

ALL DAY MENU | OPEN FOR LUNCH & DINNER

SOMETHING TO START

GARLIC BREAD (V) <i>With house made garlic butter, sea salt</i> Add cheese	12 3
FRESHLY SHUCKED OYSTERS <i>Half-dozen natural with lemon</i> Or half-dozen Kilpatrick with BBQ sauce, bacon	35 35

SALAD

CAESAR SALAD <i>Crispy cos lettuce, double smoked speck, poached egg, anchovies, parmesan and garlic croutons</i> Add chicken Add prawns	19 8 10
ZUCCHINI WAFFLE (V) <i>Savoury zucchini waffle, goats' cheese, beetroot, rocket, onion, walnuts, EVOO</i> Add chicken	18 8

BURGER BAR

VEGAN BURGER (VG) <i>Seasoned fried cauliflower, lettuce, tomato, Chipotle BBQ sauce, vegan aioli, seasoned fries</i>	24
JFC CHICKEN BURGER <i>Karaage chicken, cabbage, wasabi aioli, seasoned fries</i>	24
ANGUS BEEF BURGER <i>Char-grilled Angus beef patty, lettuce, tomato, bacon, cheese, truffle aioli, seasoned fries</i> Gluten free bun	26 2

FROM THE GRILL

RIB FILLET <i>300g Rib fillet served with seasoned fries, rocket and parmesan salad. Your choice of either port jus, pepper jus, mushroom jus, béarnaise sauce or garlic butter</i>	55
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MAINS

BOLOGNAISE <i>Fettuccine, beef and pork bolognese, parmesan</i>	26
PRAWN AND CHORIZO PASTA <i>Fettuccine, prawn cutlets, onion, chorizo, garlic cream, parmesan</i>	30
PORCINI MUSHROOM TORTELLINI <i>Mixed mushrooms, mushroom cream sauce, onion, garlic, spinach, walnuts, parmesan</i> Add chicken	30 8
CHICKEN SCHNITZEL <i>Chicken breast schnitzel, fries and a rocket and parmesan salad</i> Your choice of port jus, pepper jus, mushroom jus, béarnaise sauce or garlic butter Parmigiana – pomodoro sauce, cheese	28 6
FISH AND CHIPS <i>Beer battered fish, garden salad, fries, zesty lemon tartare</i>	30
BARRAMUNDI <i>Grilled barramundi, blistered truss tomatoes, broccolini, potato and parmesan pavé, citrus reduction</i>	34
PORK BELLY <i>Crispy pork belly, cauliflower purée, truss tomatoes, broccolini, apple compote, port wine jus</i>	36
LAMB SHANK <i>Red wine braised lamb shank, potato purée, broccolini, jus</i>	38

SIDES

ROCKET AND PARMESAN SALAD, POTATO PURÉE, BROCCOLINI, GARDEN SALAD,	11 each
SEASONED FRIES, THIN FRIES <i>Both served with aioli</i>	11 each

PIZZA

MARGHERITA (V) <i>Pomodoro sauce, basil, cherry tomatoes mozzarella</i>	24
HAM AND PINEAPPLE <i>Pomodoro sauce, ham, pineapple, onion, mozzarella</i>	25
PEPPERONI <i>Pomodoro sauce, pepperoni, chilli flakes, mozzarella</i> Gluten free base	27 5

ALL DAY BREAKFAST

VEGETARIAN BIG BREAKFAST (V) <i>Two free-range eggs, cooked to your liking, tomato, halloumi, hash brown, spinach, seasonal mushrooms, toast</i>	28
BIG BREAKFAST <i>Streaky bacon, two free-range eggs cooked to your liking, sausages, tomato, hash brown, mushroom, toast</i>	30

DESSERT

A SELECTION OF CAKES, SLICES AND TARTS	from 9
KITCHEN SUNDAE <i>With chocolate brownie, ice cream, whipped cream, chocolate topping, peanuts</i>	14

