



Food Menu  
& Wine List

food & wine list



## Wine List

### Sparkling / Champagne

Angas Brut Premium NV Cuvée A rich palate of strawberries & red apples w/ refreshing fruits & a crisp finish.	Multi Regional SA	5.5	24
1642 Brut Cuvée NV Expressive blend of Chardonnay & Pinot Noir, displaying notes of brioche & lemon citrus w/ a long lively finish.	Multi Regional SA	7.5	32
Bleasdale Sparkling Shiraz Cuvée Strong colour, rich flavour & a good even bead leads to sweet berry fruit flavours.	Langhorne Creek SA		30
Pol Roger Brut NV Champagne Pol Roger is one of the few remaining great family-owned Champagne producers. The Champagne is one third each of Chardonnay, Pinot Noir & Pinot Meunier.	Eperney France		120

### White Wines

Knappstein Hand Picked Riesling Very clean & crisp palate, bone dry w/ shimmering acidity.	Clare Valley SA		32
Devils Corner Riesling Vibrant aromas of lime juice and florals w/ subtle hints of spice and musk.	West Tamar TAS	6	28
Villa Maria Private Bin Pinot Gris Great balance of acid & fruit - some pear fruit coming through.	East Coast NZ		32
Corte Giara Pinot Grigio From northern Italy, this luscious aromatic wine has retained some natural sweetness. Showing citrus notes, crisp acidity & a refreshing finish.	Veneto ITALY	6	28
Vasse Felix Sauvignon Blanc Semillon Green passionfruit & lime balanced perfectly by the subtle influence of French oak.	Margaret River WA	7	32
Brokenwood Cricket Pitch Semillon Sauvignon Blanc Sauvignon Blanc provides the powerful fruit backbone w/ Semillon giving structure of richness.	Hunter Valley NSW	7	32
Giesen Estate Sauvignon Blanc Classic nettle & gooseberry flavours combine w/ dry, citrus flavours on a medium bodied palate. Focused acidity provides length & zest to the finish.	Marlborough NZ	7	32
Pear Tree Sauvignon Blanc This wine shows typical Passion fruit, pineapple, lemon flavours w/ tropical notes of pineapple & nectarines, w/ good weight & nice crisp mouth feel.	Marlborough NZ	8	35
Devine Tumbarumba Chardonnay Aromas & flavours that show lemon & grapefruit characters w/ a subtle underlay of peach & nuttiness.	Tumbarumba NSW	6.5	30
Buckleys Chance Chardonnay Pleasant mouth watering taste.	Adelaide Hills SA	5	32
Freycinet Louis Unwooded Chardonnay Mouth-filling, smooth, fruit-salad flavours are harmoniously balanced by a refreshing crisp long finish.	Bicheno TAS	7	32
Capel Vale Verdelho A full rounded & balanced mouth feel complemented by a sweet fruit character, finishing dry & clean.	Geographe WA	6.5	30
Peter Lehmann Semillon Lively, clean & zippy palate & beautifully refreshing.	Barossa SA	5.5	26

### Rose

Wirra Wirra Mrs Wigley Grenache Rosé Mouth filling juicy fruit flavours w/ a suggestion of sweetness balanced by clean, crisp acid.	McLaren Vale SA	6.5	30
Lake George Pinot Noir Rosé Delicate flavours & mouth-watering softness.	Lake George ACT		34



