

MENU



(V) = Vegetarian option **(GF)** = Gluten Free

STARTERS

- Pizza spring rolls 8.5
- Basket of chips with parmesan 7.5
 - Go loaded with cheesy sauce & bacon +3.5
- Basket of sweet potato fries (V) (GF) 8.5
- Onion rings 6.5
- Halloumi chips (V) (GF) 12.0
- Garlic pizza bread 8.5

WINGS & RIBS

- Milk Stout Battered Ribs 18.5
 - Ribs slow cooked and finished in a light Milk Stout batter, fried and brushed in BBQ sauce
- Crispy Chicken Wings
 - Crispy chicken wings lightly battered in Milk Stout & coated in choice of: salt & pepper, garlic soy, Frank's Red Hot sauce or devil sauce (yes...it's hot!)
- 6 piece wings 11.0
- 12 piece wings 17.0
- 18 piece wings 23.0
 - Add your choice of dipping sauce: Ranch, Chipotle, Aioli or Blue Cheese +0.5

PIZZA

Hand stretched pizza bases with delicious gourmet toppings (GF available).

Margherita (V)
Classic tomato base, mozzarella, fresh basil & basil infused olive oil 18.0

Mushroom Feta (V)
Mozzarella, field mushrooms, caramelized onion & Persian feta finished with rocket & olive oil

Crispy Chicken
Homemade blended tomato + BBQ sauce, mozzarella, Milk Stout fried crispy chicken, Spanish onion & finished with Texan style chipotle

Meat Lovers
Homemade blended tomato + BBQ sauce, mozzarella, smoked ham, salami & pastrami finished with fresh shallots

Potato Prosciutto
Sliced potato, mozzarella, cream & rosemary finished with fresh prosciutto & olive oil 20.0

Capricciosa
Classic tomato base, mozzarella, smoked ham, field mushrooms, sliced olives, artichokes, red onion & anchovies 21.0

Spicy Chorizo
Spicy tomato sauce, mozzarella, Spanish chorizo, fresh jalapeños & capsicum finished with rocket, chilli oil & chilli flakes

Gluten Free Base +5.0

BURGERS

For something more substantial, our burgers hit the spot.

Cheeseburger
200g homemade beef patty, American cheddar, lettuce, tomato slice, chutney & pickles with a side of chips 16.5

Crispy chicken burger
Milk Stout fried crispy chicken thigh, lettuce & tomato slice with homemade slaw with a side of chips 16.5

Philly Cheesesteak
Classic Philly Cheesesteak with a combination of thinly sliced beef, bell peppers, onion & loads of cheese 16.5

Veggie burger
Roasted veggies, grilled halloumi & lettuce with a side of chips 16.5

Add hickory smoked bacon +1.0
Add cheese +1.0

MEAT & CHEESE BOARDS

Meat, cheese and beer are best friends. Build your own board with your favourite meats and/or cheese. Comes with standard mixture of veggies, fruits & dips accompanied by flat bread or crackers.

Meat
Prosciutto/Salami/Smoked Turkey/Pastrami/Smoked Ham 21.0

Cheese
Cream Brie/Milawa Blue/Persian Feta/Swiss Gruyere/Vintage Cheddar 22.0

Meat board
Choose 3 meats 26.0

Cheese board (V)
Choose 3 cheeses 23.0

Add meat +6.0 each or 3 for +15.0
Add cheese +5.0 each or 3 for +12.0

SALADS

Make friends with salad.

Pumpkin salad (V) (GF)
Rocket, pumpkin, pomegranate, feta, assorted seeds & olive oil dressing 12.0

Walnut parmesan salad (V) (GF)
Rocket, spinach, walnuts, quinoa, parmesan, olive oil & balsamic vinegar 13.0

Add chicken or halloumi +3.0

KIDS' MENU

Served with small juice or fizzy drink

Ham and pineapple pizza 10.0

Chicken fingers and fries 10.0

DRINKS



WINES

WHITES

La Violetta 'U Rock Dots', Denmark WA

Lychee, honey, musk - with a heady perfume aroma

Ministry of Clouds Riesling, McLaren Vale SA

Kaffir lime, fresh lemon juice, grapefruit peel

Billy Button "The Demure" Pinot Blanc, Alpine Valleys VIC

Honeysuckle and apple, spice and stonefruit

Block 88 Sauv Blanc, Marlborough NZ

Passionfruit, nectarine & citrus notes of lime

Port Phillip Estate Quartier Pinot Gris, Mornington Peninsula VIC

White peach, pears, creamy texture

Lightfoot & Sons "Myrtle Point" Chardonnay, East Gippsland VIC

Honeysuckle, flint, stonefruit, malt and toasted oak

REDS

Scorpo Noirien Pinot Noir, Mornington Peninsula VIC

Textured, sour cherry, rhubarb finish

Thick as Thieves Pinot Gamay, Yarra Valley VIC

Rosehip, flowers, cranberry, sweet blood orange and rhubarb

Cork Cutters Merlot, Adelaide Hills SA

Vibrant flora tones with a dry savoury finish

Some Young Punks 'Passion Has Red Lips' Cab Shiraz, McLaren Vale SA

Exotic line of tannin, cherry, strawberry

Fermoy Estate Cabernet Sauvignon, Margaret River WA

Dark chocolate, aniseed & vanilla bean oak

Mitolo Jester Shiraz, McLaren Vale SA

Blackberry, plum & blackcurrant prevail with a touch of spice

ROSÉ

Rosa by KT, Clare Valley SA

Red berry fruits, savoury, slippery palate

Lightfoot & Sons Rose, East Gippsland VIC

Vibrant strawberry and floral aromas with a crisp dry finish

SPARKLING

Lamberti Prosecco, Italy

Peach, apricot

Unico Zelo Harvest Blanc de Blanc, Adelaide Hills SA

Citrus and green apple with just a hint of tropical fruits

Veuve Clicquot Brut, France

Buttered toast, brioche and biscuit

BEER

Our core range of beers are available on tap and you know they're the freshest they can be because they were brewed on site! Check out our other taps for exciting seasonal releases plus guest beers and ciders.

Tropical Lager (4.3% ABV)

An easy drinking, clean lager with a generous tropical fruit hop punch.

Dr. Swift's Golden Ale (4.0% ABV)

Golden coloured ale with pleasant hop character and endless drinkability.

Sea Legs Pale Ale (5.6% ABV)

Classic, West Coast style American Pale Ale with firm bitterness, full malt flavour and dry hop aroma.

Breakaway IPA (7.5% ABV)

West Coast IPA in all its unapologetically over hopped glory with tonnes of flavour, bitterness and booze.

Milk Stout (6.5% ABV)

A complex and rich stout featuring oats, roasted malt and lactose.

Dry Hopped Gose (4.1% ABV)

A classic Leipzig style gose with a modern hop twist. Traditional use of coriander seeds as well as aroma and flavour from modern U.S. and Australian hops give our gose its fruity citrus character. The result is a light, refreshing ale with a subtle lactic tartness, pleasant bready malt flavour and sweet lemon drop candy character.

Fallback IPA (5.9% ABV)

An easy drinking nod to East and West Coast IPA's, the voyager schooner malt provides the malt base and a light haze leading to a massive hop bill of Loral, Simcoe and Citra. With a clean malt profile and modest ABV, the fruity-peppery-juicy-earthly hop complexity will leave you longing for another.

SPIRITS

Ask at the bar for our current list of spirits.