

Premium Wine On Tap

CAPE SCHANCK BY T’GALLANT PINOT GRIGIO Mornington Peninsula, VIC lovely spiced pear aromas mix with a racy red apple acidity on the palate. a great crisp drink	Regular 8.0	Large 12.0	1L 38.0	
SQUEALING PIG SAUVIGNON BLANC Marlborough, NZ fresh & vibrant on the nose & palate, laden with gooseberry & mineral notes	8.0	12.0	38.0	
ST HUBERTS THE STAG CHARDONNAY Victoria stone and tropical fruits with a hint of oak provide a soft mouth feel with a vibrant citrus finish	8.0	12.0	38.0	
T’GALLANT SPARKLING BLUSH MOSCATO Victoria a traditional style of moscato that is fragrant, sweet and gently spritzed	8.0	12.0	38.0	
SQUEALING PIG ROSÉ Victoria crisp and fresh, with watermelon and strawberries aromas	8.0	12.0	38.0	

Whites

LEO BURING CLARE VALLEY RIESLING Clare Valley, SA citrus and floral notes abound on nose and palate. the finish is elegant and persistent	Regular 8.0	Large 12.0	36.0	
SECRET STONE MARLBOROUGH PINOT GRIS Marlborough, NZ baked pear with spiced vanilla notes, palate is luscious & balanced	9.0	13.0	38.0	
TAMBURLAINE ORGANIC & PRESERVATIVE FREE SAUVIGNON BLANC Orange, NSW ripe passionfruit, kiwifruit and hints of green apple and a clean finish			38.0	
RUN RIOT SAUVIGNON BLANC Marlborough, NZ run riot is a vibrant and refreshing sauvignon blanc with a palate of citrus flavours			42.0	
DEVIL’S LAIR HONEYBOMB CHARDONNAY Margaret River, WA white nectarine and pink grapefruits are interlayed with supple nougat and vanillan notes			38.0	

Rosé

LA VIELLE FERME ROSÉ Cote du Ventoux, France beautiful pink tones with floral notes, aniseed and brown sugar and the palate exhibits delicate floral, cherry and fruit drops flavours			38.0	
TAMBURLAINE ORGANIC ROSÉ Orange, NSW dry style rose with hints of minerality and a savoury meatiness on the palate			38.0	

FOOD MATCH



Sparkling

YELLOWGLEN YELLOW BRUT CUVÉE 200ML South Eastern Australia lemon sherbet characters abound with a clean refreshing palate	Regular 8.0	Large 12.0	38.0	
YELLOWGLEN PINK SPARKLING ROSÉ 200ML South Eastern Australia strawberry notes mingle with a citrus lift. luscious & creamy with a clean finish	8.0	12.0	38.0	
UPSIDE DOWN PREMIUM CUVÉE South Eastern Australia fresh and inviting with notes of citrus and lemon. the palate is flavoursome with soft fruit characters and a crisp finish	8.0	12.0	32.0	
SEPPELT THE GREAT ENTERTAINER PROSECCO South Eastern Australia an approachable, zesty and fresh prosecco featuring hints of pear and green apple	9.0	13.0	38.0	
ABEL’S TEMPEST BY HEEMSKERK CHARDONNAY PINOT NOIR Tasmania an elegant sparkling packed with delicate fruit flavours and a clean acid finish			55.0	
MUMM CUVÉE CHAMPAGNE Champagne, France energetic freshness, underscored with complexity, notes of caramel with a memorable finish			65.0	
VEUVE CLICQUOT BRUT CHAMPAGNE Champagne, France tightly knit with robust acidity, minerality subtle peach, anise, biscuit and kumquat with a refined finish			85.0	

Reds

YARRA RIDGE PINOT NOIR Yarra Valley, VIC attractive and varietal notes of sour cherry and spice	Regular 9.0	Large 13.0	38.0	
FICKLE MISTRESS PINOT NOIR Marlborough, NZ this wine is beautifully textural with a balanced and elegant finish			42.0	
WOLF BLASS PRIVATE RELEASE MERLOT South Australia a soft, medium-bodied wine with rich fruit flavours enhanced by hints of oak complexity and a smooth, lingering finish	8.0	12.0	36.0	
SEPPELT THE GREAT ENTERTAINER SHIRAZ Victoria vibrant and velvety, this victorian shiraz features a lingering cherry chocolate on the finish	9.0	13.0	38.0	
PEPPERJACK SHIRAZ Barossa Valley, SA rich berry fruits, dark chocolate and some oak. fine tannins, with a soft finish	10.0	14.0	42.0	
WYNNS COONAWARRA ESTATE THE GABLES CABERNET SAUVIGNON Coonawarra, SA lingering maraschino cherry and liquorice mesh with subtle cedary oak	10.0	14.0	42.0	
TAMBURLAINE ORGANIC & PRESERVATIVE FREE CABERNET MERLOT Orange, NSW medium bodied, rich, smooth with gentle acidity and soft tannins			38.0	
RUNNING WITH BULLS TEMPRANILLO Barossa Valley, SA a silky and savoury palate, showing black cherry and pomegranate with fine liquorice like tannins			42.0	



