

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 FOCACCIA (VG) SERVED WITH AGED BALSAMIC AND OLIVE OIL	8
ADD MEREDITH GOATS CHEESE	+6
<u>OR</u> ADD GRILLED COMTE CHEESE & CONFIT GARLIC	+6
ALTO AND MOUNT ZERO OLIVES (GFM*/VG) MARINATED IN CHILLI, GARLIC AND HERBS PICKLES GRISSINI	12
GIN CURED ATLANTIC SALMON (GFM*) AVOCADO FINGER LIME CUCUMBER GRISSINI HORSERADISH CREAM	23
BASKET OF FRIES (GF*/V) CHICKEN OR CHILLI SALT KETCHUP ADD AIOLI	10 +1
SALT AND PEPPER SQUID <u>OR</u> TOFU (GFM*/VGM) KEWPIE YUZU SOY TOGARASHI WAKAME SUBSTITUTE WITH TOFU & VEGAN MAYO FOR VEGAN/VEGETARIAN OPTION	20
WHITE POLENTA CHIPS (GF*/V) (QTY: 7) PARMESAN MAYO TOMATO CHUTNEY CHILLI SALT	15
CRISP PORK BELLY BITES (GF*) (QTY: 4) PICKLED VEG ASIAN HERBS SRIRACHA MAYO BEANSPROUTS CUCUMBER SOY CHILLI DRESSING	19
GRILLED SCALLOP SAUSAGE BITES (GF*) (QTY: 6) TARAMA SORELL SALMON ROE SCALLOP CRACKER	19
STEAMED DUCK DUMPLINGS (QTY: 6) BEETROOT RELISH CAULIFLOWER DUCK AND ROSEMARY BROTH	19
CHARRED BROCCOLI (GFM*/VG) MISO DRESSING EDAMAME SESAME	13
CURED MEAT AND CHEESE PLATTER (GFM*/VM) A SELECTION OF COLD DISHES INCLUDING MEATS AND CHEESES SERVED WITH BREADS, CRACKERS AND CONDIMENTS	35

*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 (SEE SPECIALS BOARD FOR TODAY'S OPTIONS)	10
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GOING SOLO

PASTA OF THE DAY

(SEE THE SPECIALS BOARD FOR TODAY'S PASTA)

LAMB AND ROOT VEGETABLE PIE 28

12-HOUR SLOW-COOKED LAMB | MASH POTATO | SHALLOT AND MADEIRA JUS | SPINACH | PEAS

ROAST FREE-RANGE CHICKEN 29

MORROCAN STYLE WARM COUS-COUS SALAD | MACADAMIA | ZUCCHINI | PRESERVED LEMON DRESSING | HARISSA

STEAK OF THE DAY (GF*)

(SEE THE SPECIALS BOARD FOR TODAY'S STEAK SELECTION)

FRIES | SIDE SALAD | OUR SPECIAL 33 INGREDIENT HERB BUTTER

Please allow at least 30 minutes for steak to be cooked

HOUSE SALAD (GF*/VG) 10

MIXED LEAVES | CUCUMBER | TOMATO | PUMPKIN | PICKLED ONION | ROAST CAPSICUM | ARTICHOKE | SUNFLOWER SEEDS | HOUSE DRESSING
ADD CHICKEN +4

Please look at the boards above the kitchen for today's specials

BURGERS

All burgers are served on our house made milk bun

JUNCTION ROYALE 19

SHER WAGYU PATTY | CARAMELISED ONIONS | HOUSE PICKLES | MONTEREY JACK CHEESE | TOMATO RELISH | AIOLI | RED ONION
MAKE IT A DOUBLE WITH AN EXTRA PATTY AND EXTRA CHEESE +6

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 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 (VM) 26

OLIVE OIL BASE | POTATO | BBQ PORK BELLY | "APHRODITE" HALOUMI | SWEET POTATO | 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 HIPPIY (V/VG) 28

VEGAN MOZZARELLA | PORTOBELLO MUSHROOMS | KALE | ARTICHOKE | ROAST CAPSICUM | OLIVES | GARLIC | PICKLED ONION