## Red Wine

TarraWara Estate Pinot Noir Red fruit aromas of plum and cherries, the palate is refined & has plenty of flavour & length.	Yarra Valley VIC		34
Bellvale Gippsland Pinot Noir Medium in weight, clean & brisk, w/ vivid red berry & cherry flavours.	Gippsland VIC		38
Wily Trout Pinot Noir Cool climate wine from Canberra has a fascinating forest nose w/ red fresh jammy pinot noir flavours.	Murrumbateman ACT	6.5	30
Devine Clare Valley Shiraz Fruit driven wine w/ loads of ripe & rich plum & blackberry fruits & soft tannins.	Clare Valley SA	6.5	30
Bethany Shiraz The flavour displays some earthy characters, excellent varietal fruit & restrained tannins.	Barossa SA		38
Buckley's Chance Shiraz Cabernet The original aussie blend! Fruit driven with blackcurrent & mulberry fruits, & plenty of flavour.	Regional SA	5	22
Henschke Keyneton Estate Euphonium Shiraz Cabernet Merlot Elegantly layered palate shows dark plum & mulberry flavours w/ fine acidity.	Eden/Barossa SA		65
Langmeil Valley Floor Barossa Valley Shiraz Well rounded & mouth filling palate. Hints of dark cherry & spice compliment the sweet plummy fruit w/ fine but firm oak & grape tannins. 'WINNER OF THE INNAGURAL ALL BAR NUN SHIRAZ CHALLENGE'	Barossa Valley SA	8.5	38
Tin Shed Melting Pot Shiraz A 'Melting Pot' of flavours derived from an array of different Shiraz vineyards. The palate is warm & smooth w/ lifted spicy & floral notes.	Barossa SA		34
O'Leary Walker Shiraz This wine blends two great Australian Shiraz regions. The Clare displays structure & fragrantly perfumed fruit & the McLaren Vale portion shows rich licorice & chocolately w/ sumptuous mouthfeel.	Clare Valley/McLaren Vale SA	7.5	34
Redbank 'The Anvil' Shiraz Elegant & fine palate w/ sweet blackberry fruit balanced by silky tannins. Flavours of spice, chocolate & well integrated French oak, w/ a mouthwatering finish.	Beechworth VIC		65
Howard Park Scotsdale Shiraz Rich & opulent with intense & fleshy sweet fruits along w/ licorice & chocolate.	Margaret River WA		48
Browns of Padthaway Myra Cabernet Sauvignon Intense bouquet, violet blueberry spice & enhanced w/ sweet vanillin oak.	Padthaway SA		34
Katnook Founders Block Cabernet Sauvignon Supple, medium bodied wine w/ elegant aromas of red berries, violets & hints of mint.	Coonawarra SA	7.5	34
Knapstein Cabernet Merlot Lovely lifted cherry notes to the juicy chocolate/fruit nose. Soft, rich, fruit-driven palate.	Clare Valley SA	7.5	34
Phillip Shaw Conductor Merlot A generous wine with soft plummy fruit and approachable tannins	Orange NSW		32
Bleasdale Frank Potts Cabernet Sauvignon, Malbec Petit Verdot Frank Potts is a blend of Cabernet Sauvignon, Malbec & Petit Verdot. The wine explodes with blackberries, cassis and plum flavours with integrated tannins and a long finish.	Langhorne Creek SA		38
Yalumba 'The Menzies' Cabernet Sauvignon Unmistakably Cabernet Sauvignon, the nose is full, rich & ripe; reminiscent of blackcurrants, & anise. The wine is full bodied w/ great length given by soft, velvety tannins.	Coonawarra SA		65
Red Barn GMS Fragrant, soft & sweet-fruited.	Barossa SA	6.5	30
Ravenswood Sangiovese On the palate medium to full bodied & packed w/ dried berry/cherry fruit, tobacco & earthy flavours.	Murrumbateman ACT		34
Argento Malbec Very fruity taste w/ hints of barrel, blackberries, grass & vanilla.	Mopio ARGENTINA	6.5	30



# Food Menu

## Breads

Bread (v) Herb & garlic butter on toasted sourdough bread. (v)	4
Olive Tapenade Bread (v) Olive & sundried tomato tapenade on sourdough bread. (v)	4.5
Trio of Dips (v) Freshly baked pizza bread w/ roasted capsicum, beetroot & feta & hummus, dips. (v)	9.5
Bruschetta (v) Toasted sourdough bread topped w/ our own mix of tomatoes, fresh basil & Spanish onion.	7.5

## Starters

Mixed olives & feta Drizzled in garlic infused olive oil. (v, gf)	4.5
Beer Battered Chips (v) Served w/ sweet chilli & sour cream.	7.5
Hot Vegetarian Tapas Selection (v) A mix of vegetable spring rolls, stuffed mushrooms & spinach & feta triangles.	11
Stuffed Mushrooms (v) Field mushrooms stuffed w/ - blue cream cheese.	7
Pumpkin Risotto Balls (v) Served w/ a side salad, drizzled w/ balsamic aioli.	14
Nachos (v) Topped w/ guacamole & sour cream. Add chicken or beef	12.5 2.5
Thinly Sliced Chorizo Sausage Served w/ tzatziki dipping sauce.	9.5
Cajun Chicken Pieces Served w/ cajun spiced aioli.	10
Spicy Buffalo Wings Served w/ a Blue cheese sauce.	small (6) 8 large (10) 11
Szechwan Pepper & Rocksalt Calamari Served w/ lemon aioli.	13.5
Satay Chicken Skewers Served w/ a spicy satay dipping sauce.	9.5



## Salads

Traditional Greek Salad (v) Wedges of tomato, cucumber, onion, kalamata olives & crumbled feta drizzled w/ an oregano & balsamic vinegarette & served w/ crusty bread stick.	12
Warm Chicken Caesar Salad Fresh cos lettuce, garlic croutons, crispy bacon & shaved parmesan drizzled w/ our own caesar dressing topped w/ slices of egg & grilled chicken.	16
Thai Beef Salad Slices of cucumber, celery, capsicum, tomato, pine nuts, onion & hokkien noodles topped w/ Marinated beef strips w/ a soy sweet chilli dressing.	16
Rocksalt & Pepper Calamari Salad Crispy seasoned straws of calamari served atop mesclin lettuce, cucumber, tomato wedges & Spanish onion drizzled w/ a tangy lemon aioli.	17.5
Rocket, Blue Cheese & Apple Salad (v, gf) Thinly sliced Granny Smith apple, pinenuts & rocket tossed w/ crumbed blue cheese & a citrus vinegarette.	15

