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LUNCH MENU

AVAILABLE MONDAY-FRIDAY \$18

NOT AVAILABLE ON PUBLIC HOLIDAYS

LINGUINE CARBONARA

Bacon, spring onion, parsley, linguine tossed in a creamy garlic sauce topped with Parmesan cheese **GFA**

FISH & CHIPS

Lakes Entrance beer battered gummy, house made tartare sauce, chips & salad **GFA**

DUO OF TANDOORI CHICKEN SKEWERS

Tandoori chicken tenders, fragrant Basmati rice, Greek yoghurt & pickled cucumber salad **GFA**

BRATWURST SAUSAGES

Bratwurst sausages with creamy mashed potato, onion gravy & salad

VEGAN RISOTTO

Cherry tomatoes, spinach & sugo risotto finished with vegan butter & plant based cheese **V**

SPANISH MEATBALLS

Spanish spiced meatballs with tomato, cucumber salad with Greek yoghurt Labneh

PORK BELLY SALAD

Asian soy lime pork belly salad with pickled ginger & sweet chilli sesame dressing

ENTREE

GARLIC BREAD

Metung Bakery Focaccia served with olive oil, balsamic, spreadable confit garlic & Dukkha (4 pieces) **VEG, GFA**

10

Add Cheese

4

SAGANAKI

Golden grilled Kefalograviera cheese with rocket & lemon wedges **VEG**

18

VEGETABLE SPRING ROLLS

Asian vegetarian spring rolls with chilli, coriander garnish & soy lime dipping sauce (3) **VEG, V, DF**

15

PACIFIC OYSTERS

Served Natural, Kilpatrick or Japanese Style **GF, DF**

Natural

1/2 Dozen 24 Dozen 41

Wakami & Ponzu

(Seaweed salad, pickled ginger, sesame & ponzu dressing)

1/2 Dozen 24 Dozen 41

Kilpatrick

1/2 Dozen 26 Dozen 43

SOMETHING LIGHT

LENTIL SALAD**22**

Du puy lentil salad with roasted capsicum, zucchini, Dutch carrots, lentils & rocket tossed in Salsa Verde with a capsicum mojo sauce
V, VEG, GF, DF

Add Chicken**5****LOCAL MUSSELS****18**

Chilli, tomato & white wine local black mussels served with toasted Seasalt sour dough **GFA, DF, ♻️**

Suggested Wine: Wyanga Sauv Blanc, Lakes Entrance

SALT & PEPPER CALAMARI**18**

Calamari lightly fried with lime & coriander mayo, house slaw **GF**

Main Serving**25**

Suggested Wine: Blue Gables Jesse Chardonnay, Gippsland

KORMA CHICKEN SKEWERS**17**

Coconut milk marinated Korma chicken tenders, served with raita, coriander chilli & spring onion garnish **GFA, DF, ♻️**

Suggested wine: Wyanga Boobialla Pink Moscato, Lakes Entrance

MUSHROOM ARANCINI**18**

Wild mushroom & two cheese arancini, served with truffled aioli, rocket **VEG**

Suggested Wine: Robert Oatley Great Southern Riesling 2024, WA

MAINS

CHICKEN SCHNITZEL 25
House made panko crumbed chicken breast, with beer battered steak fries & garden salad

MRT PARMA 28
House made panko crumbed chicken breast, Napoli sauce, smoked ham, mozzarella with beer battered steak fries & garden salad

FISH & CHIPS 28
Beer battered fresh locally sourced Lakes Entrance gummy shark with beer battered steak fries, house made tartare sauce & garden salad
GFA, DF

Suggested wine: Lightfoot & Sons Chardonnay, East Gippsland

PORK BELLY 30
Crispy skinned pork belly with Asian noodles, bok choy & Malaysian satay coconut milk sauce. Coriander, chilli & bean shoot garnish **GF, DF, 🌱**

Suggested wine: Lightfoot & Sons Pinot Noir, East Gippsland

WAGU RUMP 58
500g Wagu Rump Marble Score 6-7 cooked to your liking served with beer battered steak fries, slaw, & your choice of sauce (gravy, mushroom, pepper, herb & garlic butter, warm honey mustard, truffle mayo, tomato sauce, BBQ sauce, Chimichurri & aioli) **GFA, DF**

Suggested wine: Lightfoot & Sons Shiraz, East Gippsland VIC

SCOTCH FILLET 42
300g Scotch fillet, beer battered steak fries, poppy seed dressing slaw, & your choice of sauce (gravy, mushroom, pepper, herb & garlic butter, Chimichurri warm honey mustard, truffle mayo, tomato sauce, BBQ sauce & aioli) **GFA**

