

Kitchen Opening Hours

LUNCH: 11:30am – 3:00pm
ARVO**: 3:00pm – 5:00pm
** PIZZA AND FRIES ONLY

DINNER:
Wed/Thu: 5:00pm – 8:30pm (approx.)
Fri/Sat: 5:00pm – 9:00pm (approx.)
Sun: 5:00pm – 7:30pm (approx.)



FOOD MENU

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

SHARE PLATES

HOUSEMADE GARLIC & ROSEMARY FOCCACIA (VG)	8
ADD MEREDITH GOATS CHEESE	+6
ADD ORTIZ ANCHOVIES AND CONFIT TOMATO	+8
ALTO AND MOUNT ZERO OLIVES (GFM*/VG)	12
MARINATED IN CHILLI, GARLIC AND HERBS PICKLES GRISSINI	
GIN CURED PETUNA OCEAN TROUT (GFM*)	23
AVOCADO LIME CUCUMBER GRISSINI HORSERADISH CREAM	
BASKET OF FRIES (GF*/V)	9
CHICKEN OR CHILLI SALT KETCHUP	
ADD AIOLI	+1
SALT AND PEPPER SQUID OR TOFU (GFM*/VGM)	20
KEWPIE YUZU SOY TOGARASHI WAKAME	
SUBSTITUTE WITH TOFU & VEGAN MAYO FOR VEGAN/VEGETARIAN OPTION	
WHITE POLENTA CHIPS (GF*/V) (QTY: 7)	15
PARMESAN MAYO TOMATO CHUTNEY CHILLI SALT	
CRISP PORK BELLY "BUN ME" BITES (GF*) (QTY: 4)	18
PICKLED VEG ASIAN HERBS SRIRACHA MAYO BEANSPOUTS CUCUMBER	
FLINDERS ISLAND SCALLOPS (GF*)	25
CRAB BISQUE KING BROWN MUSHROOMS CAULIFLOWER SALMON ROE SCALLOP CRACKER	
HOUSEMADE CONFIT DUCK SAUSAGE ROLLS (QTY: 6)	22
BEETROOT RELISH TARRAGON OIL FENNEL	
CHARRED BROCCOLI (GFM*/VG)	13
MISO DRESSING EDAMAME SESAME	
CURED MEAT AND CHEESE PLATTER (GFM*/VM)	35
A SELECTION OF COLD DISHES INCLUDING MEATS AND CHEESES SERVED WITH BREADS, CRACKERS AND CONDIMENTS	

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

Our friendly staff are ready to take your order at the bar.

Please remember your table number.

Please note: a 10% surcharge applies on public holidays

FOR THE LITTLE ONES

(12 YEARS AND UNDER ONLY)

SPAGHETTI BOLOGNESE PARMESAN	11
CHICKEN NUGGETS AND CHIPS	12
CHEESE PIZZA (GFM* +4)	10
HAM AND CHEESE PIZZA (GFM* +4)	11
HAM, CHEESE AND PINEAPPLE PIZZA (GFM* +4)	12
ADD SALAD TO ANY KIDS MEAL	+3
ICE CREAM SUNDAE (GF*)	7
CHOC TOPPING LOLLIES	

SWEETS

TRIO OF HOUSE MADE ICE CREAMS AND SORBETS	10
(SEE MENU BOARD FOR TODAY'S SELECTION)	

GOING SOLO

PASTA OF THE DAY

(SEE MENU BOARD FOR TODAY'S PASTA)

SLOW COOKED 12 HOUR LAMB SHOULDER (GF*) 39
HERB CRUST | ROOT VEGETABLE TERRINE |
SHALLOT AND MADEIRA JUS | SPINACH

STEAK OF THE DAY (GF*)

(SEE MENU BOARD FOR TODAY'S STEAK SELECTION)

