



## ENTRÉE

<b>Garlic Bread</b> (Add cheese \$4) with roasted garlic and herb butter	<b>\$9.50</b>
<b>Tomato &amp; Basil Bruschetta</b> With parmesan and balsamic drizzle	<b>\$12</b>
<b>Soup of The Day</b> Chef selection with dinner roll	<b>\$14</b>
<b>Buffalo Chicken Wings (3 pc)</b> Served with Spicy BBQ sauce and mixed leaf salad	<b>\$16</b>

## MAIN

<b>Chicken Parmigiana</b> Served with chips and salad	<b>\$27</b>
<b>Tempura Battered Fish</b> Served with chips and salad	<b>\$27</b>
<b>Creamy Carbonara</b> (Add chicken \$5) Served with pesto cream, caramelised onion, bell peppers and parmesan cheese	<b>\$22</b>
<b>Spaghetti Bolognese</b> Slow cooked ground beef with a hearty sauce & parmesan cheese	<b>\$25</b>
<b>Seafood Marinara</b> With pesto, spring onion, garlic, chilli and parsley	<b>\$29</b>
<b>Classic Butter Chicken</b> (Add roti \$4) With basmati rice	<b>\$28</b>
<b>Wagyu Beef Burger</b> Wagyu beef patty, crispy bacon, caramelised onion, aged cheddar & garlic aioli, brioche bun, served with chips	<b>\$28</b>
<b>Grilled Chicken Burger</b> Grilled chicken, cheese, garlic aioli & cos lettuce, brioche bun, served with chips	<b>\$28</b>
<b>Loaded Veggie Burger</b> (Add bacon \$4) Quinoa, Flat rice and potato crispy patty, lettuce, caramelised onions, tomato, pickles, beetroot, Monterey Jack cheese, garlic aioli, brioche bun, served with chips	<b>\$27</b>
<b>Creamy Mushroom Risotto</b> Sprinkled with parmesan cheese and parsley	<b>\$26</b>
<b>Rosemary, Thyme and Garlic Marinated Chicken Breast</b> With crunchy smashed potato, seasonal vegetables and red wine jus	<b>\$32</b>
<b>Line Caught Barramundi</b> On a bed of green salad, Spanish chorizo, creamy mashed potato and salsa	<b>\$36</b>
<b>250gm Grass Fed Porterhouse Steak</b> (Add garlic mash + buttery green beans \$6) Served with chips, salad and your choice of 24 hours red wine or peppercorn jus reduction	<b>\$36</b>
<b>Beef Stew</b> With chunky vegetables and creamy mashed potato	<b>\$27</b>
<b>Pizza</b> Pepperoni, Margarita, Hawaiian, Barbecue Chicken, or Meat Lovers	<b>\$22</b>

## SIDES

<b>Steamed Vegetables or Green Salad</b>	<b>\$12</b>	<b>Crispy Onion Rings</b>	<b>S \$12/ L \$16</b>
<b>Caesar Salad</b> With bacon, croutons, parmesan and anchovy dressing	<b>\$16</b>	<b>Potato Wedges</b> With sweet chilli sauce and sour cream	<b>S \$12/ L \$16</b>
<b>Beer Battered Chips</b> With rosemary salt	<b>S \$10/ L \$14</b>	<b>Thai Fish Cakes (3 pc)</b> With sweet chilli sauce	<b>\$16</b>



	<i>Glass</i>	<i>Bottle</i>
<b>SPARKLING</b>		
<b>Bancroft Bridge</b>	<b>\$9.50</b>	<b>\$30.00</b>
<b>Prosecco</b> <i>King Valley</i>	<b>\$10.50</b>	<b>\$45.00</b>
<b>WHITE</b>		
<b>Bancroft Bridge Sauvignon Blanc</b>	<b>\$9.50</b>	<b>\$30.00</b>
<b>Willowglen Moscato</b> <i>Riverina</i>	<b>\$9.50</b>	<b>\$30.00</b>
<b>De Bortoli Winemaker Pinot Grigio</b>	<b>\$9.50</b>	<b>\$30.00</b>
<b>De Bortoli Winemaker Chardonnay</b> <i>Orange</i>	<b>\$9.50</b>	<b>\$30.00</b>
<b>3 Tales Sauvignon Blanc</b> <i>Marlborough NZ</i>	<b>\$10.50</b>	<b>\$45.00</b>
<b>Rose Rose by De Bortoli</b> <i>King Valley</i>	<b>\$10.50</b>	<b>\$45.00</b>
<b>Regional Classic Tumbarumba Chardonnay</b>		<b>\$55.00</b>
<b>RED</b>		
<b>Sheep Shape Cabernet Merlot</b> <i>Riverina</i>	<b>\$9.50</b>	<b>\$30.00</b>
<b>De Bortoli Winemaker Cabernet Sauvignon</b> <i>Heathcote</i>	<b>\$9.50</b>	<b>\$30.00</b>
<b>Bancroft Shiraz Cabernet</b>	<b>\$9.50</b>	<b>\$30.00</b>
<b>Bancroft Cabernet Merlot</b>	<b>\$9.50</b>	<b>\$30.00</b>
<b>Regional Reserve Shiraz</b> <i>Heathcote</i>	<b>\$10.50</b>	<b>\$45.00</b>
<b>Regional Reserve Pinot Noir</b> <i>Yarra Valley</i>	<b>\$10.50</b>	<b>\$45.00</b>
<b>La Boheme Act 4 Syrah Gamay</b> <i>Yarra Valley</i>		<b>\$55.00</b>
<b>Wood Fired Shiraz</b> <i>Heathcote</i>		<b>\$55.00</b>
<b>Villages Pinot Noir</b> <i>Yarra Valley</i>		<b>\$57.00</b>
<b>BEER &amp; SPIRITS</b>		
<b>Carlton Draught</b>		<b>\$9</b>
<b>Furphy Ale</b>		<b>\$9</b>
<b>Heineken</b>		<b>\$9</b>
<b>Victoria Bitter</b>		<b>\$9</b>
<b>Corona</b>		<b>\$10</b>
<b>James Squire 150 Lashes Pale Ale</b>		<b>\$10</b>
<b>Little Creatures Pale Ale</b>		<b>\$10</b>
<b>Peroni</b>		<b>\$10</b>
<b>Bulmers Apple cider</b>		<b>\$11</b>
<b>Standard Spirits</b>		<b>\$12</b>
<b>Premium Spirits</b>		<b>\$14</b>
<b>SOFT DRINKS</b>		
<b>Soft Drinks</b>		<b>\$5</b>
<b>Fruit Juices</b>		<b>\$5</b>
<b>Still Water btl 600ml / Sparkling Water btl 250ml</b>		<b>\$5</b>

*For dessert and kids menu, please contact our friendly team.*