Add Seafood Sauce 14

Suggested wine: Wyanga Cab Sauv, Lakes Entrance VIC

LAMB BACKSTRAP 36
Grilled lamb cooked medium served with Spanish spiced Freekeh, grilled zucchini, Dutch carrots, mojo sauce & Labneh **DF**

Suggested wine: Sarsfield Estate Cab Shiraz Merlot, East Gippsland

MAINS CONTINUED

FISH OF THE DAY

Please see specials

MARKET PRICE

MRT BURGER

Angel Bay beef patty with bacon, cheese, lettuce, tomato, MRT burger sauce, served in a Brioche bun with beer battered steak fries & your choice of tomato or aioli sauce

25

LINGUINI FRUTTI DI MARE

Calamari, prawn & Lakes Entrance gummy shark sautéed with garlic & a touch of chilli, finished in a herb garlic butter white wine, Napoli sauce & served with toasted Seasalt sour dough **GFA, DFA, 🌶️**

30

Suggested wine: Wyanga Park Sauv Blanc, Lakes Entrance, VIC

MUSHROOM CARBONARA

Oyster mushrooms, bacon, spring onion, parsley, parmesan & linguine tossed in a creamy garlic sauce **GFA**

27

Add Chicken

5

VEGAN RISOTTO

Grilled Mediterranean vegetables in a white wine vegan butter tomato risotto, topped with a basil pesto sauce & plant based cheese. **V, VEG, DF, GF**

26

Suggested wine: Lightfoot & Sons Pinot Noir, East Gippsland

CHICKEN & AVOCADO GNOCCHI

Shredded grilled chicken, avocado & spring onion in a creamy white wine sauce tossed with Little Red Bucket Gnocchi & Parmesan **GFA (penne pasta)**

30

Suggested wine: Lightfoot & Sons Pinot Grigio, East Gippsland



GFA

GF

VEG

V

VA

DF

DFA

Spicy

Gluten Free Available

Gluten Free

Vegetarian

Vegan

Vegan Available

Dairy Free

Dairy Free Available

KIDS

CHEESEBURGER	16
Angel Bay beef patty served on a Brioche bun with cheese, tomato sauce & beer battered steak fries	
BATTERED FISH	16
2 pieces of battered gummy, served with beer battered steak fries OR seasonal vegetables & tomato sauce GFA	
PASTA PENNE	14
Creamy cheese OR Napoli sauce & cheese GFA, DFA	
CHICKEN SCHNITZEL	14
Served with beer battered steak fries OR seasonal vegetables & tomato sauce	
MAKE IT A PARMA (cheese, ham, Napoli sauce)	2

SAUCES

SAUCES	
Gravy, Pepper, Mushroom, Warm Honey Mustard, Garlic Herb Butter, Truffle Mayo, Aioli, Chimichurri GF	
	4
Tomato Sauce, BBQ Sauce	
	2
SEAFOOD SAUCE	14
Gummy, prawns & calamari in a creamy white wine sauce	

SIDES

CHATS	8
Herb & garlic potato chats in olive oil & red wine vinaigrette	
MRT SALAD	8
Cherry tomato, cucumber, pickled red onion & mixed leaves tossed in a poppy seed dressing	
HEIRLOOM TOMATOES	12
Caprese salad with Heirloom tomatoes, bocconcini cheese, basil & balsamic reduction V, Veg, GF	
SWEET POTATO CHIPS	7
With Aioli or Tomato sauce	
BEER BATTERED STEAK FRIES	6
With Aioli or Tomato sauce	
SEASONAL VEG	7
Carrot, broccoli, cauliflower & squash DFA, V, Veg, GF	

DESSERTS

ALL DESSERTS MADE IN-HOUSE

- STRAWBERRY & SAGO PUDDING** 15
Glass set vanilla bean & coconut milk sago pudding with basil black pepper macerated strawberries topped with macadamia crumb
V, Veg, GF, DF
- CALLEBAUT CHOCOLATE PUDDING** 15
Warm chocolate pudding with toasted marshmallow lollipop & vanilla bean ice cream
- DEEP FRIED POLENTA CUSTARD** 15
Hard set polenta custard with orange cinnamon & Tambo Valley Honey syrup served with vanilla bean ice cream
- COFFEE BRULLE** 15
Rich coffee custard, caramel crunch with Biscoff dippers
- SUNDAE** 12
Vanilla ice-cream, your choice of topping (chocolate, strawberry, caramel)
GFA
- AFFOGATO** 17
Vanilla ice-cream, shot of espresso coffee & your choice of liquor (Frangelico, Kahlua, Baileys, Tia Maria)

