



FOOD

GRAZE FOR DAYS

Hampden Chips (gf)	12
rosemary, sea salt, Danish feta	
Grilled Turkish Bread (v)	15
w/ lemon whipped feta & tomato salsa	
Lemon Pepper Squid (gf)	16
w/ rocket & aioli	
Pan-fried Gnocchi, Broccolini, Toasted Almonds (vgo) (gf)	18
chilli, lemon butter, maple	
Popcorn Cauliflower (v) (gf)	17
w/ pepitas & sriracha mayo	
Cauliflower Cheese Cob Loaf (v)	18
filled w/ roasted cauliflower & cheese	
Bruschetta (gfo) (vgo)	19
brewers sourdough w/ chorizo, feta, sticky balsamic & rocket	
Chickpea Battered Prawns (4) (gf)	19
w/ avocado smash, fried capers & aioli	
Pedro Mushrooms (v)	19
enoki, shitake & field mushroom in reduced cream, Pedro ximenez & tarragon served w/ crostini.	
Fish Tacos (2)	21
guacamole, corn & tomato salsa, slaw, sour cream, chilli	
Duck Pancakes (3)	27
Vietnamese pancake w/ julienne veg, kewpie mayo & house made sauce	
Haloumi Salad (v) (gf)	24
smoked walnut, coriander pesto, jarrah honey, rocket & parmesan	
add chorizo	5
add chicken	6
add salmon	7
add prawn	8

LITTLE ONES

For people under 14yrs

Nuggies w/ chips, celery & carrot	12
Pizza ham & cheese (gf)	12
F&C battered or grilled, celery & carrot (gfo)	12
Gnocchi Bolognese tomato base, beef mince, parmesan	12
add kids ice-cream	4

CLASSICS

Panko Crumbed Lemon & Parsley Chicken Parmigiana	28
w/ house salad, chips	
Brisket Sandwich (gfo)	28
smoked beef brisket, bacon, tomato, aioli, caramelised onion, swiss cheese & rocket on sliced brewers sourdough w/chips	
Tuscan Mushroom Risotto (gf) (v)	25
w/ parmesan, baby spinach in a mushroom cream sauce	
add chorizo	5
add prawns	8
Autumn Bowl (vg) (gf)	25
grilled zucchini, honey, roast carrot, cous-cous, charred capsicum, sweet potato & black bean	
add chicken	6
add salmon	7
add prawn	8
Chicken Burger (fried or grilled)	26
buttermilk fried chicken breast, maple bacon, lettuce, tomato, pickle, sriracha mayo, potato bun w/ chips	
Fish & Chips (gfo)	28
beer battered spanish mackerel, house salad, chips, tartare	
Braised Beef Cheek (gf)	29.5
w/ bacon lardons, red wine jus & sweet potato mash	
Buddha Bowl (v) (vg) (gf)	26
cauliflower rice, baked beetroot, baked sweet potato, snow peas, pumpkin falafel, garden peas, spinach, garlic & chive hommus	
add haloumi	5
add chicken	6
add salmon	7
add prawns	8
Salmon (gfo)	32
dill crusted salmon fillet served on feta mash broccolini & cherry tomato w/ hybrid Tuscan hollandaise	
Sirloin (gfo)	40
300g sirloin steak w/ café de paris sauce served w/ your choice of chips & salad or mash & veg	
add garlic prawns	8

CHEEKY BIT MORE

Warm Sticky Brownie	12
w/ ice cream	
Baked Brie	22
honey, walnuts, dukkah, crustini	
Trio of desserts	18
See our specials for details	

(v) Vegetarian (vg) Vegan (vgo) Vegan option available (gf) Gluten Free (gfo) Gluten Free option available



DRINK

WHITE

Hesketh Sauvignon Blanc, Adelaide Hills, SA	S / L / B 9.5 / 13.5 / 40
Deepwoods 'Ivory' SSB Semillon Sauvignon Blanc, Margaret River, WA	9.5 / 14 / 42
McPherson La Vue Moscato Moscato, Nagambie, Victoria	9.5 / 15 / 42
Tainui Sauvignon Blanc Sauvignon Blanc, Marlborough, NZ	10 / 15 / 44
Plantagenet Riesling, Great Southern, WA	10.5 / 15 / 44
Juniper Three Fields Chardonnay, Margaret River, WA	11.5 / 16.5 / 50
Unico Zelo Jade and Jasper (n) Fiano, Riverland, SA	11.5 / 16.5 / 48
Peccavi 'No Regrets' Semillon Sauvignon Blanc, Margaret River, WA	11 / 17.5 / 48
Tar & Roses Pinot Grigio, Victoria	12 / 17 / 52
Abellio Albarino, Rias Baixas, SP	12.5 / 18 / 54
Howard Park Flint Rock Chardonnay, Margaret River, WA	13 / 19 / 56
Arlewood Chardonnay, Margaret River, WA	/ 62
Fraser Gallop Estate 'Partere' Chardonnay, Margaret River, WA	/ 95

ROSÉ

Ironcloud Pepperilly Rose, Ferguson Valley, WA	10 / 15 / 42
Reverie Pays D'Oc, France	11.5 / 16.5 / 48
Château de l'Escarelle Cuvée Palm Rosé Rose, Provence, France	/ 60

SPARKLING

The Sum Organic Sparkling (o) Sparkling, Veneto, Italy	9.5 / - / 40
Villa Sandi Il Fresco DOC (mi) Prosecco, Veneto, Italy	11 / - / 48
Veuve Ambal Brut, Cremant De Bourgogne, France	14 / - / 60
Laurent Perrier La Cuvee NV (o) (ls) Champagne, Champagne, France	/ 98