BEVERAGE MENU

NON-ALCOHOLIC BEVERAGES

POST-MIX SOFT DRINK <i>Coca-Cola, Coke No Sugar, Sprite, Lift, soda water, ginger ale, tonic water lemon</i>	5.5
LEMON, LIME AND BITTERS	6
SOFT DRINK BOTTLE 330ml <i>Coca-Cola, Sprite, Diet Coke, Lift, Coke No Sugar, Orange Fanta</i>	5.5
GINGER BEER	7
CHILLED JUICE <i>Orange, apple, pineapple, tomato, cranberry</i>	7
RED BULL	9.5
WATER <i>Mt Franklin still (400ml)</i>	4
<i>Santa Vittoria sparkling or still</i>	
<i>500ml Bottle</i>	6.5
<i>1L Bottle</i>	11.5
SHAKES <i>Chocolate, vanilla, caramel, strawberry, banana, malt</i>	
<i>Milkshake</i>	7.5
<i>Thickshake</i>	9.5
ICED <i>Chocolate, coffee or mocha</i>	8
HOT CHOCOLATE <i>Served with marshmallows</i>	5
COFFEE <i>Your choice of full cream, skim, soy, oat, almond or lactose free milk</i>	
<i>Espresso</i>	3.8
<i>Latte, flat white, cappuccino, vienna, macchiato</i>	
<i>Cup</i>	4.8
<i>Mug</i>	6.8
<i>Syrups: Caramel, vanilla or hazelnut</i>	0.65
TAKEAWAY SIZES AVAILABLE	
<i>Small</i>	4.8
<i>Medium</i>	5.8
<i>Large</i>	6.8
TEA <i>Choose from English Breakfast, Earl Grey, green, peppermint, chamomile, lemon and ginger</i>	4.8
TAKEAWAY SIZES AVAILABLE	
<i>Small</i>	4.8
<i>Medium</i>	5.2
<i>Large</i>	5.8

WHITE WINE

TALKING POINT SAUVIGNON BLANC <i>Yarra Valley, VIC</i>
821 SOUTH SAUVIGNON BLANC <i>Marlborough, NZ</i>
SKILLOGALEE SKILLY RIESLING <i>Clare Valley, SA</i>
MOUNTADAM 550 CHARDONNAY <i>Eden Valley, SA</i>
CREDARO FIVE TALES PINOT GRIS <i>Margaret River, WA</i>

SPARKLING WINE

TALKING POINT SPARKLING <i>Yarra Valley, VIC</i>
DAL ZOTTO PROSECCO <i>King Valley, VIC</i>
T'GALLANT PINK MOSCATO <i>Mornington Peninsula, VIC</i>
CHANDON NV <i>Yarra Valley, VIC</i>
MOËT & CHANDON BRUT IMPERIAL <i>Champagne, France</i>

ROSÉ WINE

LEFTFIELD ROSÉ <i>Hawkes Bay, NZ</i>
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RED WINE

TALKING POINT SHIRAZ CABERNET <i>Yarra Valley, VIC</i>
WYNNS THE GABLES CABERNET SAUVIGNON <i>Coonawarra, SA</i>
WOLF BLASS PRIVATE RELEASE MERLOT <i>Yarra Valley, VIC</i>
FICKLE MISTRESS PINOT NOIR <i>Marlborough, NZ</i>
MOUNT ADAM 550 SHIRAZ <i>Barossa Valley, SA</i>

DRAUGHT BEER

STONE & WOOD GREEN COAST CRISP LAGER
VICTORIA BITTER
STONE & WOOD PACIFIC ALE
HEINEKEN

BOTTLED BEER & CIDER

JAMES BOAGS PREMIUM LIGHT
XXXX GOLD
TOOHEYS EXTRA DRY
JAMES SQUIRE 150 LASHES
CROWN LAGER
5 SEEDS CRISP APPLE CIDER
CORONA
KIRIN ICHIBAN
HEINEKEN 0.0
JAMES SQUIRE GINGER BEER

PRE-MIXED

BUNDABERG AND COLA
JIM BEAM AND COLA
JACK DANIELS AND COLA