

## SPARKLING

	150ML	200ML	BOTTLE
YELLOWGLEN YELLOW BRUT CUVÉE - South Eastern Australia		8.5	
YELLOWGLEN PINK SOFT ROSÉ - South Eastern Australia		8.5	
ROTHBURY ESTATE SPARKLING CUVÉE - South Eastern Australia	7.5		30

## WHITE WINE

	150ML	250ML	BOTTLE
HARTOG'S PLATE MOSCATO - Marlborough, NZ	7.5	12.5	32.9
ROTHBURY ESTATE SEMILLON SAUVIGNON BLANC - South Eastern Australia	7.5	11	30
SQUEALING PIG SAUVIGNON BLANC - Marlborough, NZ	9.5	14	42
LINDEMAN'S EARLY HARVEST SEMILLON SAUVIGNON BLANC - South Eastern Australia	8	12	34
WOLF BLOSS PRIVATE RELEASE CHARDONNAY	8	12	32
COLDSTREAM HILLS YARRA VALLEY CHARDONNAY - Yarra Valley, VIC			55
CAPE SCHANCK BY T'GALLANT PINOT GRIGIO - Mornington Peninsula	9	14	42
LEO BURING CLARE VALLEY RIESLING - Clare Valley, SA	8.5	11.5	35
CAPE SCHANCK BY T'GALLANT ROSÉ	9	14	42

## RED WINES

	150ML	250ML	BOTTLE
ST HUBERTS THE STAG VICTORIA PINOT NOIR - Victoria	8	12	34
SQUEALING PIG TEMPRANILLO - South Eastern Australia	9.5	14	42
ROTHBURY ESTATE SHIRAZ CABERNET SAUVIGNON - South Eastern Australia	7.5	11	30
SEPPELT THE DRIVES SHIRAZ - Heathcote, VIC	8	12	32
PEPPERJACK SHIRAZ - Barossa Valley, SA	10.5	15	45
PEPPERJACK GRADED COLLECTION MCLAREN VALE SHIRAZ - McLaren Vale, SA			55
19 CRIMES CABERNET SAUVIGNON - South Eastern Australia	8	12	34
WYNN'S COONAWARRA ESTATE THE GABLES CABERNET SAUVIGNON - Coonawarra, SA	8.5	14	38
ROTHBURY ESTATE CABERNET SAUVIGNON MERLOT - South Eastern Australia	7.5	11	30
WOLF BLOSS PRIVATE RELEASE MERLOT - South Australia	8	12	32
GAPSTEAD SHIRAZ DOLCETTO - Victoria	8	12	32



PEPPERMILL  
INN



# BISTRO

# WELCOME



## STARTERS

<b>BOWL OF CHIPS</b> w/ Tomato Sauce	\$7
<b>SAUCES</b> Aioli, Gravy, Mushroom, Dianne & Pepper sauce (GF)	\$2
<b>GARLIC PRAWNS</b>	E \$20 M \$31
<b>SOUP OF THE DAY</b> w/ Garlic Bread	\$9.5
<b>WEDGES</b> w/ Sour Cream, Sweet Chilli & Cheese	\$10.5
<b>BRUSCHETTA</b> Ciabatta bread, Tomato, Onion, Garlic, Basil & Balsamic dressing	\$9.75
<b>CHEESY GARLIC BREAD</b>	\$7.5

## SALADS

<b>CAESAR SALAD (GF ON REQUEST)</b> Cos Lettuce, Croutons, Anchovies, Bacon, poached Egg & Parmesan Cheese tossed w/ traditional house made Caesar dressing	\$18
With Chicken	\$23
With Prawns	\$25
<b>OPEN LAMB SOUVLAKI</b> Served w/ Lamb backstrap, Tomato, mixed Lettuce, Spanish Onion, kalamata Olives, Cucumber, Feta, flatbread & Tzatziki	\$27.5

