

All our dishes are made fresh, in-house, and from local ingredients where possible.



FOOD MENU

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

SHARING PLATES

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

HOUSEMADE GARLIC AND HERB BREAD (V)	7
BASKET OF FRIES (V/GF)	9
CHICKEN OR CHILLI SALT KETCHUP	+1
<i>*ADD AIOLI</i>	
MARINATED LOCAL OLIVES (GF/VG)	12
GRISSINI PICKLED VEG	
SALT AND PEPPER SQUID (GFM/VGM)	19
KEWPIE YUZU SOY TOGARASHI	
<i>*SUBSTITUTE WITH TOFU & VEGAN MAYO FOR VEGAN/VEGETARIAN OPTION</i>	
STEAMED KING PRAWN AND SHARK WONTONS (QTY: 6)	22
CHILLI OIL BLACK VINEGAR DRESSING	
GRILLED "APHRODITE" HALOUMI (V/GF)	15
HONEY SUMAC ALEPPO PEPPER LEMON	
GRILLED BROCCOLI, NEW SEASONS ASPARAGUS PEAS (GF/VG)	13
WHIPPED MACADAMIA LEMON	
STICKY ADOBO CHICKEN WINGS (GF)	17
AROMATIC PEPPER, SOY & COCONUT VINEGAR GLAZE GARLIC CUCUMBERS SHALLOTS	
GRILLED SCALLOPS (GF) (QTY: 6)	25
BLUE SWIMMER CRAB MOUNTAIN PEPPERBERRY ALPINE APPLE CIDER BUTTER	
WHITE POLENTA CHIPS (GF/V) (QTY: 7)	15
PARMESAN MAYO TOMATO CHUTNEY CHILLI SALT	
CHEF'S GRAZING PLATTER (GFM)	35
A SELECTION OF COLD DISHES INCLUDING MEATS AND CHEESES SERVED WITH BREADS, CRACKERS AND CONDIMENTS (SEE MENU BOARD FOR TODAY'S SELECTION)	

Kitchen Opening Hours

<u>LUNCH:</u>	11:30am - 3pm
<u>ARVO:</u>	3 - 5pm**
	**Pizza, Fries & Chef's Platter ONLY
<u>DINNER:</u>	
Wed/Thu:	5 - 8:30pm Latest*
Fri/Sat:	5 - 9:00pm Latest*
Sun:	5 - 7:30pm Latest*

FOR THE LITTLE ONES (12 YEARS AND UNDER ONLY)

SPAGHETTI BOLOGNESE PARMESAN	10
CHICKEN NUGGETS AND CHIPS	12
FISH AND CHIPS	12
CHEESE PIZZA (GFM +4)	10
HAM AND CHEESE PIZZA (GFM +4)	11
HAM, CHEESE AND PINEAPPLE PIZZA (GFM +4)	12
<i>*ADD SALAD TO ANY KIDS MEAL</i>	
KIDS ICE CREAM SUNDAE (GF)	7
CHOC TOPPING LOLLIES	
SWEETS	
CARAMELISED BANANA DESSERT PIZZA 9"	10
NUTELLA MARSHMALLOWS ICE CREAM STRAWBERRIES	
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 | JACK CHEESE | AVOCADO | PICKLES | HOUSE MILK BUN
*ASK FOR EXTRA HOT OR "INSANE HOT" (MUST SIGN A WAIVER)
*ADD HOUSE MAPLE BACON +2

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

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

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

A 10% surcharge applies on public holidays.

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

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) (MILDLY 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