MAGNUMS

Pizzini King Valley Prosecco 1.5L	/ 100
Howard Park Riesling 1.5L	/ 120
Howard Park Jete 1.5L	/ 160

S: 150ml L: 250ml B: Bottle

S / L / B

RED

Amelia Park Trellis Cab Merlot, Margaret River, WA ★ <i>RAY JORDAN'S TOP 100 RED WINES 2020</i> ★	S / L / B 9.5 / 13.5 / 40
Thorn-Clarke Sandpiper Merlot, Barossa, SA	9.5 / 15 / 42
Castillo Labastida Tempranillo, Rioja, Spain	10 / 15.5 / 44
Peccavi 'No Regrets' Cab Merlot, Margaret River, WA	11.5 / 18 / 48
Kelleske Nietzsche Shiraz, Barossa, SA ★ <i>BAROSSA'S FINEST WINE MAKING FAMILY</i> ★	11.5 / 18 / 50
Storm Bay Pinot Noir, Coal River, TAS	12 / 17 / 50
Mon Tout Kind Animals Pinot Noir, Grenache, Syrah	11.5 / 18 / 50
Poggio Anima Sangiovese, Tuscany, IT	11.5 / 18 / 50
Willow Bridge Solana Tempranillo, Ferguson Valley, WA ★ <i>SILVER MEDAL NATIONAL WINE SHOW 2018</i> ★	13 / 19.5 / 56
Leconfield Cabernet Sauvignon, Coonawarra, SA	13.5 / 21 / 58
Cullen Cabernet Sauvignon Merlot, Margaret River, WA ★ <i>WINE MAKER OF THE YEAR - HALLIDAY 2020</i> ★	/ 90
Domaine de la Tour du Bief Moulin-à-Vent Beaujolais Gamay, Beaujolais, France	/ 95
Howard Park 'Scotsdale' Cabernet Sauvignon, Margaret River, WA ★ <i>JAMES HALLIDAY - 95 PTS</i> ★	/ 98

DESSERT / FORTIFIED

Yalumba Antique Tawny Tawny Port, Barossa Valley, SA	10 / - / 65
Valdespino Pedro Ximenez Aged Sherry, Jerez, Spain	12 / - / 85

PET NAT (Limited Release)

Sittella Avant Garde Pet Nat Pet Nat, Swan Valley, WA (97% Chenin Blanc / 3% Pinot Noir)	13.5 / 19.5 / 58
Ghostrock Supernatural Pet Nat (pf) (vf) Pet Nat, Cradle Coast, Tasmania (60% Chardonnay / 20% Pinot Noir / 20% SB)	14 / 22 / 64

(mi) Minimal Intervention (n) Natural (ls) Low Sulfur
(pf) Preservative Free (vf) Vegan Friendly



DRINK

BEER ON TAP

Carlton Draught 4.6%	6 / 11
Great Northern Super Crisp 3.5%	6 / 11
Peroni 5.0%	7.5 / 14
Bulmers 4.7%	6 / 11.5
Balter XPA 5.0%	7.5 / 13.5
Single Fin 4.5%	6.5 / 12.5
Brookvale Union Ginger Beer 4.0%	7.5 / 14.5

Please ask one of our friendly staff about our rotationals.

PACKAGED BEER

Corona (vg) 4.5%	10
Heineken 5.0%	10
Heineken 0.0 0%	9
Gweilo Pale Ale 0.3%	10
Nail MVP 3.5%	9
Gage Roads Side Track 3.5%	10
Stone & Wood 4.2%	10
Colonial Bertie 4.6%	10
Funk Cider (gf) (vg) 4.5%	10
Gweilo Rainbow Sherbet Sour 6.0%	12.5

SOFT DRINKS/JUICE

Coke	4 / 7
Sprite	4 / 7
Lift	4 / 7
Ginger Ale	4 / 7
Coke Zero	4 / 7
Tonic	4 / 7
Coke 330ml	4.5
Coke No Sugar 330ml	4.5
Fever Tree Tonic 200ml	3.5
Juice cranberry, orange, pineapple, apple	4.5 / 7.5
Red Bull original, tropical	6

COCKTAILS

SIGNATURE

Pink Señorita	19
patron silver, dragon fruit, passionfruit, lime juice	
DesPasito	19
vodka, pineapple juice, passionfruit	
Pear Bramble	19
tattarang spring gin, chambord, simple syrup, lemon juice, pear	
McGann Special	19
cointreau, brookvale union ginger beer, tropical red bull, lime juice	
Mister Manager	18
bumbu rum, lime juice, vanilla syrup, choc bitters	
Just Peachy	17
peach schnapps, aperol, egg white, simple syrup	
Drop It Like It's Hot	17
vodka, triple sec, lemon juice, simple syrup	

SPRITZ

Aperol	14
aperol, prosecco, soda, orange	
Alize	14
alizer, prosecco, soda, lemon	
St Germain	16
st germain elderflower, prosecco, soda, cucumber, mint	

CLASSIC

Tommys	19
patron silver, lime juice, agave	
Espresso Martini	19
absolut vanilla, kahlua, espresso	
Mojito	19
havana club, lime, mint, simple syrup	
Negroni	18
campari, gin, vermouth, orange	

Additional classics on request

NON-ALCOHOLIC COCKTAILS

Espresso Martini	15
lyres coffee originale, lyres white cane, simple syrup, espresso	
Virgin Mojito	15
lyres white cane, lime juice, simple syrup, soda, mint	
Amalfi Spritz	12
lyres amalfi, orange, soda	
Lyres Passionstar Martini	15
lyres London dry, vanilla, lime, passion fruit, lyres classico	
Lyres Classico	10
lyres non alcoholic prosecco	
Seedlip Citrus, Botanical, or Garden	13
mediterranean fevertree, lemon	

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