

*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
*ADD AIOLI	
MARINATED MOUNT ZERO LOCAL OLIVES (GF/VG)	12
GRISSINI   PICKLED VEG	
SALT AND PEPPER SQUID (GFM/VGM)	19
KEWPIE   YUZU   SOY   TOGARASHI   WAKAME	
<i>*SUBSTITUTE WITH TOFU &amp; VEGAN MAYO FOR VEGAN/VEGETARIAN OPTION</i>	
GRILLED "APHRODITE" HALOUMI (V/GF)	16
ZUCCHINI   SUMAC   ALEPPO PEPPER   LEMON	
GRILLED BROCCOLI, LOCAL ASPARAGUS AND PEAS (GF/VG)	13
WHIPPED MACADAMIA   LEMON	
PHILIPPINES STYLE STICKY CHICKEN WINGS (GF)	18
AROMATIC PEPPER   SOY & COCONUT VINEGAR GLAZE   CORN   GARLIC	
GRILLED SCALLOPS (GF) (QTY: 6) (SEE MENU BOARD FOR TODAY'S SELECTION)	Market Price
HOUSE MADE XO SAUCE   KING BROWN MUSHROOMS	
WHITE POLENTA CHIPS (GF/V) (QTY: 7)	15
PARMESAN MAYO   TOMATO CHUTNEY   CHILLI SALT	
CHEF'S GRAZING PLATTER (GFM) (SEE MENU BOARD FOR TODAY'S SELECTION)	35
A SELECTION OF COLD DISHES INCLUDING MEATS AND CHEESES SERVED WITH BREADS, CRACKERS AND CONDIMENTS	

## Kitchen Opening Hours

<b>LUNCH:</b>	11:30am - 3pm
<b>ARVO:</b>	3pm - 5pm (limited menu)
Wednesday/Thursday: Bar Snacks ONLY	
Friday/Saturday/Sunday: Bar Snacks & Pizza ONLY	
<b>DINNER:</b>	
Wed/Thu:	5pm - 8:30pm Latest*
Fri/Sat:	5pm - 9:00pm Latest*
Sun:	5pm - 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	
DESSERT SPECIAL (V)	(SEE MENU BOARD)

## GOING SOLO

<b>BLUE SWIMMER CRAB LINGUINE</b> .....	<b>32</b>
RAGU OF BLUE SWIMMER CRAB MEAT   TOMATO   BASIL   CHILLI   GARLIC   SAFFRON   PROSECCO	
<b>VIETNAMESE STYLE GRILLED CHICKEN SALAD (GF/VGM)</b> .....	<b>21</b>
GLASS NOODLES   PEANUTS   ASIAN HERBS   SLAW   CHILLI   PICKLED-DAIKON   CRISPY BITS   FRAGRANT DRESSING	
*SUBSTITUTE WITH TOFU & VEGAN DRESSING FOR VEGAN/VEGETARIAN OPTION	
<b>STEAK OF THE DAY (GF)</b> .....	<b>Market Price</b>
(SEE MENU BOARD FOR TODAY'S STEAK SELECTION)	
FRIES   OUR SPECIAL HERB BUTTER	
*ADD SALAD.....	+3
<b>THE BIG AL BURGER</b> .....	<b>19</b>
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"	
*ADD A SIDE OF FRIES.....	+6
*OPTION AVAILABLE TO SWAP TO OUR AWESOME VEGGIE PATTY.....	0
<b>THE HOT CHICK BURGER (MILDLY SPICY)</b> .....	<b>18</b>
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 A SIDE OF FRIES.....	+6
*OPTION AVAILABLE TO SWAP TO OUR AWESOME VEGGIE PATTY.....	0
<b>SEASONAL GARDEN SALAD</b> .....	<b>7</b>

**PLEASE CHECK OUR MENU BOARD ABOVE THE KITCHEN FOR DAILY SELECTIONS, SPECIALS & MARKET FRESH FISH (SUBJECT TO AVAILABILITY)**

### 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 \*Vegan Mozzarella.....+4

<b>MARGHERITA (V)</b> .....	<b>22</b>
FRESH MOZZARELLA   CHERRY TOMATOES   OREGANO   PARMESAN   BASIL	
<b>FUNGI AND THE PIG (VM)</b> .....	<b>26</b>
PORTOBELLO MUSHROOMS   SAN DANIELLE PROSCIUTTO   PARMESAN   ROCKET   TRUFFLE OIL	
<b>THE WODONGA</b> .....	<b>26</b>
FORMICHI TUSCAN PORK SAUSAGES   CARAMELISED ONION   ROAST CAPSICUM   ROSEMARY & GARLIC OIL   SMOKED MOZZARELLA	
*DEMONIZE WITH PICKLED CHILLI   CHILLI FLAKES & FORMICHI HOT SALAMI.....	+5
<b>THE MILANO (VM) (MILDLY SPICY)</b> .....	<b>26</b>
FORMICHI HOT SALAMI   FRESH MOZZARELLA   PARMESAN   CHERRY TOMATOES   BASIL   MOUNT ZERO OLIVES   GARLIC AND ROSEMARY OIL	
<b>THE BRUCE</b> .....	<b>24</b>
SMOKED LEG HAM OFF THE BONE   PLENTY OF PINEAPPLE   FRESH MOZZARELLA	
<b>BLACK TIGER</b> .....	<b>30</b>
GARLIC PRAWNS   ROAST CAPSICUM   BLACK GARLIC   HOUSE MADE BACON   SAFFRON AIOLI   SEMI DRIED TOMATO   PICKLED CHILLI   SMOKED MOZZARELLA   ROCKET AND CAPERS	
<b>EL DIABLO (MEDIUM SPICY)</b> .....	<b>27</b>
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
<b>PETER PETER (V/VGM)</b> .....	<b>25</b>
ROASTED PUMPKIN   DANISH FETA   SPINACH   BASIL   ARTICHOKE   MUSHROOMS   RICOTTA PESTO   GARLIC   HARISSA	
*ADD CHICKEN.....	+4
<b>BUTTER CHICKEN (MILDLY SPICY) (CAN'T BE GF)</b> .....	<b>25</b>
HOUSE MADE BUTTER CHICKEN BASE   MANGO CHUTNEY   MINT YOGHURT   TOMATO   SPANISH ONION & CUCUMBER SALSA   CORIANDER	
<b>PORK STARS</b> .....	<b>25</b>
CRISPY PORK BELLY   KING BROWN MUSHROOMS   PICKLED CHILLI   FRESH GRATED PECORINO   BBQ DRIZZLE	