

Snack, Graze & Share

Soup of the day served in a soup cup with crusty ciabatta bread	\$7.90
Herb & Garlic Bread (v)	\$9.90
Baked Cobb Loaf with extra virgin olive oil, balsamic & murray river pink salt (v)	\$8.90
Garlic & Cheese Pizza (v) (gf) pizza base add \$3.00	\$13.90
Trio of Natural Oysters: with a lemon wedge & cocktail sauce	\$9.00
Trio of Kilpatrick Oysters : with crispy bacon & worcestershire sauce	\$10.50
Oysters Mixed 1/2 Dozen	\$19.00
Oysters Mixed Dozen	\$32.00
Ham Hock & Pea Croquettes: served with piccalilli sauce	\$17.00
Lentil, Goats Cheese & Cauliflower Fritters: with mustard mayo & smoked paprika (v)	\$16.00
Grilled Haloumi Cheese: served with a green olive tapenade (v)	\$15.50
Lamb Kofta: char grilled and served with yoghurt sauce	\$18.00
Loaded Wedges: potato wedges topped with bacon, cheese, sour cream and sweet chilli sauce	\$15.50
Nacho's: crispy corn chips topped with salsa, spiced beans, cheese, jalapeno, guacamole, sour cream and spring onion (v)	\$16.50
Calamari: lightly floured and fried. Served with house tartare and lemon. (Main served with chips & salad)	E \$19.50 M \$30.00
Prawns: pan seared with salsa verde	E \$21.00
Scallops: pan seared with red pepper & chorizo salsa	\$21.00

Mains

250gm 100% Grass Fed Great Southern Eye Fillet: Char grilled and served with chips & garden salad or sweet potato puree & steamed broccolini	\$39.00
300gm Red Gum Creek Porterhouse: Char grilled and served with chips & garden salad or sweet potato puree & steamed broccolini	\$36.00
Sauces: mushroom, creamy pepper, garlic butter, gravy	
PLEASE ALLOW A MINIMUM 30 MINUTE WAIT FOR WELL DONE STEAKS	
Roast of the day: served with roasted vegetables & a rich gravy	\$25.50
Salmon Fillet: grilled blackened fillet served with a warm potato salad, lime crème fraiche, fried capers and a grilled lemon cheek	\$33.00
Chicken Parmigiana: freshly crumbed chicken breast topped with virginian ham, napoli & cheese and served with seasoned chips & garden salad	\$25.50
Spring Lamb Backstrap: char grilled and served with spiced peas, honey roasted carrots and a fresh mint & fennel salad	\$31.50
Twice Cooked Pork Belly: crispy pork belly served with a summer celeriac puree, fresh apple, honey walnuts and a rocket salad	\$32.00
Fish and Chips: fried or grilled, served with garden salad and house tartare	\$28.00
Seafood Platter for Two: a selection of prawns, scallops, fish, oysters, calamari, chips & garden salad	\$70.00
Marinated Beef Ribs: slow cooked, bbq belly ribs served with radish & green onion slaw and seasoned chips	\$30.00
Chilli Prawns: wok seared tiger prawns served with chilli noodles, asian greens, and a ginger, garlic & light soy sauce	\$32.00
Baked Ravioli: spinach & ricotta ravioli tossed through napoli sauce and baked with parmesan and fresh basil (v)	\$26.00
Mussel Linguine: fresh mussels, chilli, garlic, white wine & olive oil tossed through linguine and served with crusty bread and lemon	\$28.00
Vegetable Biryani: traditional indian spiced rice with seasonal vegetables, raita and cashew nuts (v)	\$26.00

Pizzas, Burgers, Salads

Italian Style Thin Crust Pizza

Margherita: napolì, buffalo mozzarella & topped with fresh basil (v)	\$19.50
Sicilian: napolì, hot salami, chilli, red onion, jalapenos and buffalo mozzarella	\$23.00
Prawn: napolì, prawns, red onion, red pepper, spinach, mozzarella and finished with chipotle mayo	\$24.00
Mushroom & Brie: napolì, mushroom, brie cheese, sweet onion and topped with fresh prosciutto	\$23.00
Capricciosa: napolì, smoked ham, mushroom, olives & buffalo mozzarella	\$23.00
Vegan Lamb: napolì, vegan lamb, onion, olives, red pepper & vegan cheese (v)	\$23.00

