



# DINNER

## To Share

Herb flatbread w/ balsamic, olive oil & dukkha \$9

Cheese & Garlic Flatbread \$9

Antipasto Platter w/ a selection of cured meats, marinated olives & vegetables, grissini & spiced nuts \$17

Grilled halloumi w/ lemon, olive & parsley salad \$9

Wild mushroom, truffle & goats cheese croquettes w/ spicy tomato sauce \$7

Pork & Veal meatballs w/ tomato Napoli & sauerkraut \$11

Chilli & ginger prawns w/ Vietnamese coleslaw, nam jim & roasted peanuts \$16

Crispy pork belly w/ pickled heirloom carrots & hot & sour sauce \$12/\$18

Chicken tacos w/ tomato & corn salsa, machengo, chimichurri & lemon \$15 3pcs

Vegetarian tacos \$12 3pcs

## Mains

Seasonal risotto of the day \$18

Seasonal pasta of the day \$18

Market fresh fish \$MP

Chicken Parmagiana w/ homemade Napoli, "Grandma" ham & mozzarella served w/ Hand cut fries & garden salad \$18

Coopers Beer Battered Barramundi w/ hand cut fries, smashed peas & garden salad \$18

200gm Porterhouse Steak w/ peppercorn jus, potato puree, sautéed green beans & red wine sauce \$22





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## Pizzas

Roasted Vegetable \$16

Field mushroom, feta & spinach \$18

"Grandma" ham & cheese \$16

Salami, mozzarella, olives, basil & chilli \$18

Marinated tiger prawns \$19

San Daniele prosciutto, buffalo mozzarella & basil pesto \$19

Pizza of the week \$19

## Sides

Sautéed green beans w/ toasted almonds, feta & lemon \$6

Beer battered chips or French fries served with aioli \$6

Cos salad w/ parmesan & Caesar dressing \$6

Garden salad \$7

## Something sweet

Mini pavlova w/ balsamic strawberries, lemon cream & house-made wild berry & apple sorbet \$11

Hectors 'real' Churros w/ spiced chocolate sauce & ice-cream \$10

Local & imported cheese board w/ figjam, toasted sourdough & fruit loaf, fresh apple & walnuts \$18

Selection of house made cakes and slices from the display w/ whipped cream  
\$7.5/ \$4

*Ask your waiter for today selection*





# DRINKS

## Wine

### Sparkling

Azahara Sparkling Pinot Noir Chardonnay (VIC) (200ml) \$9

Biancavigna NV Prosecco Brut (Italy) B \$35

### White

Tainui Sauvignon Blanc (NZ) B \$32 / G \$7

Azahara Pinot Grigio (VIC) B \$32 / G \$7

Dragonfly Chardonnay (WA) B \$35 / G \$8

Deakin Estate Moscato (VIC) B \$28 / G \$6

RK by RK Riesling Trocken (Germany) B \$50

### Red

Cake Pinot Noir (SA) B \$ 35 / G \$8

Azahara Shiraz (VIC) B \$ 32 / G \$7

Campbells Shiraz Durif (VIC) B \$35 / G \$8

Omrah Cabernet Merlot (WA) B \$35 / G \$8

Sticks Cabernet Sauvignon (VIC) B \$35 / G \$8

The Edge Pinot Noir (NZ) B \$50

Red Claw Shiraz (VIC) B \$50

Yangarra Cadenzia (SA) B \$50

Poliziano Chianti (Italy) B \$50

Willow Bridge Estate Solana Tempranillo (WA) B \$50

## Beer & Cider

Peroni, Crown Lager, Corona, Coopers Pale Ale \$7

Coldstream Apple Cider \$7

Cascade Light \$5

Ask our staff about our weekly specialty brew \$8

## Spirits

Absolut Vodka, Bombay Sapphire Gin, Bacardi, Captain Morgan Dark Rum,

Jim Beam, Frangelico & Baileys \$7



# DRINKS

## Cold Drinks

Goulburn Valley bottled juice \$3.5

(Orange, Apple, Pineapple, Apple & blackcurrant, Tomato)

Coke, Coke Zero, Diet Coke & Sprite \$3.5

Tiro Splitrock \$3.5

(Lemon, Lime & bitters, Lemon tonic, Pink grapefruit, Blood orange, Raspberry & Sparkling mineral water)

## Coffees

Regular \$3.5 / Large \$4.5

(Latte, Cappuccino, Flat white, Long macchiato, Long black, Chai latte, Hot chocolate)

Piccolo latte, Short macchiato, Short black \$3

Soy milk, hazelnut, caramel & vanilla syrup shot - extra 50c

## Teas

English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Chai, Lemongrass & ginger \$3.5

## House-made Drinks

Iced coffee or Iced chocolate \$5.5

Fruit smoothie \$6 / Kids \$3

Milkshakes - Chocolate, Strawberry, Vanilla, Malt \$5 / Kids \$2

Spiders - Raspberry, Sprite, Coke \$5

Freshly squeezed orange or apple \$6

Virgin Mary \$5 / Bloody Mary \$10

