Something to share		Mains		From the Grill	
Soup of the day : See specials board	\$8	English Breakfast Fried aggs basen sausage temate mushroom		All Steaks are from South Gippsland and grain fed for 100 days	
Housemade dips served with warm turkish bread (V)	\$14	Fried eggs, bacon, sausage, tomato, mushroom, black pudding, baked beans, hash brown, toasted bread and butter	\$21	Eye Fillet 250gm	\$42
Crispy chicken pieces served with ranch dressing	\$14	Gammon Steak	\$22	Rib Eye Steak 400gm	\$40
Crumbed Mushrooms with Garlic Aioli (V)	\$10	Gammon steak with 2 fried eggs, grilled pineapple, chips and garden peas (GF)	\$ 22	Porterhouse 300gm	\$37
Mini beef burgers (3x) with lettuce, aioli and cheese in brioche bun	\$16	Chicken Parmigiana Chicken schnitzel topped with Napoli sauce, ham, a trio of cheese and served with chips and salad	\$23	All steaks are chargrilled to your liking and served with ham and cheese croquettes, watercress salad, beer battered housemade onion rings and your choice of sauce	
Mexican beef nachos with guacamole, sour cream and jalapenos (GF)	\$18	Bangers and Mash	¢22	Pepper Sauce Creamy mushroom Red wine gravy	
Potato wedges with cheese, spring onion and sour cream (V)	\$12	Cumberland sausages served with creamy mash, seasonal veg and onion gravy	\$22		
Ham and cheddar cheese croquettes with a mustard aioli	\$12	Cottage Pie		Pizzas	
Sticky soy glazed pork belly with micro herbs and crispy crackling	\$15	Slow cooked beef and vegetables topped with mashed potato and cheese sided with seasonal vegetables and	\$22	Salami , chilli, capsicum and tomato	\$18
Ploughman's board with pork pie, pickled onion, English ham, pickles, cheddar cheese, scotch egg, sliced apple and crusty bread	\$24	parsnip crisps		Cherry tomato, basil and bocconcini (V)	\$15
Bowl of chips with tomato sauce (V) (GF)	\$8.50	Fish n Chips Beer battered cod fillets served with fries,	\$22	Cajun chicken with spanish onions, chilli, capsicum and bocconcini	\$18
bowt of emps with tornate states (v) (or)	ψ 0 .50	homemade tartare sauce and side salad		Mushroom, ham, fetta, olives and truffle oil	\$18
Burgers		Steak Sandwich Steak, lettuce, bacon, cheese, caramelised onion and bbq sauce in a soft turkish pide with fries	\$22	Lamb, haloumi and olives topped with tzatziki	\$18
	***	Pumpkin Ravioli			
Angus beef pattie with, bacon, cheese, lettuce, tomato sauce and american mustard	\$20	Ravioli in a creamy napoli sauce with pinenuts, roquette, cherry tomatoes and crumbled feta (V)	\$20	Desserts	
Southern fried chicken, bacon, herb aioli, cheese and slaw	\$20	Steak and Ale Pie		Eton Mess - Mixed berries with cream and smashed meringue (GF)	\$10
Pulled spiced lamb, pickled cucumber, tzatziki and slaw	\$20	Homemade pie with beef marinated in Speckled Hen Ale served with sweet potato mash, mushy peas and a rich gravy	\$22	Chocolate Mousse with mixed berries, sponge and cream	\$10
Haloumi, tomato relish, lettuce, eggplant and tahini yoghurt (V)	\$20	Salmon Fillet Pan seared salmon fillet with a corn cake, spinach, roast capsicum	\$30	Homemade warm sticky date pudding with cream	\$10
Beer battered Cod fillets, lettuce and tartare	\$20	and garlic butter	ΨΟΟ	and butterscotch sauce	
		Roast of the day: See specials board	\$22	Apple crumble tart with crème chantilly	\$10
All burgers served in a toasted bun sided with fries		Lamb Rogan Josh Tender chunks of lamb in a spicy rogan josh sauce served with basmati rice and roti bread	\$21	Sides	
Salads		Beef Brisket		House salad (GF) (V)	\$7
Lemon pepper calamari flash fried served on a salad of mixed lettuce,		10 hour Guinness braised brisket of beef, peppercorn jus, fries and coleslaw	\$29	Greek Salad (GF) (V)	\$9
roasted capsicum, red onion, capers and a lemon dressing	\$19	Savoury Tart		Seasonal buttered veg (GF) (V)	\$7
Beetroot and dukkah served on a goat's cheese, pear and walnut salad (V) (GF)	\$18	French onion and Goat's cheese tart with watercress salad and a tomato relish (V)	\$14	Onion rings	\$8
Pork belly and noodles served on a bed of carrot, cucumber, oriental herbs, cashews, shallots and finished with a namjim dressing	\$20	Chicken Schnitzel Crispy chicken schnitzel, creamy mash potato, garden peas and a rich mushroom sauce	\$22	Garlic bread with cheese KIDS MEALS \$10 Banger and Mash Fish and Chips	\$10