FRIES | OUR SPECIAL 33 INGREDIENT HERB BUTTER
ADD SALAD +3

Please allow at least 30 minutes for steak to be cooked

VIETNAMESE CHICKEN OR TOFU SALAD (GF*/VGM) 22
GLASS NOODLES | PICKLED VEG | ASIAN HERBS | CABBAGE |
NUOC MAM DRESSING | CASHEWS | CHILLI
SUBSTITUTE WITH TOFU/VEGAN DRESSING FOR VEGETARIAN/VEGAN OPTION

HOUSE SALAD (GF*/VG) 9
MIXED LEAVES | CUCUMBER | TOMATO | PUMPKIN | PICKLED ONION |
ROAST CAPSICUM | ARTICHOKE | HOUSE DRESSING

Please see Menu Board for today's specials

BURGERS

All burgers served on our housemade milk bun

JUNCTION ROYALE 19
SHER WAGYU PATTY | CARAMELISED ONIONS | HOUSE PICKLES |
MONTEREY JACK CHEESE | TOMATO RELISH | AIOLI | RED ONION

FUN GUY (V) 19
MUSHROOM, ZUCCHINI & PINE NUT PATTY | APHRODITE HALOUMI |
ROCKET | HARISSA | BEETROOT RELISH | MINT YOGHURT | RED ONION

THE HOT CHICK BURGER (MILDLY SPICY) 19
NASHVILLE STYLE HOT FRIED CHICKEN BREAST | SLAW | BLACK GARLIC |
AIOLI | JACK CHEESE | AVOCADO | PICKLES
ASK FOR EXTRA HOT OR "INSANE HOT" (MUST SIGN A WAIVER) +2

ADD A SIDE OF FRIES OR STREAKY BACON TO ANY BURGER
SIDE OF FRIES +6
STREAKY BACON +2

PIZZA

Stone-baked on our large 13" base
with Tomato Passata and Mozzarella - unless otherwise stated

Gluten Free Base +4 Vegan Mozzarella +4

MARGHERITA (V) 23
FRESH MOZZARELLA | CHERRY TOMATOES | OREGANO | PARMESAN | BASIL

FUNGI AND THE PIG (VGM) 27
PORTOBELLO MUSHROOMS | SAN DANIELLE PROSCIUTTO | PARMESAN |
ROCKET | TRUFFLE OIL

THE WODONGA 27
FORMICHI TUSCAN PORK SAUSAGES | SAGE | ROAST CAPSICUM |
SMOKED MOZZARELLA | CARAMELISED ONION
DEMONIZE WITH PICKLED CHILLI | CHILLI FLAKES & FORMICHI HOT SALAMI +5

MILANO 2.0 (VM) (MILDLY SPICY) 27
FORMICHI HOT SALAMI | MUSHROOMS | ARTICHOKE | MOUNT ZERO OLIVES |
BASIL | GARLIC AND ROSEMARY OIL | SMOKED MOZZARELLA

WHEN IN ROME (VGM) 26
OLIVE OIL BASE | POTATO | "APHRODITE" HALOUMI | SWEET POTATO |
PANCETTA | ROSEMARY | ONION | ARTICHOKE | CONFIT GARLIC

THE BRUCE 25
DOUBLE SMOKED LEG HAM | PLENTY OF PINEAPPLE | FRESH MOZZARELLA

BLACK TIGER 31
GARLIC PRAWNS | ROAST CAPSICUM | BLACK GARLIC | PANCETTA |
SAFFRON MAYO | SEMI-DRIED TOMATO | CHILLI |
SMOKED MOZZARELLA | ROCKET | CAPERS

EL DIABLO (MEDIUM SPICY) 28
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/VGM) 26
ROASTED PUMPKIN | DANISH FETA | KALE | BASIL | ARTICHOKE |
MUSHROOMS | RICOTTA PESTO | GARLIC | HARISSA
ADD CHICKEN OR CHORIZO +4

THE HAPPY HIPPI (V/VG) 28
VEGAN MOZZARELLA | PORTOBELLO MUSHROOMS | KALE | ARTICHOKE |
ROAST CAPSICUM | OLIVES | GARLIC | PICKLED ONION