

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

THE
GOODS



FOOD MENU

Our friendly staff are ready to take your order at the bar. Please remember your table number.

A 10% surcharge applies on public holidays.

Dietary Key

GF	No Added Gluten*
V	Vegetarian
VG	Vegan
GFM	No Added Gluten IF Modified*
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

All our dishes are made fresh, in-house, and from local ingredients where possible. (See our Menu Board for more details)

SHARING PLATES

Our Sharing Plates menu is designed for social grazing. Therefore all dishes will come out as they are ready, unless otherwise requested

FISH AND SHELLFISH*

**SUBJECT TO MARKET AVAILABILITY*

SALT AND PEPPER SQUID (GFM/VGM) 19

KEWPIE | YUZU | SOY | TOGARASHI

**SUBSTITUTE WITH TOFU & VEGAN MAYO FOR VEGAN/VEGETARIAN OPTION*

STIR FRIED MUSSELS 21

GINGER | GARLIC | PORK | FERMENTED CHILLI | CORIANDER |

SALTED BLACK BEAN | SHAOXING WINE

GRILLED SCALLOPS (GF) (QTY: 6) 25

BLUE SWIMMER CRAB DRESSING | MOUNTAIN PEPPER | APPLE

STEAMED MORTON BAY BUG AND SHARK WONTONS (QTY: 6) 22

CHILLI OIL | BLACK VINEGAR DRESSING

VEGETARIAN

GARLIC AND HERB BREAD (V) 7

BASKET OF FRIES (V/GF) 9

CHICKEN OR CHILLI SALT | KETCHUP *ADD AIOLI +1

MARINATED LOCAL OLIVES (GF/VG) 12

GRISSINI | PICKLED VEG

WHITE POLENTA CHIPS (GF/V) (QTY: 7) 15

PARMESAN MAYO | TOMATO CHUTNEY | CHILLI SALT

GRILLED BROCCOLI & CAULIFLOWER (GF/VG) 13

MACADAMIA | LEMON

MEAT

GRILLED MORCILLA & GAMZE CHORIZO (GFM) 17

POTATO | HARISSA

DIY DUCK PANCAKES (QTY: 3) 25

TRIPLE COOKED DUCK LEG | SPINACH PANCAKES |

PEAR-BALSAMIC | BEETROOT

STICKY CHICKEN WINGS 17

MASTERSTOCK | SPRING ONION RELISH

CHICKEN LIVER PARFAIT (GFM) 17

ONION JAM | BRIOCHE | PICKLES

PLATTERS

CHEF'S GRAZING PLATTER (GFM) 35

A SELECTION OF COLD DISHES SERVED WITH BREADS, CRACKERS AND CONDIMENTS (SEE MENU BOARD FOR TODAY'S SELECTION)

CHEESE PLATTER (V/GFM) 25

(SEE MENU BOARD FOR TODAY'S SELECTION)

SWEETS

TOFFEE APPLE PARFAIT (V) 12

CIDER CARAMEL | PUFF PASTRY | CINNAMON

STICKY DATE PUDDING (V) 13

CHOCOLATE BUTTERSCOTCH | GUNDOWRING VANILLA ICE-CREAM

GOING SOLO

CRISP BATTERED FISH OF THE DAY Market Price
(SEE MENU BOARD FOR TODAY'S FISH SELECTION)
FRIES | CRAFT BEER VINEGAR TARTARE | LEMON
*ADD SALAD +3

VIETNAMESE STYLE GRILLED CHICKEN SALAD (GF/VGM) 21
GLASS NOODLES | PEANUTS | ASIAN HERBS | SLAW | CHILLI |
PICKLED-DAIKON | CRISPY BITS | FRAGRANT DRESSING
*SUBSTITUTE WITH TOFU & VEGAN DRESSING FOR VEGAN/VEGETARIAN OPTION

STEAK OF THE DAY (GF) Market Price
(SEE MENU BOARD FOR TODAY'S STEAK SELECTION)
FRIES | OUR SPECIAL HERB BUTTER
*ADD SALAD +3

