



FOOD & DRINKS MENU

Our Friendly Staff Are Ready To Take Your Order @ The Bar.
Please remember your table number.

Kitchen Opening Hours

LUNCH: 11:30am-3pm

ARVO: 3-5pm

PIZZA, FRIES, ANTIPASTO ONLY

DINNER:

Wed/Thu: **5-8:30pm** Latest*

Fri/Sat: **5-9pm** Latest*

Sun: **5-7:30pm** Latest*

*May close earlier if quiet

Dietary Key

| | |
|-----|------------------------------|
| GF | No Added Gluten* |
| GFM | No Added Gluten IF Modified* |
| V | Vegetarian |
| VG | Vegan |
| VM | Vegetarian IF Modified |
| VGM | Vegan IF Modified |

*We cannot guarantee Gluten OR Nut Free
due to the potential for cross
contamination in our small kitchen

A 10% surcharge applies on public holidays.

SHARES/GRAZING

Garlic and Herb Bread \$7 (V)

House Made Sourdough, Garlic Herb Butter

Polenta Chips \$13 (V/GF)

Rosemary, Chilli Salt, Parmesan Mayo, Tomato Relish

Salt and Pepper Squid \$19 (GF)

Kewpie, Togarashi, Chilli Ponzu Sauce

House Made Duck Spring Rolls (4) \$19

Sweet & Sour Sauce

Fries \$9 (VG/GF)

Chicken or Chilli Salt, Ketchup * Add Aioli +\$1 **Add House Chicken Gravy +\$1

Twice Cooked Adobo Chicken Wings (1/2kg) \$16 (GF)

Philippines Style Soy Vinegar Glaze, Garlic, Pepper, Cucumber Kimchi

Loaded Hommus \$21 (V/VGM)

Hommus, Haloumi, Falafel, Eggplant, Grilled Bread, Tabouli, Black Garlic & Mint Yoghurt

Pumpkin and Taleggio Cheese Arancini (4) \$17 (V)

Herb Crumbed Pumpkin Risotto Balls, Saffron, Taleggio Cheese, Roast Capsicum, Rocket Parmesan and Shallot Dressing

Bruschetta of The Day (See Menu Board)

Antipasto Platter (See Menu Board)

A Selection of Cured Meats, Cheeses, Olives, Marinated Veg and Crackers/Breads

MAINS

Vietnamese Chicken Salad \$19 (GF,VGM)

Asian Herbs, Chilli, Peanuts, Bean Sprouts, Cabbage, Pickled Carrot and Radish, Bean Noodles and Nuoc mam Dressing

*Substitute Tofu for Vegan/Vegetarian Option

Crisp Battered Barramundi Fillets \$23

Fries, Craft Beer Vinegar Tartare, Salad and Lemon.

Todays Pasta

(See Menu Board)

Todays Grill Special

(See Menu Board)

Squid & Green Tea Noodle Salad \$26(VGM)

S&P Squid, Miso Dressing, Lettuce, Cabbage, Pickled Veg, Cucumber, Tomato, Seaweed, Egg

*Substitute Miso Eggplant for Vegan/Vegetarian Option

Pork Cutlet Cotoletta (Italian Schnitzel) \$29

Sweet Potato Puree, Italian Slaw, Porcini Mushroom and Sage Sauce, Broccolini

BURGERS/BAGUETTES

The Big Al Burger \$18

Sher Wagyu Patty, Our Maple & Hickory Bacon, U.S Cheese, House Pickles, Tomato, Lettuce, Beetroot, Caramelised Onion & either Ketchup, Chipotle BBQ OR Not So Secret Sauce

Spice-olation Burger \$17

Grilled Chicken Breast, Portuguese Chilli Marinade, Tomato, Spanish Onion, Lettuce, Cheese, Mayo

The “Bun Me” \$18

(House Made Baguette Baked Daily- Available from 12pm)

Baguette filled with Roast Pork Belly & Crackling, Asian Herbs, Pickled Veg, Hoisin, Pate, Sriracha Mayo

The “Green Submarine” \$16 (VGM,V)

(House Made Baguette Baked Daily- Available from 12pm)

Baguette, Falafel, Hommus, Black Garlic & Mint Yoghurt, Grilled Haloumi, Tomato, Tabouli, Eggplant

*Add Fries to any Burger/Baguette +\$6

PIZZA

Stone Baked on our Tomato Passata and Mozzarella 13" Base Unless Otherwise Stated *GF Base +\$4

Mitsu-Fishy \$19

9" Caramelised Miso Onion Base, Mount Zero Olives, White & Ortiz Anchovies (The Best In The World!)

