



Starters

Cheese & Garlic Bread	11
Cheese & Bacon Bread	11
Bowl of Chips served with aioli & tomato sauce	13
Bowl of Wedges served with sweet chilli & sour cream	13
Lemon Pepper Calamari (gf) served with tartare & lemon (i)	15
Popcorn Cauliflower (ve) (gf) served with vegan chipotle mayo	12
Spring Rolls (v) crisp golden vegetarian spring rolls served with a punchy chilli, soy and garlic dipping sauce.	9.5
Loaded Fries melted cheese, bacon, bbq sauce, onion & gravy	18
Hot Wings (gf) served with garlic yoghurt	10 18
Sticky Chicky Wings (gf) asian bbq flavour	10 18
Prawn Gyoza served in chilli, garlic & soy vinegar (i)	13
Garlic Prawns (6pces) (12pces) succulent prawns pan-fried in fragrant garlic butter. (i)	18
Arancini (gf) (v) (ve) (6pces) (12pces) pumpkin Arancini served with basil pesto (4pces)	17

Grill

Porterhouse 350GM (gf)	42
Scotch 300GM (gf)	44
sides: chips, roast potato, salad or vege <i>add Surf & Turf \$10 (4 garlic prawns)</i>	
sauces: garlic butter (gf)(cs) \$2, pepper sauce \$3, mushroom sauce \$3, gravy \$2, gluten free gravy \$3	

Mains

Chicken Sizzle (gf*)	35
Egyptian style chicken, onion, capsicum and tomato on a hot sizzle plate. Served with Turkish bread, side salad and fresh garlic yoghurt	
Crispy Skin Salmon (gf) (cs*)	36
served with roasted garlic potatoes, charred broccoli with caper & dill sour cream & salsa verde (m)	
Barramundi (gf) (cs*)	33
Pan-seared barramundi fillet, served over a fresh salad of rocket, sweet potato and cherry tomatoes, finished with a house made capsicum and pine nut dressing. (i)	
Pesto Penne (v) (ve) (nf) (gf) (cs*)	22
pasta tossed through a vibrant pesto & olive oil with sun-dried tomatoes, fried zucchini and garlic.	
Grilled Chicken Salad (gf) (cs)	26
mixed lettuce, kalamata olives, feta, cucumber, tomato topped with grilled chicken tenders & honey mustard dressing	
Signature Roast Beef (gf*) (cs*)	28
tender roast beef served with roasted potatoes, pumpkin, carrot, broccoli & topped with gravy	
Fish & Chips	27
freshly battered Hoki in beer batter, served with tartare chips & salad (i)	
Lemon Pepper Calamari	27
strips of calamari dusted in lemon and pepper. Served with tartare, chips & salad (i)	
Nachos (gf) (cs*)	26
slow cooked beef chilli on corn chips. Topped with cheese, salsa, sour cream & guacamole	

Sides

Chip Basket	6
Side Salad (gf) (cs*)	6
Side Vege (gf) (cs*)	6
Roast Potatoes (gf) (cs*)	6

Chicken Parma

Chicken Parma 32

house made schnitzel topped with chefs Napoli sauce, thinly sliced ham & cheese served with chips & salad

Chicken Schnitzel 31

huge house made schnitzel served with chips & salad

(Add Gravy \$2)

Hawaiian Parma 33

house made schnitzel topped with chefs napoli sauce, thinly sliced ham, chopped pineapple & cheese served with chips & salad

Loaded Parma 33

bacon, caramelized onion, BBQ sauce, chips & gravy stacked on top of a house made schnitzel loaded mess. Served with salad

Surf & Turf Schnitzel 35

huge house made schnitzel served with a side of creamy garlic prawns (4pces), chips & salad

Mexican Parma 33

house made schnitzel topped with chefs napoli sauce, thinly sliced ham, jalapeno salsa, cheese & guacamole served with chips & salad

(Add Sour Cream \$2)

THE FUN STUFF

(gf) gluten free (gf*) gluten free on request
(cs) coeliac safe (cs*) coeliac safe on request
(ve) vegan (ve*) vegan on request
(v) vegetarian (df) dairy free (nf) nut free

(A) – Australian seafood

(I) – Imported seafood

(M) – Mixed origin (both Australian and imported seafood in the dish)

Items marked (GF) are made with gluten free ingredients but may be exposed to cross contamination in our kitchen.

Items marked (CS) indicate dishes where extra precautions can be taken for guests with coeliac disease.

Due to the nature of our kitchen, we cannot guarantee a completely gluten free environment.

A 15% surcharge applies on public holidays

Seniors

WITH SENIORS CARD

Signature Roast Beef (gf*) (cs*) 20

roast beef & gravy with roasted potatoes, pumpkin, carrot & broccoli

Grilled Chicken Salad (gf) (cs) 18

Mixed lettuce greens, olives, feta, tomato, cucumber, in our house made citrus dressing and topped with grilled chicken tenders.

Lemon Pepper Calamari 16

strips of calamari dusted in lemon and pepper. Served with tartare, chips & salad (i)

Fish & Chips 16

freshly battered Hoki in beer batter, served with tartare chips & salad (i)

Pasta Al Arabiata (ve*)(gf*)(cs*) 15

tomato, garlic & basil

Pasta Amatriciana (gf*) (cs*) 15

tomato, chilli, bacon & parmesan

Chicken Tenders 18

house crumbed chicken strips, served with chips, salad & gravy

Burgers

ALL SERVED WITH CHIPS

Classic Cheeseburger 25

cheese, mustard mayo, caramelised onion, lettuce & pickles

The BBQ, Beef & Bacon Burger 26

bacon, lettuce, chefs burger sauce, pickled jalapeno, cheese & caramelised onion

Southern Fried Chicken Burger 28

southern fried chicken, cheese, slaw & chipotle mayo

The Vege Burger (ve) 22

vege patty on a potato bun with lettuce, tomato, pickle & chefs burger sauce

WINTER PAIRINGS



CHEF SPECIALS

Prawn & Chilli Fettuccine

garlic and chilli prawns with cherry tomatoes in a house-made Napoli sauce tossed with fettuccine (i)

Try it with our Chrismont Riesling, King Valley

\$29

Pork Ribs

Sticky Asian BBQ pork ribs, served with a garden salad and sweet potato fries

Try it with our Bridge Rd Beechworth Pale Ale

\$36

Bangers & Mash

Beef sausages served with buttery mash, rich onion gravy and peas

Try it with our Saltram Skins Shiraz, Barossa Valley

\$26

The Pie

A favourite among the locals, our large pot pie filled with slow-braised beef, bacon and cheese, served with a side of chips.

Try it with our Balter Black Lager

\$36