

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) 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	21
WHITE POLENTA CHIPS (GF*/V) (QTY: 7) PARMESAN MAYO TOMATO CHUTNEY CHILLI SALT	16
PHILLIPINES STYLE STICKY CHICKEN WINGS (GF) (QTY: ½KG) AROMATIC PEPPER SOY & COCONUT VINEGAR GLAZE BEAN SPROUTS GARLIC	19
HOUSE MADE DUCK SPRING ROLLS (QTY: 4) SMOKED AND CONFIT DUCK HOISIN PICKLED VEG OUR SWEET AND SOUR SAUCE	22
STEAMED PRAWN AND SCALLOP DUMPLINGS (QTY: 6) CRISPY CHILLI OIL BOK CHOY LIGHT GINGER AND CHICKEN BROTH SPRING ONIONS	23
PUMPKIN ROASTED WITH BROWN SUGAR & GINGER (GF*/VG) PEAS BROCCOLI WHIPPED MACADAMIA	16
CURED MEAT AND CHEESE PLATTER (GFM*/VM) A SELECTION OF COLD DISHES INCLUDING MEATS AND CHEESES SERVED WITH BREADS, CRACKERS AND CONDIMENTS	38

*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)

BBQ FREE RANGE PORK U.S. STYLE PORK RIBS 36
 HICKORY SMOKED | HOUSE MADE BBQ GLAZE | FRIES | SLAW | RANCH | HOT SAUCE

VIETNAMESE STYLE GRILLED CHICKEN SALAD (GF/VGM) 23
 GLASS NOODLES | PEANUTS | ASIAN HERBS | CABBAGE | CHILLI | CUCUMBER
 PICKLED-DAIKON | FRAGRANT DRESSING
**SUBSTITUTE WITH TOFU & VEGAN DRESSING FOR VEGAN/VEGETARIAN OPTION*

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) 12
 MIXED LEAVES | CUCUMBER | TOMATO | PUMPKIN | PICKLED ONION |
 ROAST CAPSICUM | ARTICHOKE | SUNFLOWER SEEDS | HOUSE DRESSING

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) 28
 FORMICHI SOPRESSA | MUSHROOMS | ARTICHOKE | MOUNT ZERO OLIVES |
 BASIL | GARLIC AND ROSEMARY OIL | SMOKED MOZZARELLA

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