

wine

SPARKLING

	GLASS	BOTTLE
BROWN BROS PROCESCCO PICCOLO 200ML		11.5
YELLOWGLEN YELLOW BRUT CUVEE 200ML - South Eastern Australia		11
T'GALLANT SPARKLING PROCESCCO - Italy	10	45
ROTHBURY ESTATE SPARKLING CUVEE - South Eastern Australia	8	32

WHITE

	150ML	250ML	BOTTLE
HARTOG'S PLATE MOSCATO - South Eastern Australia	9	13	34
ROTHBURY ESTATE SAUVIGNON BLANC - South Eastern Australia	8	12	32
LINDEMAN'S BIN65 CHARDONNAY - Red Cliff's VIC	8	12	32
LEO BURING CLARE VALLEY RIESLING - Clare Valley, SA	10	15	40
CAPE SCHANCK BY T'GALLANT PINOT GRIGIO - Mornington Peninsula	11	16	45
SQUEALING PIG SAUVIGNON BLANC - Malbourough, NZ	11	16	46

ROSE

	150ML	250ML	BOTTLE
CAPE SCHANCK BY T'GALLANT ROSE - Mornington Peninsula	11	16	45

RED

	150ML	250ML	BOTTLE
ROTHBURY ESTATE SHIRAZ CABERNET - South Eastern Australia	8	12	32
WOLF BLASS PRIVATE RELEASE MERLOT - South Eastern Australia	10	15	40
SEPPELT THE DRIVES SHIRAZ - Heathcote, Vic	10	15	40
ST HUBERTS THE STAG PINOT NOIR - Victoria	11	16	46
WYNNS COONAWARRA ESTATE THE GABLES CABERNET SAUVIGNON	11	16	46
PEPPERJACK SHIRAZ - Borossa Valley, SA	15	20	58



BISTRO MENU



STARTERS

BOWL OF CHIPS W' TOMATO SAUCE	\$8.5
SAUCES ADD \$2: Aioli, Gravy, Mushroom or Pepper sauce (GF)	
GARLIC PRAWNS(6) W' RICE & SALAD	\$22
SOUP OF THE DAY W' GARLIC BREAD	\$10
BRUSCHETTA	\$10
Ciabatta bread, tomato, onion, garlic, basil & balsamic dressing	
GARLIC BREAD	\$7.50
Add Cheese \$1	

SALADS

CAESAR SALAD (GF on request)	\$18
Cos lettuce, croutons, anchovies, bacon, poached egg & parmesan cheese tossed w' traditional house made Caesar dressing	
With Chicken	\$25
With Prawns	\$27
OPEN LAMB SOUVLAKI	\$29
Served w' Lamb backstrap, tomato, mixed Lettuce, Spanish onion, kalamata olives, cucumber, feta, flatbread & tzatziki	

PASTA

(SPAGHETTI, GNOCCHI OR GF PENNE ADD \$4)	
BOLOGNESE	\$23
(Tomato Based) Traditional Italian tomato & basil sauce w' tender ground beef	
BOSCIOLA	\$22
(Cream Based) Mushroom, bacon & spring onion in a creamy white wine cheese sauce	
Add Chicken	\$29
Add Prawns	\$31
AGLIO E OLIO W' PRAWNS(8)	\$24
(Oil based) Pan sauteed prawns w' fresh garlic, cherry tomato, parsley bound in a light olive oil coat. Chilli is optional	

MAIN

ROAST OF THE DAY	\$24
Refer to Specials board	
CURRY OF THE DAY	\$26
Refer to Specials board	
GRILLED BARRAMUNDI	\$30
Grilled barramundi w' your choice of sides, tartare and a lemon wedge	
CHICKEN PARMA	\$29
Crumbed chicken breast topped w' Napoli sauce, ham & cheese w' your choice of sides	
CHICKEN SCHNITZEL	\$26
Crumbed chicken w' your choice of sides & lemon wedge	
FISH & CHIPS	\$26
Beer batted flathead fillets w' your choice of sides, tartare and a lemon wedge	
CHICKEN CHRISTINA	\$33
Seared chicken breast w' bacon finished in a creamy white wine & garlic sauce topped w' spring onions w' your choice of sides	
CHICKEN BURGER	\$27
Chicken schnitzel served on toasted bun w' bacon, lettuce, cheese, tomato topped w' the chef's special sauce & served w' a side of chips	
SALT & PEPPER CALAMARI	\$29
Served w' chips & salad, lemon wedge & sweet chilli mayonnaise	
GARLIC PRAWNS(10)	\$38
Served on rice w' chips & salad	
CHICKEN KIEV	\$30
Golden brown chicken kiev filled w' a garlic cream cheese served w' your choice of sides	
NASI GORENG	\$27
Pork belly, prawns & stir fried Asian veg tossed w' rice in a chilli & sweet soy sauce topped w' a fried egg & fried shallots	

