

ENTRÉE

Half Serve Sourdough Garlic Bread <i>add cheese \$2.5</i>	5
Sourdough Garlic Bread <i>add cheese \$3</i>	9
Soup of the Day w/ Garlic Buttered Sourdough	14
Warm Mediterranean Vegetable Tart w/ Pumpkin Purée, Roasted Pine Nuts, Herb Oil & Goats Cheese	17
Tandoori Chicken Tikka w/ Zucchini & Cauliflower Fritter, Mango Chutney, Herb Yoghurt, Coriander & Lemon	18
Nori & Panko Crumbed Prawns (x5) w/ Pumpkin Purée, Chilli Jam & Asian Salad	21
Pulled Pork Sliders (x3) w/ Coleslaw, Pickled Cucumber & Tomato Relish	19

BEEF, LAMB, PORK

Slow Cooked Lamb Shoulder (GF) w/ Sweet Potato Purée, Roasted Brussels Sprouts, Moroccan Spiced Roast Potatoes, Caramelised Onion & Truss Cherry Tomatoes & Red Wine Jus	37
Three Little Pigs Peri-Peri Marinated Pork Loin w/ Plum Sauce, English Style Pork & Pistachio Meat Loaf w/ Sweet Potato Purée & Pulled Pork Shoulder Croquettes w/ Aioli. Served w/ Chilli Coleslaw	36
Mongolian Beef Stir Fry w/ Hokkien Noodles, Wok Tossed Vegetables, Cashews, Sesame Seeds, Fried Onions & Mongolian Sauce	31
Authentic Lamb Rogan Josh w/ Lemon Scented Basmati Rice, Herb Yoghurt, Grilled Naan Bread & Salad	33

CHICKEN

Chicken Schnitzel Panko Crumbed Chicken Breast w/ Chips & Salad or Vegetables	26
Chicken Parmigiana Panko Crumbed Chicken Breast, Napoli Sauce, Mozzarella & Smoked Ham w/ Chips & Salad or Vegetables	29
Chicken Scaloppine (GF) Pan-fried Chicken Breast, White Wine Mustard Sauce, Bacon, Mushrooms, Spinach, Herbs & Garlic w/ Potato Mash & Vegetables	30
Pulled Chicken Salad w/ Trio of Quinoa, Roasted Pumpkin, Lettuce, Cherry Tomatoes, Cucumber, Spanish Onion, Walnuts, Coriander, Watermelon Dressing & Feta	29

SEAFOOD

Salt & Pepper Calamari w/ Chips, Salad, Lemon & Garlic Aioli	27
Beer Battered Fish (GF on Request) w/ Chips, Salad, Tartare & Lemon	30
Herb & Cashew Crusted Salmon w/ Crispy Kale, Pearl Cous Cous, Semi Dried Tomatoes, Grilled Peppers, Fried Cauliflower, Green Peas, Cashews & Grilled Lime	36
Seafood Spaghetti w/ Prawns, Fish, Mussels, White Wine Butter Sauce, Garlic, Chilli, Herbs, Cherry Tomatoes & Lemon	34
Crispy Prawn & Squid Salad w/ Rice Noodles, Lettuce, Red Onion, Bean Shoots, Green Mango, Roasted Peanuts, Sesame Seeds, Coriander & Nuoc Cham	32

**DON'T FORGET TO PRESENT YOUR MEMBERS CARD TO
RECEIVE A MINIMUM 5% DISCOUNT ON ALL
FOOD AND BEVERAGES OR PAY WITH YOUR ADVANTAGE POINTS!**

VEGETARIAN

Pan Fried Potato Gnocchi w/ Semi Dried Tomatoes, Roasted Cauliflower, Red Peppers, Green Peas, Chilli Marinated Apricots, Walnuts, Pumpkin Purée, Fresh Herbs & Goats Cheese	28
Cauliflower, Zucchini & Potato Koftas w/ Capsicum, Spanish Onion, Roasted Cashews, Spring Onion, Coriander & Sweet & Sour Sauce. Served w/ Basmati Rice	27