Burgers (all burgers served with seasoned chips)

Wagyu Beef : 200gm beef patty, bacon, lettuce, tomato, pickle, melted cheese, aioli and house relish.	\$22.00
Chilli Burger: 200gm beef patty, jalapeno chilli, onion, cheese, bacon, lettuce and habanero mayo	\$23.00
Southern Chicken: house made southern fried buttermilk chicken with bacon slaw and mustard mayo	\$22.00
Pulled Pork Taco's: 2 soft shell taco's with pulled pork, pickled cabbage, roasted corn, chorizo, avocado, chipotle mayo and served with sweet potato fries.	\$20.00
Vegetarian: spiced chickpea & lentil burger, beetroot jam, vegan aioli, rocket, pomegranate & feta on a turmeric bun served with sweet potato fries (v)	\$21.00

Salads

Lamb Salad: shredded lamb with warm freekah, roasted beets, pickled cauliflower, pomegranate, coriander & topped with crumbled feta.	\$25.00
Caesar: baby cos lettuce, crispy bacon, parmesan cheese, croutons & a soft poached egg. anchovies optional	\$19.90
With grilled herb & garlic chicken	\$24.00
Vietnamese Chicken Salad: chicken, wombok, carrot, cucumber, mint, chilli, coriander and peanuts topped with crispy noodles	\$24.00
Roasted Pumpkin Salad: roasted pumpkin with spinach, pinenuts, pepitas, goats cheese, roasted red onion and a balsamic dressing (v)	\$19.50

Seniors

2 Course \$21.00
3 Course \$23.00

ENTRÉE

Soup of the day served in a soup cup with crusty ciabatta bread

MAINS

Roast of the Day: served with roasted vegetables & a rich gravy

Fish & Chips: fried or grilled fish served with garden salad & house tartare

Caesar Salad: baby cos lettuce, crispy bacon, parmesan cheese, croutons & a soft poached egg. anchovies optional
Add Chicken \$3.00

Calamari: lightly floured and fried . Served with seasoned chips & house tartare

Twice Cooked Pork Belly: crispy pork belly with a summer celeriac puree, fresh apple, honey walnuts and a rocket salad

Chilli Prawns: wok seared tiger prawns with chilli noodles, asian greens and a ginger, garlic & light soy sauce

Chicken Parmigiana: freshly crumbed chicken breast topped with virginian ham, napoli and cheese, served with seasoned chips & garden salad

Lamb Salad: shredded lamb with warm freekah, roasted beets, pickled cauliflower, pomegranate, coriander & topped with crumbled feta

Vietnamese Chicken Salad: chicken, wombok, carrot, cucumber, mint, chilli, coriander and peanuts topped with crispy noodles

Roasted Pumpkin Salad: roasted pumpkin with spinach, pinenuts, pepitas, goats cheese, roasted red onion and a balsamic dressing (v)

200gm Porterhouse: served with chips & garden salad or sweet potato puree & steamed broccolini. Your choice of soup or dessert. \$24.00