PEPPERMILL CHAR-GRILL

SAUCES: Gravy, Creamy Mushroom, Peppercorn, Garlic Butter, Creamy Garlic Sauce	
300G PORTERHOUSE	\$41
Char-grilled to your liking served with your choice of sides and sauce	
BEEF & REEF	\$46
300g Porterhouse char-grilled to your liking served with your choice of sides w' our creamy prawn & garlic sauce	

PIZZA

GF BASE ADD \$5	
GARLIC PIZZA	\$13
w' cheese add \$2	
MARGARITA	\$16
Rich tomato/basil base w' cheese	
HAWAIIAN	\$21
Rich tomato/basil base, smoked ham, pineapple & cheese	
MEAT LOVERS	\$25
Rich tomato/basil base, smoked ham, mild salami, bacon, sausage meat, Spanish onion, cheese & BBQ sauce	
MEXICAN	\$24
Rich tomato/basil base, salami, red onions, red & green capsicum, olives & jalapeños w' mozzarella Cheese	
VEGETARIAN	\$21
Rich tomato/basil base, red onion, mushrooms, capsicum, cherry tomatoes & cheese	
AUSSIE	\$22
Rich tomato/basil base, bacon, cheese & egg	
BBQ CHICKEN	\$22
BBQ sauce base, chicken, red onions, pineapple & cheese	
CHORIZO & SOUR CREAM	\$23
Chorizo sausage, sour cream, red onion, a touch of sweet chilli & cheese	
THE LOT	\$25
Rich tomato base, ham, mild salami, bacon, mushrooms, pineapple, onion, olives, anchovies & cheese	

DESSERTS

STICKY DATE PUDDING	\$12
Served w' Whipped Cream & ice Cream	
HOMEMADE CHOCOLATE MOUSSE	\$10
Served w' Whipped Cream & crushed Chocolate pieces	
MINI PAVLOVA	\$12
Served w' Whipped Cream, ice Cream & Berry Coulis	

SENIORS MENU \$17

LAMBS FRY & BACON
Thinly sliced lamb liver cooked in onion, bacon & gravy served w' mash & vegetables
CHICKEN PARMA
Crumbed chicken breast topped w' Napoli sauce, ham & cheese w' your choice of sides
CHICKEN SCHNITZEL
Crumbed chicken w' your choice of sides & lemon wedge
CURRY OF THE DAY
Refer to special's board
ROAST OF THE DAY
Refer to special's board
BEER BATTERED FLATHEAD
Beer batted flathead fillets w' your choice of sides
CORNED BEEF
Served w' mash potato & vegetables & a creamy mustard sauce
GRILLED BARRAMUNDI
Grilled barramundi w' your choice of sides, tartare and a lemon wedge

KIDS MENU (12 & UNDER) \$11

(ALL KIDS MEALS SERVED WITH A COMPLIMENTARY SOFT DRINK/JUICE)
SPAGHETTI BOLOGNESE
CHICKEN NUGGETS (6) W' CHIPS
BATTERED FLATHEAD FILLET W' CHIPS
CHICKEN SCHNITZEL W' CHIPS
CHICKEN PARMA W' CHIPS

KIDS DESSERTS \$3

FROG IN A POND W' FREDDO FROG
DIXIE CUP ICE CREAM W' FREDDO FROG

Please note our chips are not Gluten free.

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

KITCHEN TRADING HOURS

MONDAY TO SUNDAY LUNCH FROM 11:30AM DINNER FROM 5:30PM

10% surcharge applies to all items on Public Holidays.

Public Holiday hours may vary from normal kitchen hours