



EVENING MENU

5pm- Close

SMALL BITES

BREAD & DIPS

Selection of grilled breads with, assorted house made dips

\$12.00

GARLIC BREAD

Half baguette served with house aioli

\$8.50

MUSHROOM ARANCINI

Crumbed rice balls, in tomato, herb sauce, with shaved parmesan

\$9.00

SPINACH & FETA FILO

Spinach & feta filo, served with dolmades, olives, onion jam & olive oil

\$9.00

MUSSEL &

DARK BEER FRITTERS

Mussels fritters served with salad, & smoked paprika oil

\$9.00

LIGHT BITES

LOADED NACHOS

Crispy corn chips with chilli beans & cheese, grilled then served with sour cream, fresh tomato salsa, smashed avocado and jalapenos & your choice of:

Beef or Vegetarian

\$18.00

WEDGES

Potato wedges with sour cream & sweet chilli sauce

\$10.00

add BACON & CHEESE

\$4.00

SOFT SHELLED TACOS

Soft shelled taco, served with slaw, jalapenos, & sour cream & your choice of:

Pulled pork or

Buttermilk crispy chicken

\$8.00

SHARING PLATTERS

ANTIPASTO PLATTER

Selection of roast beef, salami, smoked salmon, grilled venison, & assorted cheeses, served with grilled breads & assorted house made dips

\$45.00

VEGETARIAN PLATTER

Selection of grilled vegetables, assorted cheeses, marinated olives, & other delights, served with grilled breads & assorted house made dips

\$40.00



EVENING MENU

5pm - Close

SALADS

POACHED CHICKEN SALAD

Poached chicken, egg noodles, julienne vegetables, sprouts, soya & sesame dressing topped with toasted pinenuts

Beer Match: Panhead Port Road Pilsner

Wine Match: Te Whare Ra- Gewurtztraminer **\$19.00**

COCONUT CRUMBED CALAMARI SALAD

Flash fried calamari with a coconut crumb, tossed with cos lettuce, sliced red onion, roasted tomato, crispy capers shaved parmesan and lime aioli

Beer Match: Stella

Wine Match: Bastard by Marisco - Chardonnay **\$20.00**

CHICKPEA & HERBED ROASTED VEGETABLE SALAD

Chickpea, with herbed roasted root vegetables, with a honey & yoghurt dressing

Beer Match: Panhead Quickchange IPA

Wine Match: The Ned - Rose **\$17.00**

BURGERS

CHICKEN BURGER

Thai chicken, marinated in lemongrass, chilli, & lime with banana relish, salad and aioli dressing. Served with fries

Beer Match: Steinlager Classic

Wine Match: Roaring Meg - Pinot Gris **\$19.50**

BEEF BACON & SMOKED CHEESE BURGER

Beef patty, smoked cheese, grilled bacon, onion jam, salad and aioli dressing. Served with fries

Beer Match: Panhead Supercharger APA

Wine Match: Trinity Hill - Pinot Noir **\$19.50**

VEGETARIAN BURGER

A chickpea, spinach, courgette & feta patty with banana relish, salad and aioli dressing. Served with fries

Beer Match: Corona

Wine Match: Roaring Meg - Reisling **\$18.50**

CHAR-GRILLED VENISON BURGER

Char-grilled venison & goats cheese with onion jam, salad and aioli dressing. Served with fries

Beer Match: Panhead Blacktop Oat Stout

Wine Match: Angus the Bull - Cabernet Sauvignon **\$21.00**

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EVENING MENU

5pm - Close

STEAKS

STEAK & CHIPS

250gm Sirloin chargrilled to your liking with steak fries, garden salad & your choice of our housemade steak sauces

Beer Match: Emerson's Bookbinder

Wine Match: Trinity Hill - Merlot

\$30.00

EYE FILLET STEAK

200gm eye fillet steak chargrilled to your liking, served a top of potato gratin, and roasted root vegetables & your choice of our housemade steak sauces

Beer Match: Panhead Blacktop Oat Stout

Wine Match: Angus the Bull - Cabernet Sauvignon

\$39.00

HOUSEMADE STEAK SAUCES

- Garlic butter
- Creamy mushroom & tarragon
- Red wine jus

add PRAWNS

\$8.00

SIDES

FRIES & AIOLI

\$6.50

GARDEN SALAD

\$6.50

CREAMY MASH POTATO

\$6.50

DAILY GARDEN VEGE

\$6.50

MAINS

PORK MEDALLIONS

Panko & macadamia nut crumbed pork medallions pan-fried, served a top of potato gratin, and roasted root vegetables & apple compote

Beer Match: Emerson's 1812

Wine Match: Roaring Meg - Pinot Gris

\$34.00

OVEN ROASTED CHICKEN BREAST

Oven roasted chicken breast filled with herb stuffing, wrapped in bacon. served with a cannellini bean, tomato, capsicum hot pot

Beer Match: Panhad Supersharger APA

Wine Match: Bastard by Marisco - Chardonnay

\$33.00

FISH OF THE DAY

Ask your wait staff for today's fish

Beer Match: Emerson's Pilsner

Wine Match: Roaring Meg - Sauvignon Blanc

\$30.00

FISH & CHIPS

Classic kiwi beer battered fish & chips with house tartare & green salad

Beer Match: Corona

Wine Match: The Ned - Pinot Gris

\$25.00

VEGETARIAN MEZZE

You get a little taste of:

- Spanish cannellini bean, tomato, capsicum hot pot
- Spinach & feta filo
- Risotto stuffed vegetables

\$24.00



DESSERT MENU

CREME BRULEE

Baileys infused crème brulee with
jaffa chocolate bark

\$14.00

BROWNIE

Mint chocolate and macadamia nut brownie
with chocolate sauce & ice cream

\$14.00

APPLE & APRICOT TARTAN

Apple & apricot tartan, with apple crumble ice
cream & crème anglaise

\$14.00

BELIGUM WAFFLES

Served with flambeed bananas, chocolate sauce
& vanilla bean ice cream

\$14.00

ICE CREAM SUNDAE

- Berrytastic
- Chocolate Delight

\$14.00



BREAKFAST MENU

OPEN - 3pm

BELGUIM WAFFLES

Served with grilled bacon, banana, maple syrup & whipped cream

\$16.00

SPANISH BAKED EGG

An egg baked in a cannellini bean, tomato, capsicum hot pot

\$14.00

add CHIRZO

\$2.50

BACON & EGGS

Crispy bacon & eggs any style on toast

\$16.00

BIG BREAKFAST

Bacon, sausage, hash-brown, mushroom, grilled tomato, poached eggs & toast

\$21.00

EGGS BENEDICT

Served on toast ciabatta with wilted spinach, poached eggs & toast

Your choice of:

- Mushroom
- Grilled bacon
- Smoked salmon

\$17.00

\$18.00

\$20.00

TOAST & SPREADS

Toasted ciabatta, with butter & a selection of spreads

\$7.00



LUNCH MENU

OPEN - 5pm

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Selection of grilled breads with, assorted house made dips

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- Garlic butter
- Creamy mushroom & tarragon
- Red wine jus

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