<b>WARM SALAD OF SALMON (GF)</b> Roasted Kepler Potatoes, Asparagus, red Onions, Celery, butternut Pumpkin on a bed of Spinach. Topped w/ grilled Salmon steak. Sprinkled w/ fried Capers & chef's dressing	\$28
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<b>PRAWN MANGO &amp; AVOCADO</b> E \$16 M \$28 Diced Mango, Avocado wedges on a garden salad. Topped w/ peeled king Prawns in a lime & Mayo dressing	
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## PASTA

SPAGHETTI OR RIGATONI (GF PENNE OR GNOCCHI ADD \$2)

<b>BOLOGNESE</b> Traditional Italian Tomato & basil sauce w/ tender ground Beef	\$22
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<b>CHILLI PRAWN &amp; SCALLOP</b> Pan sautéed Prawns & Scallops tossed w/ fresh chilli, Garlic, Onions & baby Spinach bound in a rich Tomato sauce	\$28
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<b>BOSCIOLA</b> Mushroom, Bacon & spring Onion in a creamy white wine Cheese sauce	\$21
Add Chicken	\$6
Add Prawns	\$8

<b>VEGETARIAN RISOTTO</b> Onion, celery, mushrooms, sundried Tomato, baby Spinach bound in Arborio Rice & Veg stock	\$20
Add Chicken	\$6
Add Prawns	\$8

## MAINS

<b>ROAST OF THE DAY (GF)</b> Refer to Specials board	\$22
<b>FISH OF THE DAY (GF)</b> Refer to Specials board	\$24
<b>CURRY OF THE DAY</b> Refer to Specials board	\$22
<b>WHAT'S IN THE WOK</b> Refer to Specials board	\$23.5
<b>CHICKEN PARMA</b> Crumbed Chicken breast topped w/ Napoli sauce, Ham & Cheese w/ your choice of sides	\$26
<b>CHICKEN SCHNITZEL</b> Crumbed Chicken w/ your choice of sides & lemon wedge	\$24
<b>FISH &amp; CHIPS</b> Beer battered Cod fillets w/ your choice of sides	\$23
<b>CHICKEN CHRISTINA (GF)</b> Seared Chicken breast w/ Bacon finished in a creamy white wine & Garlic sauce topped w/ spring Onions w/ your choice of sides	\$28.5
<b>CHICKEN BURGER</b> Grilled Chicken breast served on toasted bun w/ Onion, Bacon, Lettuce, Tomato topped w/ smoked Paprika Mayo & smashed Avocado served w/ a side of chips	\$23.5
<b>SLOW ROASTED PORK BELLY (GF)</b> Served on a bed of mash & Red wine demi glaze w/ Vegetables	\$29.5
<b>O'ROURKE OPEN STEAK SANDWICH</b> 200 gram Porterhouse fillet topped w/ Tomato, Lettuce, Cheese, Bacon, Beetroot, Onions, fried Egg, topped w/ a spicy Tomato relish on Vienna bread w/ a side of chips	\$29.5
<b>SALT &amp; PEPPER CALAMARI (GF)</b> Served w/ chips & salad, lemon wedge & Chilli Mayonnaise	\$24

## VEGETARIAN

<b>VEGETARIAN PIZZA</b> Rich Tomato base, Pumpkin, Spinach, Spanish Onion, Mushrooms & Cheese	\$20
<b>VEGETARIAN BURGER</b> Double vegetarian burger, Tomato, Lettuce, Beetroot & Cheese served w/ sweet Potato chips and Aioli	\$27
<b>VEGAN CURRY (GF)</b> Pan fried blend of Onion, Garlic, sweet Potato, Carrot, Capsicum, Coriander, Chilli w/ Chickpeas. In a creamy coconut curry finished w/ Broccoli and Cauliflower served w/ rice & Poppadum	\$26.5