Margherita \$21 (V)

Fresh Mozzarella, Cherry Tomatoes, Oregano, Parmesan, Basil

Fungi and the Pig \$25 (VM/VGM)

Portobello Mushrooms, San Danielle Prosciutto, Parmesan, Rocket, Truffle Oil

The Wodonga \$25

Formichi Tuscan Pork Sausages, Caramelised Onion, Roast Capsicum, Rosemary & Garlic Oil, Smoked Mozzarella

The Milano \$24 (VM) (Medium Spicy)

Formichi Hot Salami, Fresh Mozzarella, Parmesan, Cherry Tomatoes, Basil, Mount Zero Olives, Garlic and Rosemary Oil

Spud U Like \$26

Mornay Base, Crispy Pork Belly, Confit Kipfler Potatoes, Sage, Taleggio Cheese, Parmesan, Broccolini, Peas

The Bruce \$23

Smoked Leg Ham Off the Bone, Plenty of Pineapple, Fresh Mozzarella

*Demonize with Pickled Chilli, Chilli Flakes & Formichi Hot Salami +\$5

El Diablo \$25 (Medium Spicy)

Chipotle BBQ Base, Marinated Chicken, Gamze Chorizo, Hot Salami, Pickled Chilli, Jalapenos, Ranch Dressing, Onion, Coriander

*Ask For Extra HOT or INSANE HOT +\$2

Peter Peter \$24 (V)

Honey Roasted Pumpkin, Danish Feta, Spinach, Basil, Artichoke, Mushrooms, Ricotta Pesto, Garlic, Harissa

*Add Chicken +\$4

Butter Chicken \$25 (Mildly Spicy, Can't be GF)

House Made Butter Chicken Base, Mango Chutney, Mint Yoghurt, Tomato, Spanish Onion & Cucumber Salsa, Coriander, Pappadums

Black Tiger \$29

Garlic Prawns, Roast Capsicum, Black Garlic, House Made Bacon, Saffron Aioli, Semi Dried Tomato, Pickled Chilli, Smoked Mozzarella, Salsa Verde

The Half Cal \$25 (VM, Can't be GF)

Half Folded Calzone, with Ricotta, San Danielle Prosciutto, Basil, Parmesan, Cherry Tomatoes, Rocket, Garlic Oil.

The Messy Hippy \$27 (VG)

Vegan Mozzarella, Mushrooms, Artichoke, Capsicum, Mount Zero Olives, Garlic, Onion, Oregano, Spinach, Pickled Chilli

*Vegetarian option Replace Vegan Mozzarella with Fresh Mozzarella

KIDS, SIDES AND SWEETS

KIDS

Our Spaghetti Bolognese, Parmesan \$10 (GF +\$4)

Spaghetti Napoli, Parmesan, Basil \$9 (V/GF+\$4)

House Chicken Nuggets, Chips, Tomato Sauce \$12

Fish and Chips \$10

Pizza; Cheese \$9 (V), Ham and Cheese \$10, Ham, Cheese & Pineapple \$10 (GF+\$4)

Little Salad \$3 (VG/GF)

SIDES

Charred Broccolini, Toasted Almonds, Burnt Butter, Lemon \$9 (V/GF)

Garden Salad \$7 (VG/GF)

Confit Kipfler Potatoes, Herbs \$7 (GF)

SWEETS

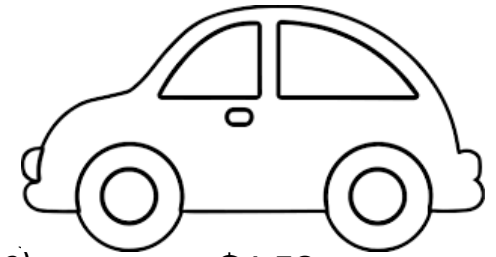
9" Dessert Pizza \$14 (V/GF+\$4)

