DINNER MENU

2 Course Meal \$60

Select any entrée + main course or main course + dessert.

Includes 1 standard glass of beer, wine or soft drink marked with an *

*ALL GRILL items are included in this offer but will incur an upgrade price of \$15

3 Course Meal \$75

Select any entrée + main course + dessert. Includes 2 standard glasses of beer, wine or soft drink marked with an *

*ALL GRILL items are included in this offer but will incur an upgrade price of \$15

**Kindly note that with this offer no variations or swapping possible.

ENTRÉE

House made Spring Rolls

\$19

3 spring rolls: 1 each of Vegetable (VV), Duck and ginger, Thai peanut chicken, served with chilli jam and sweet soy dipping sauces. Vegan only available upon request.

Pork Belly Bites

\$17

Twice cooked crispy Pork belly bites tossed in a sticky char sui sauce served with apple slaw.

Salt & Vinegar Calamari GF

\$19

Salt and vinegar dusted calamari, flash fried and served on salad with aioli.

Cornflake Prawns GF

\$19

House made Cornflake crumbed prawns served with chipotle dipping sauce and salad.

Baked Brie

\$19

Individual baked Brie with garlic, thyme, honey and toasted walnuts. Served with garlic crostini. GF on request

Garlic Cob

\$15

Garlic, herb and cheese cob.

MAINS

Lamb Shoulder GF

\$36

14 hour slow cooked lamb shoulder served on sweet potato mash with seasonal vegetables and chimichurri.

Pork Cutlet GF

\$34

Pork loin cutlet served on crispy potatoes, roasted fennel, spinach, red onion and pine nuts with apple sauce.

Chicken Breast GF

\$36

Pan fried Chicken Breast served on a bed of rice with green beans and a creamy sun-dried tomato and spinach sauce.

Capital Chicken Parmigiana

\$32

House crumbed chicken breast topped with Napoli sauce, crispy bacon, onion and cheese. Served with crispy potatoes and your choice of salad or seasonal vegetables.

Beef Ragu

\$34

Ballarat pasta company pappardelle served with a rich house made slow cooked beef ragu.

Beef Cheeks

\$36

Beef cheeks braised in a red wine and vanilla sauce served on mashed potato and seasonal vegetables.

Fish - See our specials for today's fish \$MP

Risotto V – VV on request

\$30

House made pesto and pea risotto finished with a parmesan crisp.

Stir Fry V – VV on request

\$28

Mixed seasonal vegetables stir fried with soba noodles and house made sauce.

Add chicken \$5 Add prawns \$7

CHARGRILL

\$48

*Black Angus Eye Fillet (200GM)
*Black Angus Scotch Fillet (250GM)

Served with crispy garlic & rosemary potatoes, seasonal vegetables and your choice of sauce.

Sauces: Red wine jus, creamy mushroom, peppercorn, garlic butter or Café De Paris



