

STARTERS Proof Only

Garlic Bread (2 pieces)	5
Garlic Pizza Bread (9" base)	16
Arancini Balls (Serve of 3)	18
Crispy risotto balls filled with porcini truffle mushrooms, served with aioli.	
Bowl of Chips	15
Bowl of Wedges	17
Sweet Potato Fries	19
Bruschetta Romano (2 pieces)	19
Toasted wood oven bread, topped with fresh tomato, basil pesto and bocconcini.	
Bruschetta Grange (2 pieces)	21
Toasted wood oven bread, topped with fresh tomato, salami, olives, sundried tomatoes, basil pesto and bocconcini.	
Oysters Natural*	1/2 doz 22 doz 36
Oysters Kilpatrick*	1/2 doz 30 doz 48
Oysters Caviar	1/2 doz 30 doz 48
Succulent oysters topped with yarra valley salmon caviar and seaweed (A)	

SALADS

Warm Chicken Salad (GF)	32.9
Grilled chicken breast, served on a salad of mixed lettuce, spanish onion, tomato, cucumber, roasted capsicum and avocado, finished with a balsamic vinegar and honey mustard dressing.	
Salt & Pepper Squid Salad	32.9
Salt and pepper squid, served on a bed of assorted greens and topped with a balsamic vinegar and olive oil dressing. (M)	
Caesar Salad	22.9
+ Chicken	6.0
Lettuce tossed with bacon, anchovies, shaved parmesan, croutons and topped with a poached egg.	
Lamb Salad (GF)	36.9
Marinated grilled lamb, served with rocket lettuce, feta, red onion, sweet potato and roast capsicum, dressed with balsamic vinegar.	
Prawn & Mango Salad (GF)	37.9
Marinated lemon chilli prawns, served on a bed of mesculin lettuce, mango, tomato, and onion with a mayonnaise dressing. (M)	
Quinoa Salad (GF)	27.9
Quinoa, mixed salad, spinach, spanish onions, cucumber, sweet potato, fetta and pomegranate finished with a zesty green herb dressing. (Optional add-ons chicken 6, lamb 9, prawns 9, haloumi 6)	

FOCACCIAS (+ SIDE CHIPS \$5)

Hawaiian	20
Leg ham, cheese and pineapple.	
Roast Chicken	23
Roasted chicken, lettuce, avocado, cheese and mayonnaise.	
Vegetarian	23
Roasted eggplant, mushroom, lettuce, bocconcini, roasted capsicum, sundried tomatoes, olives and basil pesto.	

PIZZAS *	9" Sml	12" Lge
Pepperoni	22	30
Cheese and pepperoni.		
Ham & Pineapple	22	30
Cheese, leg ham & pineapple.		
Margarita	22	30
Cheese, fresh tomato, basil pesto, bocconcini and herbs.		
Honey Chilli Pizza	25	33
Cheese, pepperoni, olives drizzled with a tasty honey chilli glaze.		
The Pepe Pizza	25	33
Cheese, salami, pepperoni, fresh tomato, spanish onion and oregano herbs.		
Supreme	25	33
Cheese, leg ham, pepperoni, mushrooms, capsicum, onion, olives & prawns. (M)		
Lamb & Rocket	25	33
Cheese, lamb, onion, mushroom, rocket, and capsicum topped with tzatziki dressing.		
The Butchers Block (Meatlovers)	25	33
Cheese, crispy bacon, pepperoni, seasoned lamb, angus beef, onion with a BBQ hickory sauce.		
Peri Peri Chicken	25	33
Pesto cream base, cheese, roast chicken, Spanish onion, cherry tomatoes and capsicum topped with peri peri sauce.		
Gourmet Vegetarian	25	33
Cheese, mushrooms, olives, avocado, roasted capsicum, eggplant, onion & sundried tomatoes.		
Gourmet Chicken	25	33
Cheese, chicken, roasted capsicum, avocado, bocconcini, sundried tomatoes & bbq sauce.		
Gourmet Seafood	29	37
Cheese, prawns, squid, mussels, anchovies & sundried tomatoes. (M)		
Calzone Rustico	29	
Pastry filled with cheese, leg ham, salami, mushrooms, roasted capsicum, olives and topped with bolognese sauce.		