Nutella, Seasonal Poached Fruit, Marshmallow, Crunchy Bits, Sprinkles,
Gundowring Vanilla Ice Cream

Kids Ice Cream Sundae \$7 (V/GF)

Lollies, Choc Topping, Vanilla Ice Cream

FOR THE DRIVERS



SOFT DRINKS/JUICE

| | |
|--|--------|
| Postmix gun (Pepsi, Pepsi max, Squash, Lemonade, Raspberry, Ginger Ale, Tonic) | \$4.50 |
| Pineapple, Orange OR Apple Juice | \$4.50 |
| Schweppes Agrum Blood Orange, Ginger Ale OR Tonic Water | \$4.50 |
| Bundaberg Ginger Beer | \$5.00 |
| Cool Ridge Bottle Water | \$3.00 |
| Harcourt Sparkling Apple Juice | \$5.50 |
| Voss Artesian Sparkling Mineral Water (375ml) | \$5.00 |
| Voss Artesian Sparkling Mineral Water (800ml) | \$8.00 |
| Bridge Rd Lemon Lime & Hop Bitters | \$6.00 |
| Kombucha Ginger Lemon OR Raspberry Lemonade | \$6.00 |

POT OF TEA?

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|--|--------|
| T-Bar English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger OR Green | \$5.00 |
|--|--------|

COFFEE *

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|---|-----------------------|
| Blynzz Coffee / Hot Chocolate | Reg-\$4.40/Lrg-\$5.00 |
| Chai Latte (Pot of Brewed Wet Chai) | \$6.00 |
| Babycino | \$1.00 |
| Iced Coffee / Chocolate | \$6.00 |
| Affogato (Non-Alcoholic. Sprints Can Be Added @ Std Prices) | \$6.00 |

* Soy Milk add 50c

SAVE WATER DRINK WINE

(150ml pours)

SPARKLING

| | Glass/Bottle |
|--|--------------|
| Cofield Chardonnay Pinot Noir 375ml Piccolo (Wahgunyah, VIC) | -- / \$16 |
| Dal Zotto Prosecco (King Valley, VIC) | \$9.5 / \$43 |

WHITE

| | |
|--|---------------|
| Mulberry Station Rose (Beechworth, VIC) | \$9.0 / \$42 |
| Pfeiffer Moscato (Wahgunyah, VIC) | \$9.0 / \$40 |
| Miritu Bay Sauvignon Blanc (Marlborough, NZ) | \$8.5 / \$37 |
| Cofield Sauvignon Blanc (Wahgunyah, VIC) | \$9.5 / \$43 |
| Pizzini Pinot Grigio (King Valley, VIC) | \$9.5 / \$45 |
| Chrismont Riesling (king Valley, vic) | \$9.0 / \$41 |
| Campbells Chardonnay (Rutherglen, VIC) | \$10.0 / \$47 |

RED

| | |
|---|---------------|
| Buller The Nook Pinot Noir (Rutherglen, VIC) | \$9.5 / \$45 |
| Pizzini Nonna Gisella Sangiovese (King Valley, VIC) | \$10.0 / \$46 |
| Pfeiffer Carlyle Cabernet Merlot (Wahgunyah, VIC) | \$9.0 / \$42 |
| Beechworth Wine Estates Tempranillo (Beechworth, VIC) | \$11.0 / \$49 |
| Posh Plonk Shiraz (Bethanga, VIC) | \$10.0 / \$47 |
| Cofield Cabernet Sauvignon (Wahgunyah, VIC) | \$11.0 / \$50 |
| Taminick Cellars Durif (Glenrowan, VIC) | -- / \$53 |

FORTIFIED (60ml pour)

| | |
|--|----------|
| Stanton & Killeen Barrel Aged Muscat (Rutherglen, VIC) | \$6 / -- |
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COCKTAILS

ESPRESSO MARTINI

Wake up and smell the coffee. And the Kahlua. And the Vodka.
And the reason you're not going to work tomorrow. \$15

LONG ISLAND ICED TEA

Medium sweet! Get ready for New York's boozy bad boy, 5 spirits,
1 glass equals one hell of a good time in this cocktail containing
most of the liquor cabinet. \$18