NON-ALCOHOLIC DRINKS

	POT	SCHOONER
SOFTDRINK		
Coke, Coke No Sugar, Lift, Sprite, Raspberry, Dry Ginger, Soda	4	4.5
JUICES		
Apple Juice, Orange Juice, Pineapple Juice, Cranberry Juice	4	4.5
LEMON, LIME & BITTERS		
Your choice of Soda OR Sprite	4.5	5
NON ALCOHOLIC SPARKLING 200ML		
Henkell Zero		6
NON ALCOHOLIC BEER		
Great Northern Zero, Carlton Zero		5.5
SCHWEPPE'S BOTTLES		
Mineral Water, Tonic Water		4.5
FEVER TREE 200ML		
Mineral Water, Tonic Water, Ginger Beer		4.5
TEA & COFFEE	CUP	MUG
Teas	4.5	5
English Breakfast, Peppermint, Earl Grey, Black, Green		
Coffee	4.5	5
Short Black, Latte, Cappuccino, Long Black, Flat White, Mocha, Chai Latte		
Hot Chocolate		6
Iced Chocolate		7.5
Iced Coffee		7.5
MILK AVAILABLE Full Cream, Skim Milk		
Soy Milk, Almond & Oat Milk		0.5

MOCKTAILS

ISLAND DREAM	10
Apple Juice, Orange Juice, Pineapple Juice, Cranberry Juice, Sweet & Sour	
TROPICAL SUNRISE	10
Pineapple Juice, Orange Juice, Soda Water, Grenadine	
VIRGIN SPRITZ	10
Bitters, Zero Alcohol Sparking Brut, Soda Water, Fresh Orange	
VIRGIN MIMOSA	10
Orange Juice, Zero Alcohol Sparkling Brut	
PINE PUNCH	10
Pineapple Juice, Apricot Nectar, Dry Ginger, Soda Water & Lime Juice	

SPARKLING

		GLASS	BOTTLE
De Bortoli Prosecco 200ml	King Valley, VIC	9	-
Henkell Trocken Brut 200ml	Germany	9	-
Henkell Trocken Rose Brut 200ml	Germany	9	-
Wyanga Prosecco 700ml	Lakes Entrance, VIC	-	38

ROSE & MOSCATO

Lightfoot & Sons Rose	East Gippsland, VIC	10	40
Wyanga Boobialla Pink Moscato	Lakes Entrance, VIC	9	38
Blue Gables Moscato	Gippsland, VIC	10	40

WHITE WINE

Wise Wine Sea Urchin Semi Sauv Blanc	Margaret River	9	36
Lightfoot & Sons Pinot Grigio	East Gippsland, VIC	10	40
Robert Oatley Signature Riesling	Great Southern, WA	10	40
Wyanga Sauv Blanc	Lakes Entrance, VIC	9	38
Vidal Estate Sauv Blanc	Marlborough, NZ	10	40
Blue Gables Jesse Chardonnay	Gippsland, VIC	14	42
Lightfoot & Sons Chardonnay	East Gippsland, VIC	10	40

RED WINE

Wyanga Light Dry Red	East Gippsland, VIC	9	36
Sarsfield Estate Cab Shiraz Merlot	East Gippsland, VIC	10	40
Wyanga Cab Merlot	Lakes Entrance, VIC	9	38
Giesen Merlot	Hawke's Bay, NZ	9	38
Lightfoot & Sons Pinot Noir	East Gippsland, VIC	10	40
Wyanga Cab Sauv	Lakes Entrance, VIC	9	38
Robert Oatley Signature McLaren Vale Shiraz	McLaren Vale, SA	9	38
Lightfoot & Sons Shiraz	East Gippsland, VIC	10	40

PREMIUM CABINET WINES

Cannibal Creek Merlot	Gippsland, VIC	50
Bass River 1835 Pinot Noir	South Gippsland, VIC	50
Narkoojee Maxwell Reserve Cabernet	Gippsland, VIC	55
Lightfoot & Sons Cliff Block Pinot Noir	East Gippsland, VIC	55
Henschke Henry Seven's Shiraz Blend	Barossa, SA	55
Heathcote Estate Shiraz	Heathcote, VIC	60
St Hallett Blackwell Shiraz	Barossa, SA	70
Seppelt Mt Ida Shiraz	Heathcote, VIC	80
Blue Gables Hanratty Hill Shiraz 2023	Gippsland, VIC	80

AWARD WINNING WINES

Wyanga Cab Merlot ICCWS 2024 Gold
 Sarsfield Cab Shiraz Merlot International Wine Challenge AWC Vienna 2022

TAP BEER

	POT	SCHOONER
Great Northern Super Crisp	5.8	7
Carlton Draught	6	7.5
Carlton Dry	6	7.5
Furphy	6	7
James Squire 150 Lashes	7	8
James Squire Alcoholic Ginger Beer	7.5	9