THE BIG AL BURGER 19
SMASHED BEEF PATTY | OUR HICKORY & MAPLE BACON | U.S. CHEESE |
HOUSE PICKLE | TOMATO | LETTUCE | BEETROOT | CARAMELISED ONION |
HOUSE MILK BUN
*CHOICE OF KETCHUP, CHIPOTLE BBQ OR "NOT SO SECRET SAUCE"

THE HOT CHICK BURGER (MILDLY SPICY) 18
NASHVILLE STYLE HOT FRIED CHICKEN BREAST | SLAW | BLACK GARLIC
AIOLI | PROVOLONE CHEESE | AVOCADO | PICKLES | HOUSE MILK BUN
*ASK FOR EXTRA HOT OR "INSANE HOT" (MUST SIGN A WAIVER) +2
*ADD HOUSE MAPLE BACON +2

ADD FRIES TO EITHER BURGER +6
SWAP TO OUR AWESOME VEG PATTY FOR EITHER BURGER +2

**PLEASE CHECK OUR MENU BOARD
ABOVE THE KITCHEN FOR DAILY SELECTIONS & SPECIALS**

FOR THE LITTLE ONES - 12 YEARS AND UNDER ONLY

SPAGHETTI BOLOGNESE | PARMESAN 10
CHICKEN NUGGETS AND CHIPS 12
FISH AND CHIPS 12
CHEESE PIZZA 10
HAM AND CHEESE PIZZA 11
HAM, CHEESE AND PINEAPPLE PIZZA 12
*ADD SALAD TO ANY KIDS MEAL +3
KIDS ICE CREAM SUNDAE (GF) | CHOC TOPPING | LOLLIES 7

PIZZA

**Stone Baked on our Super Large 13" Base with Tomato Passata and
Mozzarella unless otherwise stated / *Gluten Free Base +\$4**

MARGHERITA (V) 22
FRESH MOZZARELLA | CHERRY TOMATOES | OREGANO | PARMESAN | BASIL
*ADD OUR SPECIAL 10 CHEESE BLEND +5

FUNGI AND THE PIG (VM/VGM) 26
PORTOBELLO MUSHROOMS | SAN DANIELLE PROSCIUTTO | PARMESAN | ROCKET |
TRUFFLE OIL

THE WODONGA 26
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 (VM) (MEDIUM SPICY) 26
FORMICHI HOT SALAMI | FRESH MOZZARELLA | PARMESAN | CHERRY
TOMATOES | BASIL | MOUNT ZERO OLIVES | GARLIC AND ROSEMARY OIL

THE BRUCE 24
SMOKED LEG HAM OFF THE BONE | PLENTY OF PINEAPPLE | FRESH MOZZARELLA

BLACK TIGER 30
GARLIC PRAWNS | ROAST CAPSICUM | BLACK GARLIC | HOUSE MADE BACON |
SAFFRON AIOLI | SEMI DRIED TOMATO | PICKLED CHILLI | SMOKED MOZZARELLA |
ROCKET AND CAPERS

EL DIABLO (MEDIUM SPICY) 27
CHIPOTLE BBQ BASE | MARINATED CHICKEN | GAMZE CHORIZO | HOT SALAMI |
PICKLED CHILLI | JALAPENOS | RANCH DRESSING | ONION | CORIANDER
*ASK FOR EXTRA HOT OR "INSANE HOT" (MUST SIGN A WAIVER) +2

PETER PETER (V) 25
HONEY ROASTED PUMPKIN | DANISH FETA | SPINACH | BASIL | ARTICHOKE |
MUSHROOMS | RICOTTA PESTO | GARLIC | HARISSA
*ADD CHICKEN +4

BUTTER CHICKEN (MILDLY SPICY | CAN'T BE GF) 25
HOUSE MADE BUTTER CHICKEN BASE | MANGO CHUTNEY | MINT YOGHURT |
TOMATO | SPANISH ONION & CUCUMBER SALSA | CORIANDER

THE MESSY HIPPIY (VG) 27
VEGAN MOZZARELLA | MUSHROOMS | ARTICHOKE | CAPSICUM | MOUNT ZERO
OLIVES | GARLIC | ONION | OREGANO | SPINACH | PICKLED CHILLI
*VEGETARIAN OPTION | REPLACE VEGAN MOZZARELLA WITH FRESH MOZZARELLA