



OPENING HOURS

KITCHEN

Monday & Tuesday from 3pm
Wednesday - Sunday from 12pm



PIZZA

MARGHERITA [V]	15
San Marzano, fior di latte, basil	
FUNGHI [V]	16
San Marzano, fior di latte, field mushrooms	
TRE COLORE [V] [BIANCA]	17
Fior di latte, cherry tomato, pesto	
QUATTRO FORMAGGI [V] [BIANCA]	16
Fior di latte, pecorino, gorgonzola, grana padano	
CALZONE [V] [BIANCA]	16
Fior di latte, gorgonzola, mushrooms, honey, rocket	
ADD PROSCIUTTO - CHEF'S CHOICE	4
PORCHETTA [BIANCA]	19
Fior di latte, Italian spiced Berkshire porchetta, chilli	
CAPRICCIOSA	17
San Marzano, fior di latte, ham, mushrooms, artichoke, olives	
PROSCIUTTO	18
San Marzano, fior di latte, prosciutto, rocket, grana padano	
GAMBERI [P]	18
San Marzano, fior di latte, prawns, cherry tomato, chilli, basil	
CALABRESE	18
San Marzano, fior di latte, spicy salami	



GLUTEN FREE BASE - 5	ADD OLIVES - 3	ADD PROSCIUTTO - 4
VEGAN CHEESE - 4	ADD SALAMI - 4	ADD HAM - 4
ADD MUSHROOM - 3	ADD CHICKEN - 3	ADD PESTO - 4

STARTERS & SHARES

GARLIC BREAD

Freshly baked, garlic oil

BOWL OF CHIPS [V] [VG - VEGAN AIOLI AVAILABLE] [GF]

With aioli

SWEET POTATO FRIES [V] [VG - VEGAN AIOLI AVAILABLE] [GF]

With aioli

HOUSE-MADE BEEF & BACON SAUSAGE ROLL

With tomato chutney

½ KILO BUFFALO WINGS [GF]

Franks hot sauce, blue cheese sauce

PUMPKIN ARANCINI [V]

Handmade pumpkin arancini, pепitas, mozzarella, parmesan & aioli

NACHOS [V] [GF]

Corn chips, bean mix, guacamole, sour cream, tomato salsa, cheese & jalapeño

ADD TACO-SPICED CHICKEN



8

9

12

16

15

16

16

4

VEGO & SALADS

CAULIFLOWER STEAK [V] [GF]

With cauliflower puree, buckwheat tabouleh, pine nuts, pепitas & Moroccan spice

SPRING SALAD [V] [GF]

Baby gem, radicchio, peas, green beans, mint, ricotta, lemon dressing & poppy seeds

ADD HALLOUMI

ADD CHICKEN

19

18

4

4

BIG PLATES

CHICKEN SCHNITZEL	20
Golden fried crumbed chicken breast with chips, salad & choice of sauce: mushroom, pepper or red wine	
CHICKEN PARMIGIANA	23
Golden fried crumbed chicken breast with ham, Napoli sauce & mozzarella	
EGGPLANT PARMIGIANA [V]	20
With salad & chips	
250G RUMP STEAK	24
Cooked to your liking with chips, salad & choice of sauce: mushroom, pepper or red wine	
FISH & CHIPS	21
Battered flathead served with chips & tartare sauce	
BERKSHIRE PORCHETTA	24
Served with green beans, spiced apple puree & red wine jus	
GNOCCHI	21
Pumpkin, ricotta, pine nuts & sage	

BURGERS

ALL BURGERS
SERVED
WITH CHIPS



ROYAL	19
150g beef patty, lettuce, onion, pickles, American cheese & special sauce	
FRIED CHICKEN	18
Buttermilk fried chicken, American cheese, slaw & chipotle mayo	
MUSHROOM & HALLOUMI [V]	18
Field mushroom, grilled halloumi, tomato, lettuce, spicy salsa verde & aioli	