TAP MIXED ALCOHOL

	POT	SCHOONER
Brookvale Union Vodka, Lemon, Lime & Bitters	8	10
Hard Rated	8	10

BOTTLED BEER

Cascade Light	6
Hahn Premium Light	6
Great Northern Super Crisp	6.5
XXXX Gold	6.5
Victoria Bitter	7
Carlton Draught	7
Carlton Dry	7
Hahn Super Dry	8
Hahn Gluten Free	8

CRAFT BEER

Pure Blonde	8
Coors Lager	8
Heineken	8
Crown Lager	8
Corona	8
Stella Artois	8
Miller Chill	8
Peroni	8
Coopers Pale Ale	8
Coopers Sparkling Ale	8

STOUT

Coopers Extra Stout	8
Guinness Extra Stout	8

CIDER

Somersby - Pear, Apple or Blackberry	8
Strongbow - Original, Sweet, Dry or Lower Carb	8

Surcharge of 15% applies on public holidays

LOCAL BEER

LOCAL BEER

Sailors Grave Seabird Coastal Hazy Pale Ale	11
Sailors Grave Drowned Man IPA	10
Sailors Grave Draught	10
Sailors Grave Down She Gose Ale	10
Maffco Gippslander	9

RTD'S

STANDARD

Jim Beam Can	11
Bundy Can	
Southern Comfort & Cola Can	
CC & Cola Can	
CC & Dry Can	

PREMIUM

Jack Daniels Can	12
Wild Turkey Can	
Wild Turkey 101 Can	14

CRUISERS

Raspberry	10
Lemon & Lime	
Pineapple	
Orange	
Berry	

VOK PRE MIX DRINKS

Raspberry Ripple	9
Fruit Tingle	
Sex on the Beach	

SPIRITS 30ML HAVE YOUR WAY, NEAT, ON THE ROCKS OR MIXED

LOCAL DISTILLERY

9.5

Bullsh*t Spiced Hooch
 Black Sheep Premium Hooch
 Lemon Myrtle Vodka
 Honey & Vanilla Bean Vodka

BASIC SPIRITS

10

Wyborowa Vodka
 Bacardi Rum
 Beefeater Gin (Original or Pink)
 No 12 Ouzo
 Jim Beam
 Johnnie Walker Red
 Skrewball Peanut Butter Whiskey
 Southern Comfort
 Canadian Club
 Bundy rum
 Cougar
 Midori
 Malibu
 Kahlua
 Baileys
 Tia Maria
 St Agnes Brandy

PREMIUM SPIRITS

12

Tanqueray Gin
 Sierra Tequila
 Cointreau
 Drambuie
 Frangelico
 Chambord
 Galliano (Sambuca, Vanilla, Black, Amaretto)
 Jack Daniels
 Jim Beam Devils
 Tullamore Dew
 Jameson Whiskey
 Fireball Whisky
 Maker's Mark
 Starward Australian Whisky
 Sailor Jerry Spiced Rum
 Captain Morgan
 Kraken Black Spiced Rum
 Jager
 Wild Turkey American Honey
 Wild Turkey
 Wild Turkey 101

14

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COCKTAILS

RASPBERRY SOUR Chambord, Gin, Lime Juice, Cranberry Juice	17
APPLEJACK Vodka, Fireball, Apple Juice	19
TOBLERONE Frangelico, Baileys, Kahlua, Cream, Honey	19
SOUR COKE BOTTLE Fireball, Vodka, Lemon Juice, Sugar Syrup, Coke	19
TEQUILA SOUR Tequila, Chambord, Lemon Juice, Raspberries, Sugar Syrup	19
CLASSIC MARGARITA Altos Tequila, Cointreau, Lime Juice	17
TRADITIONAL MARTINI Ambrosia Gin or Premium Vodka, Vermouth, Olive	17
APEROL SPRITZ Aperol, Prosecco	17
COSMOPLOITAN Vodka, Triple Sec, Cranberry Juice	17
ESPRESSO MARTINI Vanilla Galliano, Kahlua & Espresso Coffee	17
PINA COLADA Malibu, Bacardi, Coconut Cream, Pineapple Juice	17
MOJITO Bacardi, Cointreau, Lime Juice, Sugar Syrup, Soda Water & Mint Leaves	19
PORNSTAR MARTINI Vanilla Vodka, Passoa, Prosecco, Lime Juice, Passionfruit Pulp	19
SPICED HOOCH STICKY DATE Bullsh*t Spiced Hooch, Butterscotch Schnapps, Date Syrup, Cream	19

FULL COCKTAIL LIST AVAILBLE AT THE MITCH FROM WEDNESDAY - SUNDAY