DESSERT

Choose from the seniors selection at the Dessert Bar in the Deli

Low Gluten

Soup of the day served in a soup cup		\$7.90
Garlic & Cheese Pizza (v) gf base		\$16.90
Calamari: lightly floured and fried. Served with shaved fennel, rocket and house tartare	E M	\$19.50 \$30.00
Chilli Prawns: wok seared tiger prawns served with chilli noodles, asian greens, and a ginger, garlic & light soy sauce		\$32.00
Lentil, Goats Cheese & Cauliflower Fritters: with mustard mayo & smoked paprika (v)		\$16.00
Grilled Haloumi Cheese: served with a green olive tapenade (v)		\$15.50
Lamb Kofta: char grilled and served with yoghurt sauce		\$18.00
Nacho's: crispy corn chips topped with salsa, spiced beans, cheese, jalapeno, guacamole, sour cream and spring onion (v)		\$16.50
250gm 100% Grass Fed Great Southern Eye Fillet: char grilled and served with chips & garden salad or creamy mash & green beans		\$39.00
300gm Red Gum Creek Porterhouse: char grilled and served with chips & garden salad or creamy mash & green beans		\$36.00
Sauces: mushroom, creamy pepper, garlic butter, red wine jus, gravy		
Roast of the day: served with roasted vegetables & a rich gravy		\$25.50
Salmon Fillet: grilled blackened fillet served with a warm potato salad, lime crème fraiche, fried capers and a grilled lemon cheek		\$33.00
Spring Lamb Backstrap: char grilled and served with spiced peas, honey roasted carrots and a fresh mint & fennel salad		\$31.50
Twice Cooked Pork Belly: crispy pork belly served with a summer celeriac puree and a fresh apple, honey walnut and rocket salad		\$32.00
Vegetable Biryani: traditional indian spiced rice with seasonal vegetables, raita and cashew nuts (v)		\$26.00
Roasted Pumpkin Salad: roasted pumpkin with spinach, pinenuts, pepitas, goats cheese, roasted red onion and a balsamic dressing (v)		\$19.50
Vietnamese Chicken Salad: chicken, wombok, carrot, cucumber, mint, chilli, coriander and peanuts		\$24.00
All Pizza's on bistro menu: gf base		Add \$3.00

Whilst we are pleased to offer a variety of LG menu options, we are not a dedicated GF kitchen and cannot guarantee that any item is completely free of allergens.

We encourage patrons to consider this information in light of dietary requirements.

Teens & Desserts

Dava designed for the 'InbeTEENers' 12-16years

All Teen Mains

\$17.00

Calamari: lightly floured and fried. Served with seasoned chips and house tartare

Beef Burger: beef patty, cheese, bacon, lettuce, tomato & aioli. Served with seasoned chips.

Fish & Chips: fried or grilled fish served with seasoned chips & house tartare.

Pasta Bolognaise: House made bolognaise sauce tossed through pasta and topped with fresh parmesan cheese.

Chicken Parmigiana: freshly crumbed chicken breast topped with virginian ham, napoli & cheese, served with seasoned chips.

Desserts & Drinks

Churro's - crispy, golden and covered in cinnamon sugar. Served with dipping chocolate and vanilla ice cream

\$6.00

Ice cream Sundaes - creamy vanilla ice cream, strawberries, persian fairy floss, wafer, whipped cream and your choice of toppings

\$6.00

Flavours available: chocolate, strawberry, vanilla, caramel

Toppings available: mini m&m's, 100's & 1000's

Ice cream - choose from our range. Available in a cup or waffle cone

1 scoop \$4.00

2 scoops \$6.00

Milkshakes - choose from chocolate, vanilla, strawberry or caramel

\$4.50

Old School Spiders - ice cream topped with lime, cola, lemonade or creaming soda soft drink

\$6.00

Soft Drink - lemon squash, pepsi, pepsi max, lemonade or creaming soda

Kids \$2.10

Pot \$4.20

Schooner \$5.20

Kids & Sides

Kids

All Kids Meals \$7.50*

Fish & chips

Pasta Bolognaise

Ham & Cheese Pizza & chips

House made Chicken Nuggets & chips

Junior Burger & chips

Kids menu options are suitable for children aged 12 and under.

*One free child's meal will be deducted when ordered in the same transaction as one adults main meal.
Please note: not available on weekends, public holidays, school holidays and festive days.

Sides

Garden Salad	\$7.50
Bowl of Seasoned Chips	\$10.90
Bowl of Vegetables	\$8.00
Bowl of Sweet Potato Fries	\$12.90

DIETARY REQUIREMENTS

Please stipulate any dietary intolerance at the time of ordering. Within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. We will do our utmost to accommodate your requirements, however the decision to consume a meal is the responsibility of the diner.

DINING TOGETHER

If you wish to dine together please order at the same time & ensure all meals are recorded on the same docket when you quote your table number.