GLUTEN FREE BUN – 3
ADD BACON – 3

ADD VEGAN CHEESE - 3
ADD PATTIE/CHICKEN - 4

ADD CHEESE – 2
VEGAN AIOLI AVAILABLE

HAPPY HOUR

\$10 ALL PIZZAS

\$6 HOUSE SCHOONERS

\$6 HOUSE WINES

\$6 HOUSE SPIRITS

\$6 SOFI SPRITZ

\$6 BUBBLES

HAPPY HOUR HAPPY HOUR HAPPY HOUR
**5PM-7PM
EVERYDAY**



WEEKLY SPECIALS

MON

\$20 SCHNITZEL & HOUSE DRINK | FROM 3PM

Served with chips, salad & your choice of gravy

TUE

\$20 RUMP STEAK & HOUSE DRINK | FROM 3PM

Served with chips, salad & your choice of gravy

WED

\$20 BURGERS & HOUSE DRINK | ALL DAY

THU

\$20 CHICKEN PARMA & HOUSE DRINK | ALL DAY

Served with chips & salad

FRI

\$15 FRANKS WINGS 1KG | ALL DAY

SAT

\$15 SOFI SPRITZ JUGS | ALL DAY

SUN

\$10 APEROL SPRITZ & BLOODY MARY'S | ALL DAY

COCKTAILS

AMARETTO SOUR	18
Disaronno, lemon, sugar, bitters, aquafaba	
PENICILLIN	19
Whisky, honey ginger syrup, lemon, single malt mist	
BLOODY MARY	18
Vodka, house made Mary mix	
DARK 'N' STORMY	18
Goslings Black Seal rum, fresh lime, ginger beer	
FRENCH MARTINI	18
Vodka, Crème De Framboise, pineapple	
COSMOPOLITAN	19
Ketel One Citroen, Cointreau, cranberry, lime, sugar	
DAIQUIRI	18
Rum, lime, sugar	
ESPRESSO MARTINI	18
Vodka, Kahlua, cold pressed coffee, sugar	
LONG ISLAND	19
Vodka, gin, rum, tequila, Cointreau, lemon, cola	
OLD FASHIONED	19
Bulleit bourbon, bitters, sugar	
TOM COLLINS	18
Gin, lemon, sugar, soda	
BLOODY MARGARITA	19
Espolon Blanco, Campari, blood orange, lime, sugar	
NEGRONI SBAGLIATO	18
Campari, Belsazar Rosé Vermouth, prosecco	
PEACH SPRITZ	19
Peach Schnapps, apricot brandy, prosecco, soda	
PINA COLADA	19
Rum, pineapple, coconut, lime	
TOREADOR	19
Espolon Reposado, apricot brandy, lime	
WHISKEY SMASH	19
Bourbon, lemon, sugar, mint	



WINES

SPARKLING

	150ML	250ML	BOTTLE
NV RICCADONNA PROSECCO San Giovanni, Italy	8		40
NV JANSZ PREMIUM TAS	10		48

ROSÉ

2017 VILLAGES HEATHCOTE GRENACHE ROSÉ Heathcote, VIC	8	14	40
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WHITE

2019 MARTY'S BLOCK SAUVIGNON BLANC South Australia	8	14	40
2018 MOTLEY CRU PINOT GRIGIO King & Alpine Valleys, VIC	10	16	48
2018 BLEASDALE CHARDONNAY Adelaide Hills, SA	12	18	54
2018 RICHARD HAMILTON RIESLING Clare Valley, SA	12 ⁻⁵	20	60

WINES

RED

	150ML	250ML	BOTTLE
2015 UNION HILL SHIRAZ Central VIC	8	14	40
2017 EARTHWORKS CABERNET SAUVIGNON Barossa Valley, SA	10	16	48
2018 TILIA MALBEC Mendoza, Argentina	10	16	48
2017 DAVID O'DEA 'EYE CHART' SHIRAZ Central Ranges, NSW [V][OR][PF]	10	16	48
2015 OPAWA PINOT NOIR Marlborough, NZ	12.5	20	60
2016 GIMBLETT GRAVELS SYRAH Hawkes Bay, NZ			58