

2 Scoops of vinnila bean ice cream with

berries passion fruit.

## **FAMILY FEAST NIGHT**

## **EVERY THURSDAY & FRIDAY FROM 4PM**

(KIDS MEAL FREE WITH THE PURCHASE OF EVERY MAIN MEAL)

MAKE YOUR FEAST W. ANY THREE COURSES ONLY \$49PP

\$26

\$16

TIMES'S BRUSCHETTA (VG) Cherry tomato, red onion, fresh basil, oregano, Grana Padano, drizzled with extra virgin olive o		CRISPY CHICKEN TACOS  two soft tacos with crispy chicken fillets, mango chilli & avacado salsa , chipotle mayo, pickle cabbage, coriander.	\$26
S&P CALAMARI / L COMES WITH CHIPS Lemon pepper calamari, lemon aioli.	\$14/19	CRISPY FISH TACOS  Two soft tacos with crispy fish fillets, mango chilli & avacado sal sa , chipotle mayo,	\$26
GALRIC AND CHEESE BREAD	\$12	pickle cabbage, coriander.	
grilled sour dough bread glazed with confit garlic & herb butter finished with parmasean che	ese		
OUR FA	AVOUR	ITE MAINS	
GRILLED LAMB PLATE	\$38	PAN SEARED SALMON (GF)	\$32
Slow cooked lamb shoulder finished over the gril with lemon and herb basting, served with chips,		Capsicum and pumpkin puree, broccoli, quinoa and brown rice, chilli tomato relish.	
salad, grilled pita bread & tzatziki sauce.		PRAWN LINGUINE	\$32
CHICKEN THIGH SKEWER  Portugese style marinated chicken thigh fillets with onion, capsicum, grilled and glazed with barbecue glaze.  Served with choice of chips or salad.		Sautéed prawn meat,confit cherry tomato, garlic & chilli deglazed with white wine, hint of napoli sauce, spainch and extra virgin olive oil.	
		ANGUS PORTERHOUSE(300gm) (GF)	\$49
PORK BELLY SKEWER (GF)	\$34	Riverine premium black angus steak, served wit chips, house salad and garlic & herb butter.	h
Slow cooked pork belly finished over the flame		NASI GORENG	\$32
grill galzed with onion & hot honey glaze. Served with choice of chips or salad.  SOUTHERN FRIED CHICKEN BURGER	\$29	Indonesian-style fried rice with pork, chicken, prawn, green vegetables, chilli, topped with frie egg, coriander, bean sprout and fried shallots. (VG option available)	ed
Souther fried chicken (juicy fillet) layered wit	h	LINGUINE CARBONARA	\$29
confit garlic & chipotle mayo, drizzle of hot honey sauce, pickels, letauce & melted cheese. Served with chips.		Pan fried bacon & mushrooms, spring onion, white wine cream sauce, parmesan cheese +chicken 6	
DOUBLE WAGYU BURGER	\$32	STEAK SANDWICH	\$36
Mayura wagyu double patty, bacon, lettuce, brais onion,tomato, burger sauce,cheese on toasted brioche bun. Served with chips.		Tender prime angus scotch fillet, bacon, lettuce, tomato, caramelised onion, cheese on sour dough, aioli. served with chips.	
		Served with onips.	
Dessert		KIDS MENU (Under 12 years only)	
GRANOLA & PANNA COTTA	\$14	CHEESE BURGER Beef patty with tomato sauce and chips.	\$14
Elder flwoer & coconut panna cotta, berry collie and a sprinkle of coconut and walnut	t	CHICKEN NUGGETS	\$15
crumble.	<b>.</b>	With tomato sauce and chips.	
ICE CREAM AND BERRIES	\$14	KIDS CALAMARI	\$12

With tomato sauce and chips.



## **BEVERAGES MENU**

SPECIALITY COFFEI		BEER & CIDER	
HOUSE BLEND (early bird	is our house blend)	CORONA	\$12
Regular / Mug	\$4.5/\$5.9	VICTORIA BITTER	\$9
Takeaway S/M/L	\$4.5/\$5.9/\$6.9	CARLTON DRAUGHT	\$9
EXTRAS	+ \$0.5	CARLTON DRY	\$9
Extra-shot, Soy, Decaf, ( Hazelnut, Caramel, Vanil		APPLE CIDER	\$10
		CASCADE LIGHT	\$8
HOUSE SPIRITS \$12	2	ASAHI	\$10
GORDON'S GIN	— JIM BEAM	RED WINE (Glass/Bottle)	
SMIRNOFF VODKA	BACARDI	TURKEY FLAT SHIRAZ	044 (044
JOHNNIE WALKER RED	JACK DANIELS		\$11/\$44
CANADIAN CLUB	EL JIMADOR TEQUILA	UNDERGROUND PINOT NOIR	\$11/\$44
JAMESON	BAILEYS / FRANGELICO	SWEET WINE (Glass/Bottle)	-
		GROWERS GATE MOSCATO	<b>-</b> \$9/\$36
WHITE WINE (Glass	s/Bottle)		
BABICH SAUVIGNON BLAN	C \$10/\$4	Prosecco	
SINGLEFILE RUN FREE C			\$10/\$45
02110121 112 11011 1 1121 0		•	*****
COCKTAILS			
SPICY WATERMELON MAR	GARITA \$2	0 BLOODY MARY	\$18
Spiced tequila, Cointrea		Vodka shaken with tomato juice, fresh	
and simple syrup, served Tajín-spiced rim		lemon, Worcestershire sauce, a dash o hot sauce, and a pinch of salt. Bolo	of
		savory, and built to revive	1,
MARGARITA	\$1		040
Tequila, Cointreau, lime simple syrup.	e juice, and	PINK GIN SPRITZ	\$18
ESPRESSO MARTINI	\$20	Pink gin, sparkling wine, soda, and mixed berries – light, bubbly, and refreshing.	
Vodka, Kahlúa, and fresh	n espresso	· ·	
MIMOSA	\$14	round, blue our agas, raspecting	\$16
Sparkling wine and fresh juice	n orange	cordial, and lemonade	<b>04.</b>
PASSION & LYCHEE MOJ	ITO \$1	STRAWBERRY DAIQUIRI	\$16
White rum, lime, mint, s lychee and passionfruit	•	Rum, strawberries, lime juice, and simple syrup (frozen)	
Tychiee and passionifull		PORN STAR MARTINI	\$18
LONG ISLAND ICED TEA		0 Vanilla vodka, Passoa, passionfruit,	-
Vodka, rum, gin, tequila citrus, and cola	a, cointreau,	lime juice, and sparkling wine	