beer Battered Chips , Smoked Tomato Sauce	\$10
Pesto Pizza Crust , Roasted Beetroot Spiced, Yogurt	\$12
South Australian Calamari , Flash Fried, Wasabi Aoli	\$19
Sticky Lamb Ribs , Pomegranate Dressing, Rocket, Feta	\$21
Tempura Zucchini Flowers with Spinach and Ricotta, Orange Glaze	\$18
Grilled Haloumi , Heirloom Tomato Carpaccio	\$17
Twice Cooked Kipfler Potato Wedges , Oregano, Crumbed Feta	\$12
Classic French Onion Soup , Gruyere Crouton	\$10

Salads

Heirloom Tomato, Buffalo Mozzarella , Dried Fig Salad	\$17
Trio Quinoa , Roast Pumpkin, Rocket, Poached Chicken Salad	\$16

Favourites

Oven Baked Salmon Fillet , Chick Pea Puree, Roasted Fennel & Eschallot Suggested Beer Pairing: Moo Brew Pilsner	\$29
10 Hour Braised Beef Cheek , Rich Beer Gravy, Roasted Winter Veg Suggested Beer Pairing: White Rabbit Dark Ale	\$29
Veal Medallions , Fungi Ragout, Potato Rosti Suggested Beer Pairing: Two Birds Sunset Ale	\$29
Harissa Spiced Chicken , Cavallo Nero, Potato Gnocchi Suggested Beer Pairing: Stone & Wood Pacific Ale	\$28

Mains

MSA Scotch Fillet , Roasted Field Mushroom, Black Garlic Jus Suggested Beer Pairing: Wicked Elf Porter	\$35
Classic Tempura Fish , Kipfler Potato Chips, Garden Green Salad Suggested Beer Pairing: Murray's Whale Ale	\$25
Big Boy Burger , 150gr Angus Patty , Cheese, Beetroot, Pickle, Chips Suggested Beer Pairing: Sierra Nevada Pale Ale or Eel River Organic IPA	\$21
Shredded Lamb Shoulder Roll, zaatar, Tabouli, Hummus, Chips Suggested Beer Pairing: 4 Pines Stout	\$21
Squid Ink Linguini , Calamari, Tomato and Chili Suggested Beer Pairing: Hawthorn Golden Ale	\$22

Pizzas

Select From	\$19
Margarita	
BBQ Chicken , Smoked BBQ Sauce	
Pepperoni	

Something Sweet

Warm Chocolate Fondant , Berry Ice-Cream	\$14
Saffron, Apple Caramel Log , Pistachio Praline	\$14
Cheese Plate , Three Australian Cheese, Quince, Dried Fruit, Crisp	\$18
Baklava and Ice-Cream Sandwich with Fairy Floss	\$14