



MENU

Available from 11:30am – late daily. Children welcome under supervision of responsible adult.
No split bills

SNACKS AND SIDES

- Garlic Bread** \$9
garlic butter, parmesan, herbs (v)
- Chips** \$9
aioli (v)
- Marinated Olives** \$12
mixed olives, garlic, olive oil, herbs served with bread (v)
- Side Salad** \$7
mixed leaf, cherry tomato, cucumber, red onion, house dressing (v)(gf)
- Roasted Kipfler Potatoes** \$10
kipfler potato, garlic butter & herbs (v)(gf)
- Spiced Hummus** \$15
sumac spiced hummus, currants, fried cauliflower, spanish onion, nuts, sourdough (ve)
- Spicy BBQ Chicken Wings** \$16
hot smokey bbq glaze, Danish blue cheese dressing, celery sticks
- Whiting Crumbed Fillets** \$16
lightly crumbed whiting fish, lettuce, lemon & aioli
- Prawn Platter** \$34
fresh unpeeled large tiger prawns, lemon & cocktail dressing

SALADS

add grilled marinated chicken \$6

- Quinoa & Beetroot Salad** \$20
quinoa, baby beetroot, candied walnuts, avocado, feta, mixed lettuce, house dressing (v)
- Caesar Salad** \$20
baby cos, bacon, egg, croutons, parmesan, anchovy, caesar dressing
- Roast Pumpkin Salad** \$20
roast pumpkin, goats' cheese, pomegranate, pepita seeds, baby rocket, olive oil & balsamic reduction (v)

BURGERS

add cheese \$2

- Cheese Burger** \$21
soft burger bun, beef patty, melted cheese, pickles, ketchup, mustard & chips
- Double Cheese Burger** \$27
soft burger bun, double beef patties, double melted cheese, pickles, ketchup, mustard & chips
- Grilled Tandoori Chicken Burger** \$24
soft burger bun, tandoori marinated chicken breast, cos lettuce, tomato, chipotle mayo, mango chutney & chips

The Fortune Burger \$26
soft burger bun, beef patty, baby cos, tomato, bacon, tomato relish, smokey BBQ Sauce & chips

Steak Sandwich \$26
chefs choice of steak, rosemary focaccia, tomato, rocket, caramelised onion, American mustard, aioli & chips

PUB CLASSICS

add pepper sauce, mushroom sauce or garlic butter \$2

Nachos (Vegetarian / Beef) \$20 / \$22
with corn chips, melted mozzarella cheese, sour cream, coriander, sweet chilli sauce, jalapeños, shallots, guacamole
 Veg - spiced beans & sweet corn (v)(gf)
 Beef - spiced beef & beans (gf)

Tomato Gnocchi \$22
Potato gnocchi with slow cooked tomato sugo sauce, shaved parmesan cheese, basil, chilli flakes (v)
Add grilled marinated chicken \$6

Chicken Schnitzel \$24
panko crumbed chicken breast, house salad, chips & jus

Chicken Parmigiana \$26
panko crumbed chicken breast topped with napolitana sauce & melted mozzarella, house salad & chips

Chicken Parmigiana Deluxe \$29
panko crumbed chicken breast topped with napolitana sauce, chorizo, caramelised onion & melted mozzarella, with house salad & chips

Fish & Chips \$25
herb-battered fried flathead, tartare, house salad & chips

Pan-Fried Barramundi \$31
crispy-skinned barramundi, roasted kipfler potatoes, confit cherry tomato, garlic butter & lemon (gf)

Red Wine Braised Beef Cheek \$31
tender beef cheek, creamy mash potato, red wine jus

Rangers Valley Rump Steak \$32
250g Grain Fed Rump Steak with salad, chips & jus
add garlic prawns \$6

Grain-Fed Sirloin Steak \$34
250g Grain Fed Sirloin Steak with salad, chips & jus
add garlic prawns \$6

