

MENU

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

SNACKS AND SIDES

- Garlic Bread**.....\$9
 garlic butter, parmesan, herbs (v)
- Chips**.....\$9.5
 aioli (v)
- Side Salad**.....\$9
 lettuce, cherry tomato, cucumber, red onion, house dressing (ve)(gf)
- Honey Glazed Baby Dutch Carrots**.....\$13
 with burnt rosemary honey, toasted nut (v)(gf)
- Creamy Truffle Mash Potato**.....\$13
 creamy mash potato, truffle, chives (v)(gf)
- Marinated Olives & Spiced Hummus**.....\$16
 sumac spiced hummus, with marinated olives, sourdough (ve)
- BBQ Chicken Wings**.....\$16
 smokey BBQ sauce, Danish blue cheese dressing, celery sticks
- Salt & Pepper Calamari**.....\$18
 lightly crumbed calamari, lettuce, lemon & aioli
- Oysters Natural (half/full)** \$31 / \$59
 fresh pacific oysters with mignonette dressing & lemon
- Prawn Platter**\$35
 fresh unpeeled large tiger prawns, lemon & cocktail sauce

SALADS

add grilled marinated chicken \$7 add prawns \$9

- Caesar Salad**.....\$22
 baby cos, bacon, egg, croutons, parmesan, anchovy, caesar dressing
- Mango & Avocado Salad**.....\$22
 mixed leaves, avocado, diced mango, Spanish onion, dried cranberry & honey mustard dressing (v)(gf)
- Quinoa & Beetroot Salad**..... \$22
 quinoa, baby beetroot, candied walnuts, avocado, feta, mixed lettuce, house dressing (v)(gf)

BURGERS

add cheese \$2 add beef patty \$7

- Cheese Burger / Vegetarian cheese burger**.....\$22
 soft burger bun, beef or veggie patty, melted cheese, pickles, ketchup, mustard & chips
- Grilled Peri Peri Chicken Burger**.....\$26
 soft burger bun, peri peri marinated chicken breast, lettuce, coleslaw, chipotle mayo & chips
- The Fortune Burger**.....\$28
 soft burger bun, beef patty, baby cos, tomato, bacon, tomato relish, smokey BBQ Sauce & chips
- Steak Sandwich**.....\$28
 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)**.....\$23 / \$25
 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)
- Cauliflower Steak**.....\$25
 fried cauliflower steak, spices, currants, mixed nuts, dukkah, Spanish onion, pomegranate (ve) (gf)
- Tomato Gnocchi**.....\$25
 potato gnocchi with slow cooked tomato sugo sauce, shaved parmesan cheese, basil, chilli flakes (v)
Add grilled marinated chicken \$7
- Fish & Chips**.....\$27
 herb-battered fried flathead, tartare, house salad, lemon, tartare & chips
- Chicken Schnitzel**.....\$25
 panko crumbed chicken breast, house salad, lemon, chips & jus
- Chicken Parmigiana**.....\$28
 panko crumbed chicken breast topped with napolitana sauce & melted mozzarella, house salad & chips
- Green Chicken Curry**\$28
 Thai green chicken curry, coconut cream, kaffir lime leaf & jasmine rice
- Prawn Linguine**\$33
 tiger prawns, white wine, garlic butter, lemon, chilli, cherry tomato & rocket.
- Pan-Fried Salmon**.....\$35
 crispy-skinned salmon served with truffle whipped mash, honey glazed Dutch carrots & grilled lemon cheek (gf)
- Rangers Valley Rump Steak**.....\$34
 250g Grain Fed Rump Steak with house salad, lemon, chips & jus
add garlic prawns.....\$7
- Grain-Fed Sirloin Steak**.....\$36
 250g Grain Fed Sirloin Steak with house salad, lemon, chips & jus
add garlic prawns.....\$7

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 <i>Riverina, New South Wales</i>	9.8	44
NV	T'Gallant Sparkling Pink Moscato <i>Mornington Peninsula, Victoria</i>	12	54
NV	Seppelt The Drives Sparkling Pinot Noir Chardonnay <i>South Eastern Victoria</i>	12	54
2022	Anna Spinato Prosecco <i>Veneto, Italy</i>	12.5	59
NV	Piper Heidsieck NV Champagne <i>Reims, France</i>	109	
NV	Veuve Clicquot <i>Reims, France</i>	135	

ROSE

		GL	BT
2022	Marquis de Pennautier Rosé <i>Languedoc, France</i>	12	54
2022	Squealing Pig Rosé <i>Marlborough, New Zealand</i>	12.5	59

WHITE WINE

		GL	BT
2022	Allegiance 'Kindred' Sauvignon Blanc <i>Riverina, New South Wales</i>	9.8	44
2022	821 South Sauvignon Blanc <i>Marlborough, New Zealand</i>	12.5	59
2022	Zilzie 'BTW' Pinot Grigio <i>Murray Darling, Victoria</i>	11	47
NV	Amberley 'Secret Lane' Semillon Sauvignon Blanc <i>Margaret River, Western Australia</i>	12	54
2022	Annie's Lane Riesling <i>Clare Valley, South Australia</i>	12	54
2021	Cox Family Wines Pinot Gris <i>Tumbarumba, New South Wales</i>	54	
2021	Devil's Lair 'Dance with the Devil' Chardonnay <i>Margaret River, Western Australia</i>	59	
NV	St Huberts 'The Stag' Chardonnay <i>Yarra Valley, Victoria</i>	12	54

RED WINE

		GL	BT
2021	Allegiance 'Kindred' Shiraz <i>Riverina, New South Wales</i>	9.8	44
2021	Rosemount 'Little Berry' Shiraz <i>McLaren Vale, South Australia</i>	49	
2021	Pepperjack Shiraz <i>Barossa Valley, South Australia</i>	13.5	65
2019	Penfolds Bin 128 Shiraz <i>Coonawarra, South Australia</i>	127	
NV	Penfolds Koonunga Hill Shiraz Cabernet <i>Barossa Valley, South Australia</i>	65	
2021	Devil(ish) Pinot Noir <i>East Coast, Tasmania</i>	13.5	65
2021	Cavaliere D'oro Chianti <i>Toscana, Italy</i>	54	
2021	Wynns Estate 'The Gables' Cabernet Sauvignon <i>Coonawarra, South Australia</i>	12	54
2019	Wynns Black Label Cabernet Sauvignon <i>Coonawarra, South Australia</i>	89	
2021	Hentley Farm 'Villain & Vixen' Grenache <i>Barossa Valley, South Australia</i>	59	
2019	Squealing Pig Tempranillo <i>Rioja, Spain</i>	54	

FORTIFIED WINE

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

**OWN A LITTLE PIECE
OF HISTORY!**

CHECK OUT OUR RANGE OF
MERCHANDISE

AVAILABLE AT THE BAR