














Keep you going **all day!**

Nothing brings people together like good food!




Small Plates

Soup of the Day 	14.00
<i>Served with sourdough bread and butter.</i>	
Garlic Butter Toasted Ciabatta 	13.00
<i>Served with dukkah and extra virgin olive oil.</i>	
Crispy Falafel 	15.00
<i>Served on a bed of mixed green leaves and hummus.</i>	
Vegetable Spring Rolls 	16.00
<i>Served with sweet chilli sauce.</i>	
Arancini of the Day 	16.00
<i>Served with Parmesan shards and beetroot aioli.</i>	
Lamb Kofta with Mint Labneh 	18.00
<i>Served with pomegranate molasses.</i>	
Potato Spun Prawns 	18.00
<i>Served with desert lime aioli.</i>	
Antipasto Platter 	22.00
<i>Selection of three cured meats with olives, walnuts, rustic bread and a salad drizzled with a balsamic reduction.</i>	
Buffalo Chicken Wings 	18.00
<i>Served with a homemade blue cheese sauce.</i>	




Large Plates

Curry of the Day 	29.00
<i>Served with basmati rice, pappadum and mango chutney.</i>	
Traditional Fish and Chips 	28.00
<i>Barramundi in a light crispy batter or grilled. Served with chips, garden salad, lemon wedges and tartare sauce.</i>	
Buddha Bowl 	20.00
<i>Spiced chickpeas, avocado, hummus, colorful vegetables, roasted pumpkin and turmeric rice.</i> <i>Add grilled chicken for 6.00 or sautéed prawns for 8.00</i>	
Caesar Salad 	20.00
<i>Cos lettuce, grilled bacon, anchovies, shaved parmesan, a hard boiled egg and croutons tossed with Caesar dressing.</i> <i>Add grilled chicken for 6.00 or sautéed prawns for 8.00</i>	



Large Plates

Club Sandwich 	28.00
<i>Grilled chicken, crispy bacon, cos lettuce, sliced tomato and aioli. Served in sourdough bread with chips.</i>	
Penne Aglio e Olio 	24.00
<i>Penne pasta tossed in olive oil with garlic, chilli flakes, roasted capsicum, zucchini, eggplant, cherry tomatoes and spinach. Served with parmesan cheese.</i> <i>Add grilled chicken for 6.00 or sautéed prawns for 8.00</i>	
Classic Chicken Parma 	30.00
<i>Homemade 100% chicken breast schnitzel topped with napoli sauce, Virginia ham and mozzarella. Served with house salad and chips.</i>	

Pizza

Margherita 	22.00
<i>Mozzarella cheese, fresh basil and tomato sauce.</i>	
Meat Lovers 	27.00
<i>Virginia ham, salami, bacon, ground beef, onion, mushroom, BBQ sauce and mozzarella cheese.</i>	
Hawaiian 	24.00
<i>Virginia ham, pineapple, tomato sauce and mozzarella cheese.</i>	

Burgers





Classic Aussie 	28.00
<i>Angus beef patty, caramelised onion, tomato, cheese, lettuce, bacon, fried egg and beetroot aioli.</i> <i>Served in a milk bun with chips.</i>	
Farmers Garden 	24.00
<i>Roasted carrot, kale and chickpea pattie with caramelised onion, lettuce, tomato, cheese and beetroot aioli. Served in a milk bun with chips.</i>	

From the Grill







Served with your choice of two sides and one sauce.

Gippsland Beef Porterhouse 	41.00
<i>Steak 220gm</i>	
Gippsland Beef Rib Eye 	46.00
<i>Steak 250gm</i>	
Kaffir Lime Chicken Breast 	36.00




Sauces

Lemon Myrtle Hollandaise 	5.00
Peppercorn	5.00
Red Wine Jus 	5.00
Traditional Gravy 	5.00
Ultimate Steak Butter 	5.00

Sides

Seasonal Vegetables 	10.00
Roasted Chat Potatoes 	10.00
<i>Roasted chat potatoes tossed with olive oil and mixed herbs.</i>	
Steamed Basmati Rice 	7.00
Chips 	10.00
<i>Served with garlic aioli and tomato sauce.</i>	
Creamy Mashed Potatoes 	10.00
<i>Potatoes cooked and mashed with cream, butter, salt and white pepper.</i>	
Garden Salad 	10.00
<i>Mixed greens with onion, cucumber and tomato.</i> <i>Served with a balsamic dressing.</i>	

Dessert

Seasonal Fruit Platter 	16.00
<i>Serve with wild berry sorbet.</i>	
Baked Berry Cheesecake	18.00
<i>Served with mixed berry compote.</i>	
Chocolate Fondant 	18.00
<i>Served with macadamia ice-cream.</i>	
Cheese Platter 	22.00
<i>Selection of local cheeses served with dried fig, apricots and grissini sticks.</i>	

Beverages

Pepsi, Pepsi Max, Solo, Mountain Dew, Sunkist, Lemonade, Passiona, Sprite, Coke, Diet Coke, Coke No Sugar, Soda Water, Tonic Water, Ginger Ale	4.50
Lemon, Lime and Bitters	4.50
Cool Ridge Still Water 600ml	4.50
Santa Vittoria Mineral Water 500ml	8.00
Santa Vittoria Still Water 500ml	8.00
Orange, Apple or Pineapple Juice	4.50
Chocolate, Strawberry or Caramel Milkshake	8.00

Please ask our friendly team which items can be prepared gluten free.

All chicken and beef used in our menu items are halal.

***NOTICE:**

Please let us know if you have any allergies or dietary requirements. Due to the potential or trace allergens in the working environment and supplied ingredients, we cannot guarantee completely allergen free meals.