PASTAS

PENNE, SPAGHETTI, LINGUINE or RISOTTO	
(GLUTEN FREE PASTA ALSO AVAILABLE IN PENNE \$3 EXTRA)	
(DEDUCT \$2 FOR ENTRÉE SIZE)	
Bolognese	25.9
Italian style tomato and meat sauce.	
Vegetarian	29.9
Local and fresh vegetables tossed in a garlic, fresh basil and napolitana sauce.	
Carbonara	32.9
Bacon, onion, mushroom, egg, cracked black pepper in a cream sauce.	
Con Pollo	33.9
Chicken, pumpkin, sundried tomato, capsicum, spinach, red onion, garlic, in a creamy Parmesan sauce.	
Gamberi	36.9
Prawns, chorizo sausage, chilli, garlic, spanish onion and fresh basil in a rosé sauce. (M)	
Con Granchio	39.9
Blue swimmer crab meat, cherry tomatoes, broccolini and Spanish onion in a chilli cream sauce. (M)	
Marinara	42.9
An assortment of fresh seafood, garlic, white wine and fresh tomato in a napolitana sauce. (M)	

MAINS

350g Rib Eye Steak	51.9
flame grilled to your liking, served with chips & salad & your choice of (mushroom, pepper or diane sauce)	
350g Rib Eye Surf & Turf Steak	56.9
flame grilled to your liking, served with chips & salad, topped with a prawn and squid garlic cream sauce. (M)	
Steak Sandwich	26.9
Angus beef scotch fillets, caramelised onion, bacon, tomato, lettuce and bbq sauce in between 2 golden thick pieces of bread. Served with fries. (Optional add-on fried egg 4.0)	
Chicken Burger	26.9
Grilled chicken breast fillets, cheese, lettuce, spanish onion, cucumber and chipotle mayonnaise in a brioche bun. Served with fries. (Gluten Free Bun 4.0)	
Chicken Parmigiana	29.9
Crumbed chicken breast topped with melted cheese and napolitana sauce. Served with chips and salad.	
Lamb Cutlets	42.9
Flame grilled lamb cutlets served on roasted sweet potato mash, topped with a rosemary and port wine jus.	

SEAFOOD

Fish and Chips	28.9
Beer battered garfish, served with chips, salad and tartare sauce. (M)	
Calamari Fritti	30.9
Lightly crumbed calamari, served with chips, salad and tartare sauce. (M)	
Garlic Prawns (GF)	32.9
Prawns sautéed in butter, garlic and cream sauce, served with rice and salad. (M)	
Lemon Lime & Chilli Barramundi (GF)	32.9
Served with rice, broccolini and finished with a tangy lemon lime soy and chilli sauce. (M)	
Atlantic Salmon (GF)	33.9
Pan fried salmon, served on a bed of baby spinach, roasted pumpkin and Spanish onion, topped with hollandaise sauce. (A)	
Fritto Misto	34.9
Assortment of crumbed prawns, calamari & battered fish served with chips, salad & tartare sauce. (M)	

KIDS MENU

Croissant – Ham Cheese & Tomato	14
Penne Bolognese	17
Nuggets and Chips	17
Cheeseburger and Chips	17
Fish and Chips (M)	17



PLEASE QUOTE TABLE NUMBER WHEN ORDERING AT THE COUNTER. SORRY, WE DO NOT PROVIDE DOGGY BAGS FOR LEFTOVERS. 15% SURCHARGE ON PUBLIC HOLIDAYS.
Seafood Origin (A = Australian, I = Imported, M = Mixed)

* GLUTEN FREE BASES (\$6 EXTRA)
AVAILABLE IN SMALL SIZES ONLY

HOT BEVERAGES

Bubbacino	2.0
Puppaacino	3.0
Short Black	4.5
Macchiato	5.5
Doppio (Double Espresso)	5.5
Cappuccino	6.0
Cafe Latte	6.0
Flat White	6.0
Long Black	6.0
Assorted Teas	4.9
Earl Grey, English Breakfast, Green, Peppermint, Lemongrass & Ginger, Camomile	
Hot Chocolate / White Hot Chocolate	6.0
Mocha	6.5
Chai Latte	6.5
Organic Latte	6.5
Turmeric, Matcha	
Affogato	8.0
Vienna Coffee / Vienna Chocolate	7.0

