

## 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



# FOOD MENU

**Our Friendly Staff Are Ready To Take Your Order @ The Bar.**

**Please remember your table number.**

A 10% surcharge applies on public holidays.

## 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

## SHARES/GRAZING

**Garlic and Herb Bread** \$6 (V)

House Made Baguette, Garlic Herb Butter

**Mount Zero and Gooramadda Olives** \$12 (GF/VG)

Marinated in Garlic, Chilli, Citrus and Herbs, Served with Grissini

**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

**Mixed Mushroom Arancini (4)** \$17 (V)

Herb Crumbed Mushroom Risotto Balls, Truffle Salsa, Smoked Mozzarella, Parmesan, Celeriac Cream

**Antipasto Platter (See Menu Board)**

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

## KIDS

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

**Spaghetti Napoli, Parmesan, Basil** \$8 (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)

## 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

## 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.

### **Chilli Crab Spaghetti Pasta** \$32

Blue Swimmer Crab Meat, Tomato, Chilli, Basil, Olive Oil, Saffron

### **12-hour Braised Lamb Shoulder, Madeira and Rosemary Pie** \$26

Pumpkin, Paris Mash, Tuscan Kale, Peas, Caramelised Shallots

### **Side Garden Salad** \$7 (VG/GF)

## 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

### **Hot Chick** \$17 (Medium Spicy)

Nashville Style Fried Chicken, Slaw, Jack Cheese, Black Garlic Aioli, Avocado, Pickles

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

### **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

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

**Please check our menu boards  
above the kitchen for daily specials**

## PIZZA

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

### **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

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

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

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

### **The Bruce** \$23

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

### **Black Tiger** \$29

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

### **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

### **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