DESSERTS

Cheeseboard to share \$27
2 cheeses with accompaniments (v)

Cake of the Day \$13
Ask your server for today's selection

WINE LIST

SPARKLING

		GL	BT
NV	Kindred Sparkling Cuvee	9.5	44
	<i>Riverina, New South Wales</i>		
NV	T'Gallant Sparkling Pink Moscato	12	54
	<i>Mornington Peninsular, Victoria</i>		
NV	Seppelt The Drives Sparkling Pinot Noir Chardonnay	12	54
	<i>South Eastern Victoria</i>		
2021	Anna Spinato Prosecco	12.5	59
	<i>Veneto, Italy</i>		
NV	Piper Heidsieck NV Champagne	99	
	<i>Reims, France</i>		
NV	Veuve Clicquot	129	
	<i>Reims, France</i>		

ROSE

		GL	BT
2020	Fat Bird Rosé	11	49
	<i>South Eastern Victoria</i>		
2021	Marquis de Pennautier Rosé	12	54
	<i>Languedoc, France</i>		
2022	Squealing Pig Rosé	12.5	59
	<i>Marlborough, New Zealand</i>		

WHITE WINE

		GL	BT
2022	Allegiance 'Kindred' Sauvignon Blanc ...	9.5	44
	<i>Riverina, New South Wales</i>		
2022	821 South Sauvignon Blanc	12.5	59
	<i>Marlborough, New Zealand</i>		
2021	Vortex Ophelia Fiano	12.5	59
	<i>Adelaide Hills, South Australia</i>		
2022	Annie's Lane Riesling	12	54
	<i>Clare Valley, South Australia</i>		
2022	Cox Family Wines Pinot Gris	12	54
	<i>Tumbarumba, New South Wales</i>		
2022	Devil's Lair 'Dance with the Devil' Chardonnay	12.5	59
	<i>Margaret River, Western Australia</i>		
2022	St Huberts 'The Stag' Chardonnay	12	54
	<i>Yarra Valley, Victoria</i>		

RED WINE

		GL	BT
2021	Allegiance 'Kindred' Shiraz	9.5	44
	<i>Riverina, New South Wales</i>		
2021	Rosemount 'Little Berry' Shiraz	11	49
	<i>McLaren Vale, South Australia</i>		
2021	Pepperjack Shiraz	13.5	65
	<i>Barossa Valley, South Australia</i>		
2021	Hentley Farm Villain & Vixen Shiraz	12.5	59
	<i>Barossa Valley, South Australia</i>		
2019	Penfolds Bin 128 Shiraz	119	
	<i>Coonawarra, South Australia</i>		
2020	Penfolds Koonunga Hill Shiraz Cabernet	13.5	65
	<i>Barossa Valley, South Australia</i>		
2021	Fickle Mistress Pinot Noir	12	54
	<i>Marlborough, New Zealand</i>		
2021	Devil(ish) Pinot Noir	13.5	65
	<i>East Coast, Tasmania</i>		
2019	Cavaliere D'oro Chianti	12	54
	<i>Toscana, Italy</i>		
2021	Wynns Estate 'The Gables' Cabernet Sauvignon	12	54
	<i>Coonawarra, South Australia</i>		
2018	Wynns Black Label Cabernet Sauvignon	89	
	<i>Coonawarra, South Australia</i>		
2021	Hentley Farm 'Villain & Vixen' Grenache	12.5	59
	<i>Barossa Valley, South Australia</i>		
2021	Squealing Pig Tempranillo	12	54
	<i>Rioja, Spain</i>		
2020	19 Crimes Malbec	10	44
	<i>Mendoza, Argentina</i>		

FORTIFIED WINE

	Penfolds Club Tawny Port	9
	<i>Barossa Valley, South Australia</i>	
	Wynns Pedro Ximenez	12.5
	<i>Coonawarra, South Australia</i>	