## Burgers & Wraps

Crispy Cajun Chicken Burger w/ cheese, drizzled w/ cajun aioli salad & beer battered chips.	17.5
Seared Chicken Burger w/ cheese, bacon, salad, drizzled w/ our own mayonnaise & beer battered chips.	16
Scotch Fillet Steak Burger w/ caramelized onion, salad, drizzled w/ a seeded mustard sauce & beer battered chips.	16
Beer Battered Barramundi Burger w/ salad, drizzled w/ our own tartare sauce & beer battered chips.	15
Veggie Stack Burger (v) w/ strips of red & green peppers, eggplant, onion, spinach & potato w/ salad, topped w/ guacamole & sweet chilli sauce & beer battered chips.	16
All Bar Beef Burger A seasoned beef patty seared on the grill, topped w/ bacon, caramelized onion, cheese, egg & beetroot w/ salad drizzled w/ homemade bbq sauce & beer battered chips.	16
Chicken Caesar Wrap A lightly toasted tortilla wrap stuffed w/ chicken breast, bacon, cos lettuce, tomato, onion & parmesan cheese drizzled w/ homemade caesar dressing.	11.5
Moroccan Spiced Steak Wrap Lightly toasted tortilla wrap stuffed w/ Moroccan spiced steak strips, caramelised onion, cheese, cos lettuce, tomato & cucumber drizzled w/ homemade bbq sauce.	11.5



## Mains

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<b>Pie of The Day</b> Served w/ salad & beer battered chips.	14.5
<b>Curry of The Day</b> Served w/ steamed rice & pappadam.	15
<b>Steak of The Day</b> Seared to your liking served w/ your choice of sauce, garlic mashed potatoes & steamed vegetables or beer battered chips & salad. (Sauces: mushroom, herb butter, Dianne or red wine & onion gravy)	(Refer Specials for Price)
<b>Bean Tortilla (v)</b> Flour tortilla filled w/ our own mild bean mix lightly toasted & served w/ salad, guacamole & sour cream. (Add chicken or beef \$2.50)	14
<b>Beer Battered Barramundi</b> Barramundi fillet served w/ salad, beer battered chips & tartare sauce.	17
<b>Blackened Salmon Fillet</b> Marinated in middle eastern spices, seared & served atop salad greens, cucumber, onion & tomato w/ guacamole & a citrus vinaigrette.	21
<b>Chicken Parmigiana</b> Tender chicken breast crusted in parmesan, parsley & bread crumbs, topped w/ smoked ham, napoli sauce & melted mozzarella, served w/ salad & beer battered chips.	18.5
<b>Bangers &amp; Mash</b> Three large thick sausages seared & served atop a mound of garlic mashed potato & steamed vegetables, drizzled w/ a red wine & onion gravy.	16.5
<b>Lamb Cutlets</b> Seared on the hotplate then oven roasted served on a bed of wilted spinach & garlic mashed potato, finished w/ a red wine jus.	22



## Pizza's

(Gluten free bases available \$2.50)

Rosemary & Garlic	12
Rosemary, garlic, shaved parmesan & rock salt.	
Supreme	17
w/ mushrooms, capsicum, pepperoni, smoked ham, Spanish onion, pineapple & kalamata olives.	
Tandoori Chicken	17
w/ marinated chicken & Spanish onion, coriander yoghurt & topped w/ a pappadum.	
Chorizo Sausage	16
w/ smoked ham, jalapenos & fresh tomato.	
Crispy Prosciutto, Cream Cheese & Rocket	17
Thin strips of prosciutto, onion, cream cheese, rocket & cracked pepper.	
Margherita (v)	16
w/ fresh tomato, basil & bocconcini.	
Fungi Medley (v)	17
A selection of shiitake, enoki, button & oyster mushrooms w/ Spanish onion & crumbled blue cheese.	
Pepperoni	16
w/ capsicum & Spanish onion.	
Spinach & Bacon	16
w/ mushrooms, feta cheese & kalamata olives.	
Tropical	15
w/ smoked ham, oregano & pineapple.	
Mayors	17
w/ pepperoni, smoked ham, chorizo, feta cheese, olives, chilli & bbq sauce.	
Vegetarian (v)	16
w/baby spinach, honey roasted pumpkin, olives bocconcini & basil pesto	
Roasted Lamb, Rosemary & Potato	17
Oven roasted lamb w/ rosemary, garlic, potato slices & spinach drizzled w/ a minted yoghurt.	
South of the Border	17
Spiced chicken, capsicum, bacon, onion & corn chips drizzled w/ sour cream.	
Marinated Seafood	18
Oven roasted prawns, calamari, baby octopus, mussels & scallops marinated in garlic, parsley & a hint of chilli drizzled w/ lemon aioli.	

- (Extra Toppings -  
 - Meat  
 - Chicken  
 - Seafood

From \$1.00)  
 \$1.50)  
 \$2.00)  
 \$2.50)

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