SIDES Seasonal Greens \$12	BEER	
Seasonal vegetables tossed with garlic,	Cascade Light	\$8*
butter and fresh herbs.	Crown Lager	\$10
	Great Northern Super Crisp	\$9*
Crispy Garlic & Rosemary potatoes \$12	Carlton Dry	\$9*
House cut crispy potatoes, garlic and	James Squire 150 Lashes Pale Ale	\$10
rosemary.	Little Creatures Amber Ale	\$9*
Constant Colord	Carlton Draught	\$9*
Garden Salad \$12	Mountain Mystery Oatmeal Stout	\$13
Seasonal lettuce, tomato, cucumber, red	Major Tom Pale Ale	\$13
onion and carrot dressed with honey	Czech Maate Pilsner	\$13
mustard dressing.	Hard Rated Lemon	\$13
DESSERTS	Hard Rated Lemon Lime Sugarfree	\$13
Chocolate Dome GF \$15	Pure Blonde Lager Low Carb	\$9*
Brownie, chocolate mousse, salted caramel	Corona	\$10
centre, chocolate glaze and caramel	Hahn Super Dry GF	\$10
popcorn	Five Seeds Cider	\$10
	SPIRITS	
Skillet Blondie GF \$15	Smirnoff Vodka	\$9
Raspberry and white chocolate blondie	Grey Goose Vodka	\$10
served in a skillet straight from the oven,	Gordons (Dry or Premium Pink Gin)	\$10 \$9
topped with ice cream.	Bombay Saphire Gin	\$10
(Please allow 15 minutes cooking time)	Baileys Liqueur	φ10 \$9
Churros Stack \$15	Kahlua Liqueur	\$9
Crispy Churros layered with ice cream,	Frangelico Liqueur	\$9
dulce de leche and chocolate ganache	Galliano Vanilla	\$9
autos do tosmo ana onecotato ganacino	Pimm's Liqueur	\$9
New York Cheesecake GF \$15	Malibu Liqueur	\$9
New York baked cheesecake with blueberry	Southern Comfort Liqueur	\$10
compote and double cream.	Midori Liqueur	\$9
Italian Lemon Torta GF \$15	Cointreau Triple Sec	\$9
Flourless lemon pudding with lemon curd	Jose Cuervo Tequila	\$9
syrup and double cream.	Bacardi White Rum	\$9
Syrup and double cream.	Bundaberg Rum	\$9
Apple Tarte Tartin VV \$15	Kraken Spiced Rum	\$10
Slices of apple and thyme baked in crisp	Jim Beam Bourbon Whiskey	\$9
pastry, served with ice cream.	Wild Turkey Bourbon Whiskey	\$9
Afferrals VV/ on CF on required C15	Makers Mark Whiskey	\$12
Affogato - VV or GF on request \$15	Jack Daniels Whiskey	\$9
Espresso coffee served with vanilla bean ice	Canadian Club Whiskey	\$9
cream, a shot of Liqueur (your choice) and	Johnny Walker Red Label Whiskey	\$9
biscuit.	Johnny Walker Black Label Whiskey	\$10
S O F T D R I N K S* \$5	Glenfiddich Scotch Whiskey	\$12
Coke, Coke Zero, Ginger Beer, Fanta, Soda	Jameson Whiskey	\$10
Water, Lift, Lemon Lime Bitters, Sprite, Tonic	St. Agnes Brandy	\$10
WaterBundaberg- Pineapple & Coconut,		



Passionfruit, Creaming Soda, Sarsaparilla

SPARKLING

2020 Mt Stapylton Shiraz

Di Gio Di Gio Di Gio	s Brut Reserve NV rgio Sparkling Pinot Noir Chardonnay Piccolo rgio Sparkling Merlot Piccolo rgio Sparkling 2018 Blanc De Blanc ara Prosecco	McLaren Vale Coonawarra Coonawarra Coonawarra Pyrenees	\$8/35* \$14 \$14 \$65 \$10/45	
WHITE WINE				
2023 2023 2022 2022 2022 2023 2017 2023 2022 2022	Brown Brothers Moscato Billi Billi Pinot Gris Fratin Brother's Pinot Grigio Bests Reisling Grampians Estate Riesling Hardys Riddle Chardonnay St Ignatius Gold Rush Chardonnay Hardys Riddle Sauvignon Blanc Montara Sauvignon Blanc Norton Estate Sauvignon Blanc	Milawa Mt Langi Cathcart Great Western Great Western McLaren Vale Avoca McLaren Vale Grampians Lower Norton	\$9/38* \$10/40 \$12/53 \$65 \$10/45 \$9/38* \$10/45 \$9/38* \$10/45 \$12/49	
ROSE				
2022 2019 2022	Mt Stapylton Rose Montara Rose Fratin Brother's Rose	Grampians Grampians Cathcart	\$9/38* \$48 \$10/48	
RED	WINE			
2022 2022 2022 2021 2020 2021 2022 2022	Montara Pinot Noir Fratin Brother's Sangiovese Fratin Brother's Tempranillio Hardys Cabernet Merlot Fratin Brother's Merlot Bests Great Western Cabernet Sauvignon Norton Estate Cabernet Sauvignon Hardys Shiraz Cabernet Grampians Estate Mafeking Shiraz Billi Billi Shiraz Norton Estate Arapiles Run Shiraz	Grampians Cathcart Cathcart McLaren Vale Cathcart Great Western Lower Norton McLaren Vale Grampians Mt Langi Lower Norton	\$10/45 \$10/45 \$10/45 \$9/38* \$10/45 \$55 \$12/49 \$9/38* \$45 \$12/45 \$12/55	



Grampians

\$60