STEAK

Grass-Fed Gippsland Porterhouse 300g (GF On Request) w/ Your Choice Of Sauce, Potato Mash & Vegetables Or Chips & Salad <i>add Garlic Prawns in Cream Sauce \$16</i>	43
Grass-Fed Gippsland Rib Eye 350gm (GF On Request) w/ Almond & Sumac Steamed Green Beans, Moroccan Spiced Roast Potatoes, Confit Truss Cherry Tomatoes & Red Wine Jus	48

SAUCES

Traditional Gravy (GF)	3.5
Mushroom Sauce or Pepper Sauce (GF)	3.5
Garlic Butter (GF)	3.5
Garlic Prawns in Cream Sauce (GF)	16

SIDES

House Garden Salad	6 9
Chips w/ Gravy	7 11
Steamed Vegetables	7 11
Potato Wedges	13

PLEASE LET STAFF KNOW OF ANY DIETARY REQUIREMENTS

NON-ALCOHOLIC

Great Northern Zero	6.5
Carlton Zero	6.5
Lyre's Gin & Tonic	9.0
Lyre's Classico	9.0
Lyre's Amalfi Spritz	9.0

COCKTAILS

Fruit Tingle	15
Vodka, Blue Curacao, Lemonade & Raspberry	
Espresso Martini	15
Espresso, Vodka, Frangelico & Kahlua	
Bramble	17
Gin, Chambord, Simple Syrup & Lemon Juice	
Summer Breeze	17
Bacardi, Malibu, Blue Curacao & Pineapple	
Moscow Mule	17
Vodka, Brookvale Union Ginger Beer, Mint & Fresh Lime	

CIDER & FRIENDS

Brookvale Union Ginger Beer	8
Harcourt Apple (500ml)	13
Harcourt Dry Apple (500ml)	13
Harcourt Pear (500ml)	13
Gordon's, Pink Gin & Soda	11.50

ON TAP

	Pot Sch
Great Northern Super Crisp 3.5%	5.4 8.15
Carlton Draught	5.9 8.65
Carlton Dry	6.2 9.25
Balter XPA	7.4 11.05
Pirate Life Stout	7.4 11.05
Somersby Apple Cider	7.4 11.05

BY PALLING BROS BREWERY

Lager 4.8%	9
Golden Ale 4.8%	9
Pale Ale 4.9%	9
IPA 4.9%	9

PACKAGED BEER

Hahn Premium Light	6.5
XXXX Gold	7
Great Northern	7
Victoria Bitter	7.50
Carlton Draught	7.50
Carlton Dry	7.50
Corona	8

SPARKLING Glass | Bottle

Blue Pyrenees, 'Luna' NV Pyrenees, Vic.	9 36
Brown Brothers Prosecco King Valley, Vic. (250ml)	11

WHITE WINE Glass | Bottle

Blue Pyrenees, Chardonnay 2022. Vic	8.0 34
Young Poets, Moscato 2021. NSW	8.0 34
Wildflower, Pinot Grigio 2022 W.A	8.5 34
Pikorua, Sauvignon Blanc 2022. N.Z	8.0 34
Robert Oatley Sauvignon Blanc 2021 Margaret River, WA	40
Tellurian, Viognier (Organic & Vegan) 2022. Heathcote, Vic	40

RED WINE Glass | Bottle

Blue Pyrenees, Cabernet Sauvignon 2019. Vic	8.0 34
Tellurian, 'Redline' Shiraz 2020. Heathcote, Vic	9.0 36
Folklore, Cab Merlot 2019, Margaret River. WA	9.0 36
Racers & Rascals, Pinot Noir 2019. Yarra Valley. Vic	36
Turners Crossing, Cabernet Sauvignon 2013. Bendigo, Vic	36
Corryton Burge, Shiraz 2018. SA, Barossa	42
Tellurian, Grenache, Shiraz, Mourvèdre 2021. Heathcote. Vic	42