

# SNACKS

<b>Garlic Bread</b> <sup>V   NF</sup>	6
<b>Turkish bread</b> , dip, Italian marinated olives, Persian feta <sup>V</sup>	12
<b>Fries</b> , black garlic aioli <sup>LF   GF   V</sup>	10
<b>Potato wedges</b> , sweet chilli, sour cream <sup>V</sup>	12
<b>Chilli cheese loaded fries</b> , jalapenos <sup>GF   V</sup>	14

# BURGERS

All burgers 25

**All burgers served in a sesame brioche bun with fries, beer battered onion rings and black garlic aioli on the side**

**Cheese burger**, 180g beef pattie, American style cheese, tomato relish, lettuce, tomato, dill pickles, aioli <sup>NF</sup>

**Steak burger**, Scotch fillet steak, bacon, fried egg, caramelised red onion, brie, roquette, tomato, aioli <sup>NF</sup>

**Chicken burger**, Japanese fried chicken, lettuce, tomato, guacamole, American style cheese, Japanese spiced kewpie mayonnaise <sup>NF</sup>

\*Available on a gluten free bun

# SMALL PLATES

All small plates 15

**Japanese fried chicken**, fries, kewpie mayonnaise <sup>NF</sup>

**Lemon pepper fried squid**, fries, black garlic aioli <sup>GF | NF | LF</sup>

**Cider and Sichuan pepper caramel pork bits**, fries <sup>GF | NF | LF</sup>

**Butter chicken**, fresh herbs, roti bread <sup>NF</sup>

**Battered fish**, fries, dill pickle mayonnaise <sup>NF | LF</sup>

# PIZZA

All pizzas 20

**Caramelised red onion**, mushrooms, Persian feta, truffle oil <sup>NF | V</sup>

**Pork sausage**, napolitana sauce, mozzarella, bocconcini, fresh basil <sup>NF</sup>

**Teriyaki chicken**, napolitana sauce, mozzarella, Japanese spiced kewpie mayonnaise swirl <sup>NF</sup>

# SALADS

All salads 25

**Superfood**, Roast pumpkin and beetroot, quinoa, goji berries, superseed blend, seasonal salad, passionfruit dressing <sup>VN | V | GF | LF | NF</sup>

**Fried chicken Caesar**, Japanese fried chicken, bacon, croutons, baby cos lettuce, smoked cheddar, black garlic aioli <sup>NF</sup>

**Asian prawn**, Grilled prawns, Asian kale slaw, candied chilli cashews, nam jim dressing <sup>LF | GF</sup>

# HAPPY HOUR

6-7<sup>PM</sup> MON-FRI



20% off wines, tap beers  
and standard spirits

DIETARY KEY: GF - Gluten Free\* | NF - Nut Free\* | V - Vegetarian  
LF - Lactose Free | VN - Vegan

\*Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.



Like or follow us on Social Media to go into the draw to win two FREE tickets to one of our upcoming events or Twilight Golf for 2

## BOTTLED BEER & CIDER

Crown Lager 4.9%	10
Corona 4.6%	10
Wild Yak 4.2%	9.3
Pure Blonde Cider 4.2%	8
Little Green Apple Cider (Sweet) 4.5%	8

## TAP BEER & CIDER

Great Northern Lager 3.5%	5   10
Fat Yak 4.7%	5.5   11
Stella Artois 4.8%	6.5   13
Stella Legere 3.5%	5.8   11.5
Carlton Dry 4.5%	5.3   10.5
Carlton Draught 4.6%	5.4   10.7
Guinness 4.2%	5.4   10.7
Kilkenny 4.3%	5.4   10.7
Bulmers Original Cider 4.7%	5.6   11.2
Brookvale Union Ginger Beer 4%	6.3   12.5

## WINE LIST

### SPARKLING WINE

Azahara Chardonnay Pinot Noir NV, Victoria	8   39
Brown Brothers Prosecco, King Valley	9   40
Brown Brothers Zibibbo Rosa NV, Victoria	9   40

### WHITE WINE

Moonstruck Moscato, Victoria,	8   35
Redbank "The Long Paddock" Sauvignon Blanc, Vic	8   39
Saint Clair Sauvignon Blanc, Marlborough, NZ	10   40
West Cape Howe "Old School" Chardonnay, Great Southern	9   42
Vasse Felix Sauvignon Blanc Semillon, Margaret River, WA	9   42

### ROSÉ

Rogers and Rufus Rosé, Barossa Valley, SA	9   40
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### RED WINE

Jim Barry "Cover Drive" Cabernet Sauvignon, SA	10   45
Saint Clair Pinot Noir, Marlborough, NZ	10   42
Skuttlebutt Cabernet Sauvignon Shiraz, Margaret River, WA	9   40
Plantaganet "Three Lions" Cabernet Merlot, Great Southern	9   40
Yalumba Patchwork Shiraz, Barossa Valley, SA	10   45

October 2018



## MENU