## PEPPERMILL CHAR-GRILL

<b>THE PEPPS GRILL (GF)</b> 200g Porterhouse steak, Sausage, Bacon, Lamb chop, satay Chicken skewer, grilled Tomato, fried Egg w/ chips & gravy	\$39.5
<b>300G PORTERHOUSE (GF)</b> Char-grilled to your liking served with your choice of sides and sauce	\$35
<b>SMOKEY PORK RIBS</b> Pork ribs glazed w/ Smokey BBQ sauce served w/ chips and salad	\$39
<b>BEEF &amp; REEF (GF)</b> 300g Porterhouse steak w/ Prawns, Scallops, Squid, Mussels in a cream sauce served w/ your choice of side	\$39.9

## PIZZA

<b>GF BASE AVAILABLE. ADD \$5</b>	
<b>GARLIC PIZZA</b> With Cheese	\$13 \$2
<b>MARGARITA</b> Rich Tomato base w/ Cheese & Basil	\$16
<b>HAWAIIAN</b> Rich Tomato base, smoked Ham, Pineapple & Cheese	\$21
<b>MEAT LOVERS</b> Rich Tomato base, smoked Ham, mild Salami, Bacon, Sausage meat, Spanish Onion, Cheese & BBQ sauce	\$24
<b>MEXICAN</b> Tomato base, Salami, Onions, red & green Capsicum, Olives & Jalapenos w/ mozzarella Cheese	\$23
<b>CHICKEN &amp; AVOCADO</b> Chicken strips, Bacon, Onion, sliced Avocado, Cheese & finished w/ a swirl of sweet chilli sauce	\$23

## DESSERTS

<b>WAFFLE STACK</b> 2 Waffles, Chocolate sauce, ice Cream, Cream & Berry Coulis	\$12
<b>STICKY DATE PUDDING</b> Served w/ Whipped Cream & ice Cream	\$10
<b>HOMEMADE CHOCOLATE MOUSSE (GF)</b> Served w/ Whipped Cream & crushed Chocolate pieces	\$10
<b>MINI PAVLOVA (GF)</b> Served w/ Whipped Cream, ice Cream & Berry Coulis	\$10

## SENIORS MENU \$15.50

<b>LAMBS FRY &amp; BACON</b> Thinly sliced Lamb liver cooked in Onion, Bacon & gravy served w/ mash & Vegetables	
<b>CHICKEN PARMA</b> Crumbed Chicken breast topped w/ Napoli sauce, Ham & Cheese w/ your choice of sides	
<b>CHICKEN SCHNITZEL</b> Crumbed Chicken Breast w/ your choice of h-sides & Lemon wedge	
<b>CURRY OF THE DAY</b> Refer to Specials board	
<b>ROAST OF THE DAY</b> Refer to Specials board	
<b>FISH &amp; CHIPS</b> Beer battered Flathead fillets w/ your choice of sides	
<b>CORNED BEEF (GF)</b> Served w/ mash Potato & Vegetables & a creamy mustard sauce	
<b>GRILLED FISH</b> Refer to Specials board	

## KIDS MENU (12 & UNDER) \$10.50

(ALL MEALS SERVED W/ CHIPS. SALAD OR VEGETABLES AVAILABLE ON REQUEST)

<b>ALL KIDS MEALS SERVED WITH DESSERT</b>	
<b>SPAGHETTI BOLOGNESE</b>	
<b>CHICKEN NUGGETS (6)</b>	
<b>FISH (BATTERED OR GRILLED)</b>	
<b>CHICKEN SCHNITZEL</b>	
<b>CHEESE BURGER</b>	

## KIDS DESSERTS (GF)

<b>FROG IN A POND</b>	
<b>DIXIE CUP ICE CREAM</b>	

## TOPPERS & SAUCES

<b>SEAFOOD MARINARA (GF)</b>	\$10
<b>BACON &amp; EGG</b>	\$6
<b>CREAMY GARLIC (GF), MUSHROOM (GF), GRAVY (GF), PEPPER (GF), GARLIC BUTTER, DIANNE</b>	\$2

### PLEASE NOTE:

Our chips are not Gluten Free.

Please be aware that all care is taken when catering for special food requirements. Customers requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner