

BREADS



Trio of Mediterranean Dips

\$8.50

With sweet basil pesto on toasted garlic ciabatta bread

match with Rymill The Yearling Sauvignon Blanc

Cheesy Bacon Toasted Bread

\$8.50

Toasted cheese and garlic bacon bread

ENTRÉES

Soup of the day

\$8.50

Served with golden baked garlic Turkish bread



Tapas Plate

\$15.50

Marinated mushrooms, sun-dried tomatoes, sliced ham & salami.

Served with Turkish bread, trio of dips

match with Yalumba Y Series Pinot Grigio



Almond Coated Deep Fried Camembert

\$13.50

Lightly fried then served with warm cranberry sauce

and a golden fried potato

match with La Vieille Ferme Cotes du Ventoux Rosé



Tasmanian Plate Oysters

DOZ \$26.00

Pure Tasmanian plate oysters served natural with lemon

HALF DOZ \$16.00

or kilpatrick

ADD \$2.00

match with Redbank Emily Pinot Noir Chardonnay NV



Baby Cos Caesar Salad

\$15.50

Freshly made baby cos Caesar salad house made dressing

Served with golden toasted garlic bread

Grilled chicken extra

\$4.00

match with Wirra Wirra Scrubby Rise Chardonnay



Montagues Chef Salad

\$15.50

This delightful dish elevates salad to full meal status!

A mix of salami, potato, black olives, cheese and mesclun

tossed with our homemade mustard dressing

match with Bleasdale Langhorne Crossing White

upgrade to main size

ADD \$8.00

LIGHT MEALS



Seafood Pizza

\$19.50

Salmon, scallops, prawns, calamari, capers, spanish onion and cheese on a pesto & aoli sauce

*match with **Opawa Pinot Gris***



Vegetarian Pizza

\$18.50

Napoli based, eggplant, mushroom, capsicum, spinach, semi-dried tomato, roasted garlic and cheese

*match with **Primo Estate Merlesco Merlot***



Chicken Avocado and Brie Pizza

\$19.50

Sliced chicken breast with fresh avocado topped with mozzarella cheese and sliced brie cheese

*match with **Wirra Wirra Scrubby Rise Shiraz Cabernet***



Meatlovers Pizza

\$19.50

Strips of sliced lean beef, bacon and pepperoni on a napoli base, mozzarella and a bbq swirl

*match with **Langmeil The Long Mile Shiraz***



Chicken and Pesto

\$21.90

Pistachio, fetta and spinach pesto folded through a creamy herbed chicken fettuccine

*match with **Jim Barry Watervale Riesling***



Prawn Fettuccine

\$21.90

Lightly seared in garlic butter prawns with a garlic cream fettuccine sauce

*match with **Bleasdale Langhorne Crossing White***



Arrabiata

\$21.90

Seared chicken breast and chorizo tossed with penne pasta, fresh chilli and tomato pasta sauce

*match with **Running with Bulls Tempranillo***

DESSERTS



Sticky Date Pudding

\$12.50

Warm sticky date pudding drizzled with a whiskey sauce and vanilla ice cream

*match with **Seppeltsfield Para Grand Tawny***



Vanilla Crème Brulee

\$12.50

Creamy vanilla custard which has been caramelised on top and a scoop of vanilla ice cream

*match with **Heggies Botrytis Riesling***



Pistacho Brownie

\$12.50

Rich chocolate and pistacho brownie with a hot fudge sauce and vanilla ice cream

*match with **Seppeltsfield Para Grand Tawny***



Apple Strudel

\$12.50

Stewed apple wrapped in a buttered sweet filo, apple ice cream and salted caramel sauce

*match with **Heggies Botrytis Riesling***

MAIN MEALS

All main meals come with a side salad or seasonal steamed vegetables



Twice Cooked Pork Belly

\$29.90

Twice cooked pork belly, pear and rosemary pearl barley pilaf with a spicy plum sauce

match with **Hay Shed Hill Cabernet Merlot**



250gm Eye Fillet

\$33.90

250gm eye fillet cooked to your liking with confit chat potatoes, buttercup pumpkin and your choice of sauces

match with **Heathcote Cravens Place Shiraz**

Creamy Mushroom Sauce (gf) / Garlic Diane Sauce (gf) / Green Peppercorn Sauce (gf)
/ Traditional Rich Gravy (gf)

300gm Rib Fillet

\$31.90

add a garlic prawn topper for only

\$6.00



Lamb Rump

\$32.50

Dukkah crusted lamb rump, on a silky mash and a home style sauce

match with **Vasse Felix Cabernet Sauvignon**



Pistachio Salmon

\$32.50

Herb and pistachio encrusted salmon steak, wild rice and a pink peppercorn Buerre Blanc

match with **Mount Nelson Sauvignon Blanc**



Orange & Sage Chicken Breast

\$29.50

Orange and sage infused butter, basted over a succulent chicken breast with a potato lyonnaise and a sweet orange sauce

match with **TarraWarra Estate Chardonnay**



Lamb Shanks

\$22.50

Braised and slow cooked lamb shank, on a silky mash and a home style sauce

match with **Primo Estate Merlesco Merlot**



Chicken Parmigiana

\$22.50

220gm chicken breast schnitzel topped with ham, tomato, Napoli and mozzarella, served with beer battered fries and a crispy noodle salad

match with **Hāhā Pinot Noir**

EXTRAS AND SIDES

Mashed potato	\$6.00
Baked polenta	\$6.00
Steamed seasonal vegetables	\$8.00
Beer battered steak fries	\$8.00
Garden salad	\$8.00