

Drinks Menu

	Region	Glass	Bottle
Sparkling Wines			
Six Foot Six – Prosecco	Moorabool Valley – VIC	8.00	35.00
Lindeman's 'Henry Sons' Brut Cuvee	Hunter Valley – NSW	7.50	32.00
White Wines			
Jack & Jill Chardonnay	Bellarine Pen. – VIC	8.00	40.00
Moorabool Ridge Estelle Sauvignon Blanc	Lethbridge – VIC	9.00	45.00
Six Foot Six Pinot Gris	Moorabool Valley – VIC	8.00	36.00
Angel Cove Sauvignon Blanc	Marlborough – NZ	9.00	42.00
Lindemans Semillon Sauvignon Blanc	Hunter Valley – NSW	7.50	36.00
The Hill 'Scotchmans Hill' Moscato	Bellarine Pen. – VIC	8.00	35.00
Lethbridge Pinot Gris	Lethbridge – VIC	-----	56.00
Between Five Bells White	Lethbridge – VIC	-----	63.00
Allegra Chardonnay	Lethbridge – VIC	-----	90.00
Red Wines			
Heathcote Nero D'Avola	Marcus Hill – VIC	9.00	43.00
Moorabool Ridge Sofia Shiraz	Lethbridge – VIC	10.00	48.00
Del Rios Pinot Noir	Anakie – VIC	10.00	48.00
Longboard Shiraz	Bellbrae – VIC	8.00	36.00
Saltram 'Makers Table' Cabernet Sauvignon	Hunter Valley – NSW	7.50	32.00
Lindemans 'Henry Sons' Shiraz Cabernet	Hunter Valley – NSW	7.50	32.00
Matua Merlot	Hawkes Bay – NZ	7.50	32.00
Seldom Inn Shiraz	McLaren Vale – SA	-----	56.00
Seldom Inn Cabernet Sauvignon	McLaren Vale – SA	-----	56.00
Geddes Old Vine Shiraz	McLaren Vale – SA	-----	90.00
Lethbridge Pinot Noir	Lethbridge – VIC	-----	80.00
Lethbridge Great Western Shiraz	Lethbridge – VIC	-----	80.00
Mietta Pinot Noir	Lethbridge – VIC	-----	90.00
Handcart Shiraz	Adelaide Hills – SA	-----	46.00
Schmidt Shiraz	Barossa Valley – SA	-----	50.00

Beer

Carlton Draught	5/10/19
Cascade Premium Light	4.5/9/16
50 Lashes Pale Ale	5.5/11/22
Furphy	5.5/11/22
4Pines Pale Ale	6.0/11.5/23
Brookvale Union Cider	5.5/11/22
Corona	8.0
Carlton Dry	6.5
Pure Blonde	6.0
XXXX Gold	5.5
Guinness Can	9.0
Monteith's Apple Cider	8.0
Brookvale Ginger Beer	8.0

Cold Drinks

Soft Drinks	
Can	3.5/Glass 3.5/Jug 15
LLB Glass	4.5
Soda Water Glass	3.5
Sparkling Water 250ml	4.0
Tonic Water 250ml	4.0
Bundaberg Ginger Beer	4.0
Red Bull Can	4.0
Affogato 6.0 w. Liquor	14.0
Iced Coffee	5.5
Iced Chocolate	5.5
Iced Latte	5.5
Glass Of Juice	4.0
(Orange, Apple, Pineapple, Cranberry)	

Hot Drinks

Short/Long Black	4.00
Short Macchiato	4.00
Long Macchiato	4.00
Flat White	4.00
Latte	4.00
Cappuccino	4.00
Chai Latte	4.00
Hot Chocolate	4.00
Large, Decaf, Strong, Soy Milk	0.50
Tea Blossom Pot	4.80
English Breakfast, Earl Grey, Peppermint, Jasmine Green	
Mulled Cider	8.00

Entrées

Garlic Bread (MV) \$8.00

Mozzarella and Pumpkin Croquettes (V) \$14.00
in lemon crumb with braised local red cabbage and house-made chipotle mayo

Scallops Gratin (MGF) \$15.00
with creamy spinach cheese remoulade and beetroot purée

Grilled Halloumi Cheese Appetiser (GF) (V) \$14.50
with cherry tomatoes, fig compote, seasonal fruits, drizzled with balsamic glaze

Mains

Salted Barramundi (GF) \$28.00
pan seared wild caught barramundi served with ginger and sweet potato mash and coconut spiced kaffir bokchoy

Chicken Provençale (GF) \$26.00
marinated for 24h in fresh herbs and served in delicious mushrooms and mozzarella risotto

Confit Pork Belly (MGF) \$26.00
crispy confit pork belly with asparagus, dauphin potatoes and honey carrot purée

Braised Lamb Shanks (GF) \$28.00
slow cooked lamb shanks in rosemary jus with irish mash and vegetables

Batesford's Porterhouse (MGF) \$29.00
grilled porterhouse steak with chat potatoes and warm vegetables
selection of sauces: red wine jus, peppercorn sauce or mushroom sauce

Smoked Beef Brisket (GF) \$29.00
with corn on the cob, honey roasted vegetables, chat potatoes and chilli lime barbeque sauce

Koh Phi Nasi Goreng (MGF) \$28.00
asian style spiced stir-fried rice with chicken, prawns and egg omelette

Potato Gnocchi (V) \$24.00
tossed in spinach and parmesan sauce, topped with toasted pine nuts and sage

Rustic Warm Salad (GF) (V) \$19.00
roasted pumpkin, goats cheese and fresh organic pomegranate on a bed of greens

Atlantic Salad (GF) \$25.00
salmon fillet on fennel salad, drizzled with house-made orange vinaigrette

Sides

Garden Salad (GF)(V) \$9.00 E.A.
Crispy Chat Potatoes (MGF)(V)
Cajun Spiced Chat Potatoes (MGF)(V)
Wedges (MGF)
Rosemary Sea Salt Chips

Kids Menu

Choice of: **Fish and Chips (MGF)**
\$12.00 **Chicken Nuggets and Chips**
Gnocchi Bolognese
*all kid's meals include a glass of soft drink/juice
and vanilla ice-cream*

Dessert

Sticky Toffee Pudding \$12.00
White Chocolate Crème Brûlée (GF) \$12.00
Pavlova with Minted Coulis (MGF) \$12.00 + **Ice-Cream** \$4.00
Affogato a shot of coffee poured on ice-cream \$6.00 **with liqueur** \$14.00

V Vegetarian
GF Gluten free
MV Modified Vegetarian
MGF Modified to Gluten Free