SAMMY C

Super sweet! The evolution of a mates cocktail made infamous by
1 of our own, which is now his remaining legacy. Tastes like
strawberry and grape lollies. \$15

JAPANESE SLIPPER

Sweet and sour! A classic electric green cocktail with a mix of
fruit and citrus flavours to tantalise the tastebuds. Midori,
Cointreau and citrus. \$17

FRENCH MARTINI

Sweet and punchy. Pineapple & Raspberry. Could two fruits be
better matched? You be the judge... \$17



MARGARITA

Made in the traditional way. No ice, just tequila, triple sec and fresh
lime juice. Does not include cheese, tomato or pizza dough. \$16

SLOE GIN FIZZ

Tart and slightly sweet! Sloe gin – a blackthorn plum flavored spirit
gets a dose of fizzy club soda and citrus in this tart and refreshing
cocktail. \$16

FIERY PIRATE

Spicy & sweet! Spice up your life with Kraken, Fireball and alcoholic
Ginger Beer, all rounded off with Peach Schnapps and lime. \$18

ROTATIONAL SOUR

Creamy, smooth, fruity and sour! A classic sour using Seasonal
Schnapps from Thredbo's Wildbrumby Distillery, lemon juice, egg
white and sugar syrup. One to sip & savour!! \$19

APEROL SPRITZ

Dry, citrusy, refreshing. An Italian classic. Dal Zotto Prosecco,
Orange Liqueur and a dash of Soda. \$15

BEER-garita

An amazing twist on the classic Margarita with the infusion of a slightly sweet and
tart beer. 6 std. drinks. Recommended for 2-4 to share. \$38

TAP BEER (CORE BEERS)

Pot/
Schooner/
1 Litre

Pot/
Schooner/
1 Litre

| | | | | |
|--|--|------------------------------|--|---------------------------------------|
|  <p>BRIGHT BREWERY BRIGHT, VIC</p> | <p>PILOT SESSION ALE 2.9%</p> | <p>5.3 7.2 17</p> |  <p>MITTO MITTO PALE LAGER MITTA MITTA, VIC</p> | <p>4.8%</p> <p>5.9 8 18.8</p> |
|  <p>VENOM YEA, VIC</p> | <p>REFRESHING ALE 3.5%</p> | <p>5.6 7.7 18.2</p> |  <p>HAWKERS PILSNER RESERVOIR, VIC</p> | <p>5%</p> <p>6.4 8.6 20.3</p> |
|  <p>HARCOURT CIDER BARKERS CREEK, VIC</p> | <p>APPLE CIDER 5%</p> | <p>7 9.5 22.3</p> |  <p>BRIDGE ROAD BEEGHWORTH PALE ALE BEECHWORTH, VIC</p> | <p>4.8%</p> <p>6.3 8.5 20</p> |
|  <p>BROOKVALE UNION MANNING, NSW</p> | <p>GINGER BEER 4%</p> | <p>7.7 10.5 24.7</p> |  <p>Bent Spoke CRANKSHAFT IPA CANBERRA, ACT</p> | <p>5.8%</p> <p>7 9.5 22.4</p> |

TAP BEER (ROTATIONAL BEERS)

Pot/
Schooner/
1 Litre
Growler

Pot/
Schooner/
1 Litre
Growler

| | | | | | | |
|--|---|-------------------------------------|--|---|---|---------------------|
|  |  | XOLO 6.5% HAZY IPA | 10 13.5 31.8 |  | BLOOD ORANGE GOSE 4.5% | 7.7 10.5 24.7 |
| STOMPING GROUND <small>Gollingswood, VIC</small> | HOP STOMPER IPA 6% | 7.7 10.5 24.7 | Tallboy & Moose |  | 8.9 12 28.2 | |
|  | BLOBFISH COLLAB. SAISON 6.5% | 14 19 44.7 |  | TWIN SUNS XPA 5.5% | 7.7 10.5 24.7 | |
|  | double queen Double Queen Red IPA 8% | 10 13.5 31.8 | BRIDGE ROAD BREWERS <small>Beechworth, Vic</small> |  | 5.2% 7 9.5 22.4 | |

BOTTLED BEER

**If you would like a bottled beer
from our massive fridge selection
please ask any of our friendly staff
for the latest list**