

TAPAS

Sourdough w/ xtra virgin olive oil & balsamic [V]	8
Ciabatta bread & dips [V]	13
Marinated olives w/ fetta [GF] [V]	9
Hummus plate w/ toasted pita bread [V]	14
Haloumi w/ confit cherry tomato [GF]	15
Grilled vegetable platter w/ hummus & sourdough [V]	22
Frankies hot sauce wings w/ aioli [GF]	16
Smokey BBQ wings w/ aioli [GF]	16
Charcuterie platter w/ prosciutto, salami, chorizo & sourdough	24
Potato Wedges w/ sour cream & sweet chilli	6
Chips w/ Aioli	6
Polenta chips w/ aioli [v]	10
Seasonal greens w/ garlic & butter [v]	10

LARGE PLATES

200 gram sirloin w/ salad and either chips or wedges	26
Steak & chicken combo w/ sirloin steak & 1/2 chicken, onion rings & chips	38
1/2 Portugese chicken w/ chips	26
Sauces - jus, pepper, mushroom [GF]	+3
Pan fried barramundi w/ potato, broccolini & romesco [GF]	34
Penne Carbornara w/ bacon, egg, parmesan cheese & cream sauce	24
Beer battered Fish & Chips w/ barramundi, chips, salad, lemon & tartare	23
Chicken Parmigiana w/ bacon, mozzarella, napolitana sauce, onion rings, salad & chips	23

Burgers

Wagyu burger w/ onion jam, pickle, tomato, slaw, cheddar, bacon, fry sauce, onion & chips	22
Southern fried chicken burger w/ onion jam, pickle, tomato, slaw, cheddar,bacon,chipotle,onion rings & chips	22
Haloumi burger w/ lettuce, tomato, pickled fennel, tomato chutney, onion rings & chips [V]	21
Fish burger w/ barramundi, lettuce, tomato, slaw, pickle, cheddar, tartare, onion rings & chips	22

BEER

	Schooner	Pint
Two Step Apple Cider Victoria 5% #	7	11
Mountain Goat Pale Ale, Victoria 6.5% #	7	11
Goat Lager, Victoria 4.2% #	7	11
Mountain Goat Steam Ale, Victoria 4.5%	8	12
Guinness, Ireland 4%.	8	12

BOTTLE BEER

Cascade Light 2.4% ~ 6
Peroni, Italy 5.1% ~ 8
Corona, Mexico 4.5% ~ 8
Heineken, Netherlands, 5% ~ 8
Carlton Draught, Victoria, 4.6% ~ 8
Hahn Super Dry, NSW, 4.6% ~ 8
Pure Blonde, Victoria, 4.2% ~ 8

Denotes \$5 Schooners Happy Hour 5-7 Daily

WINE

	Glass	Bottle
SPARKLING WINE		
Somerton Reserve Cuvee S.A	8	44
La Plancheliere Rose, France	9	46
WHITE WINE		
Arrogant Frog Ribut Pink France	10	46
Somerton Sauvignon Blanc #S.A.	8	42
Elephant In The Room Pinot Gris Limestone Coast, S.A.	10	45
Oyster Bay Sauvignon Blanc Marlborough, NZ	10	45
Yalumba Riesling Barossa, S.A.	9	43
Hanwood Estate Chardonnay Hanwood, NSW	10	44
RED WINE		
Somerton Cabernet Sauvignon # S.A.	8	42
Elephant in the room Pinot Noir South Australia	10	45
Sancho Garces Tempranillo Spain	11	49
Cat Amongst Pigeons Cabernet Sauvignon Barossa Valley, SA	11	49
Tempus Two Shiraz Barossa Valley, SA	10	48
Pepper Jack Shiraz Barossa Valley, SA		65

COCKTAILS

Almond Sour ~ 14 #
Amaretto, Fresh Lemon, Egg White, Almonds
Caipirinha ~ 16 #
Bacardi, Sugar, Lime
Caipiroska ~ 16 #
Vodka, Sugar, Lime
Daiquiri ~ 16 #
Bacardi, Fresh Lime, Sugar
Dark & Stormy ~ 16 #
Dark Rum, Ginger Beer, Lime
Espresso Martini ~ 17 #
Vodka, Coffee Liquor, Coffee, Sugar
Margarita ~ 16 #
Tequila, Cointreau, Lime
Moscow Mule ~ 16 #
Vodka, Ginger Beer, Fresh Lime
Long Island Iced Tea ~ 16
Vodka, Cointreau, White Rum, Gin, Tequila
Negroni ~ 16
Gin, Sweet Vermouth, Campari

Denotes \$10 Happy Hour 5-7 Daily

DAILY



\$12
meals

Choose from:

- :: Chicken or beef Burger & chips
- :: Fish & chips
- :: Vegetarian burger & chips
- :: Chicken Schnitzel & chips
- :: Sirloin steak w/ chips or salad

MIDDAY - 3PM

WEDNESDAY NIGHT

350 GRAM

RUMP STEAK & CHIPS

\$18.90

FRIDAY

HAPPY HOUR

5 TILL 7 PM

\$5 Schooners

Goat Lager
Mountain Goat Cider
Mountain Goat IPA
\$5 glass
Somerton Sauvignon
Blanc or Cabernet
Sauvignon