food and wine menu



Starters

FLATBREAD			
Roast garlic, parmesan, chives & sea salt			9.0
Duo of dips w/ salt & pepper flat bread			12.0
BOWL OF FRIES (GF)			9.0
w/ aioli			
BOWL OF SWEET POTATO FRIES			12.0
w/ sour cream & sweet chilli			
SEASONED POTATO WEDGES			12.0
w/ sour cream & sweet chilli			
WINGS (GF)	½KG	16.0	KG 28.0
maple bbq w/ ranch dressing			
buffalo w/ blue cheese dressing			
LEMON PEPPER CALAMARI (GF)			16.0
garlic salt, dill, spring onions w/ citrus aioli			
KARAAGE CHICKEN			16.0
soy & ginger marinated chicken pieces,			
fried w/ wasabi mayo			
SOUTHERN FRIED CAULIFLOWER BITES (GF/V)			15.0
cauliflower pieces marinated in coconut			
cream and spices, fried w/ ranch dressing			
TWICE COOKED PORK BELLY			18.0
w/ apple mash, mustard cabbage			
& cider reduction			

Mains

CHICKEN SCHNITZEL			18.0
w/ fries, coleslaw & house gravy			
CHICKEN PARMIGIANA			24.0
w/fries & salad			
CRISPY SKINNED BARRAMUNDI (GF)			29.0
w/ white bean & lemon puree, charred corn and tomato salsa, toasted almonds & herb oil			
GRILLED LAMB BACKSTRAP (GF)			32.0
w/ hummus, sumac roasted carrots, toasted chickpeas, hazelnuts, pomegranate & lemon oil			
SMOKED PORTOBELLO MUSHROOMS (GF/V)			26.0
w/ pumpkin puree, steamed asparagus, rocket & paprika roasted almonds			
150 LASHES BEER BATTERED FISH			25.0
w/ fries, coleslaw, tartare sauce & lemon			

SEAFOOD ORECCHIETTE		29.0
calamari, prawns, fish, onion, garlic, & capsicum tossed with orecchiette pasta, fresh herbs w/ lemon sauce & herb pangrattato		
BEEF & BACON CHEESEBURGER		20.0
(available bunless or GF)		
grilled house-made burger patty, crisp lettuce, tomato, bacon, house burger sauce, tomato relish, battered onion rings and double red cheddar cheese in a lightly toasted bun w/ fries		
CHICKEN SCHNITZEL BURGER		18.0
(available bunless)		
fried chicken schnitzel, crisp lettuce, coleslaw, tomato, red cheddar cheese in a lightly toasted bun w/ fries		
VEGAN BURGER (GF/V)		21.0
(available bunless)		
plant based burger patty, lettuce, tomato, vegan cheese, tomato relish on a lightly toasted bun w/ fries		

Pizza

MARGARITA		18.0
roasted tomato sauce w/ cherry tomatoes, basil & buffalo mozzarella		
HAWAIIAN		22.0
roasted tomato sauce w/ ham, pineapple & cheese		
SUPREME		24.0
roasted tomato sauce w/ pepperoni, capsicum, olives, onions, mushrooms & cheese		
(anchovies optional)		
(GF bases available 3)		

Steaks

RIB FILLET 300GM		37.0
w/ salad, fries & choice of sauce		
RUMP 400GM		33.0
w/ salad, fries & choice of sauce		
(please choose from red wine jus, mushroom, dianne or peppercorn sauce)		
SURF & TURF 200GM		29.0
rump steak topped with grilled prawns w/ a garlic & leek cream sauce, salad & fries		

Sides

STEAMED SEASONAL VEGETABLES W/ BUTTER		7.0
CREAMY MASH POTATO		6.0
BOWL OF FRIES W/ AIOLI		9.0
SIDE SALAD		5.0

Salads

VIETNAMESE BEEF & PAW PAW		22.0
tender strips of marinated beef w/ green paw paw, cabbage, carrot, coriander, mint, basil, peanuts, garlic chips & a nuoc mam dressing		
MEDITERRANEAN CHICKPEA (GF)		19.0
chickpeas, olives, cherry tomatoes, cucumber, pomegranate, Persian feta, mint & a lemon vinaigrette		
ADD CHICKEN		24.0
ASPARAGUS & TOMATO		19.0
grilled asparagus, cherry tomato, shallot, parmesan, boiled egg & croutons w/ a light lemon vinaigrette		
ADD PROSCIUTTO		24.0

Children

CHICKEN NUGGETS		9.0
fries & coleslaw		
CHEESEBURGER		9.0
(available bunless or GF)		
lettuce, cheese, tomato sauce & fries		
PIZZA		9.0
tomato sauce base & cheese		
SPAGHETI BOLOGNAISE		9.0
w/ parmesan cheese		

GF/V refers to ingredients only. While every care is taken, please note that our kitchen is not a GF/V kitchen, we do not have GF/V exclusive cooking equipment and therefore items marked as GF/V may contain trace elements.

GF: GLUTEN FREE V: VEGAN