EXTRAS

Extra shot	1.0	Coffee Syrups	1.0
Soy Milk	1.0	Vanilla, Hazelnut, Caramel	
Lactose Free Milk	1.0	Ice Cream	2.0
Almond Milk	1.0	Decaf	1.0
Oat Milk	1.0	Whipped Cream	1.0
		Mug	1.0

COLD BEVERAGES

Iced Latte	7.0
Iced Long Black	7.0
Iced Strawberry Matcha with cold foam	13.0
Iced Coffee	10.0
Iced Chocolate	10.0
Iced Mocha	10.0
Milkshakes	10.5
Chocolate, Strawberry, Vanilla, Banana	
Spiders	10.0
Coke, Raspberry or Lemonade	
Kombucha	8.0
Berry or Ginger	
Ginger Beer	6.5
Lemon Lime & Bitters	6.5
Iced Teas	6.0
Lemon, Peach	
Coconut Water 330ml	6.5
Chinotto	6.5
Limonata	6.5
Aranciata Rossa	6.5
Bottled Still Water 600ml	4.5
San Pellegrino Sparkling Water 250ml	4.5
San Pellegrino Sparkling Water 750ml	12.0

JUICES

FRESHLY PRESSED BOTTLED JUICES

Orange	8
Cloudy Apple	8
Pineapple	8
Banana, Carrot & Strawberry	8
Pear, Apple, Lemon, Cucumber & Spinach	8

BEERS

Cascade Light	12
Hahn Super Dry	12
Coopers Pale Ale	12
Great Northern Super Crisp	13
Peroni Red	13
Corona	13
Asahi	13
Pirate Life South Coast Ale	13
Nastro Azzurro 0% (Non Alcoholic)	12
Pikes Pilsner	13
Pikes IPA	13

CHILLED & REFRESHING

Brookvale Alcoholic Ginger Beer	15
Hard Rated Lemon	15
Hard Rated Orange	15
Somersby Cider	15
Apple or Pear	
South Ave Seltzer (Zero Sugar)	17
Mango or Sour Blue Raspberry	

COCKTAILS

Aperol Spritz	20
Limoncello Spritz	20
Gin Spritz	20
Long Island Iced Tea	20
Negroni	20
Pina Colada	20

SPARKLING

The Lane Lois Blanc de Blancs	13	60
Adelaide Hills SA Citrus and orchard fruit crunchiness with toffee apple sweetness.		
Hancock Shiraz Cuvée 200ml Piccolo		16
McLaren Vale SA Dark berry fruit aromas, sweet plum and spicy flavours, silky tannins and a rich, velvety smooth palate.		
Aurelia Prosecco 200ml Piccolo		16
Australia Displaying a spritzy, fine bead of bubbles, soft on the palate with pear and citrus blossom, a fruity, floral finish and bright, fresh acidity.		

WHITE WINE

The Lane Sauvignon Blanc	13	18	55
Adelaide Hills Gooseberry, green melon, blackcurrant leaf and citrus fruits with a beautiful full tropical nose.			
Wildflower Chardonnay	12	17	50
Western Australia White peach accents offer a bright, mid-weight finish to this gently oaked Chardonnay.			
Wilson Watervale Riesling	13	18	55
Clare Valley SA Lifted and fragrant, grassy undertones, sour sobs, passionfruit and pineapple aromas.			
Fiore Moscato	12	17	50
Australia Refreshingly spritzy, exotic aromas of rose, sweet spice, lychee and grapes. Low alcohol, hint of sweetness.			
Pikes Luccio Pinot Grigio	13	18	55
Clare Valley SA Light and fresh on the palate, displaying crisp flavours of apple skins and melon. Finishing pleasingly dry with just a subtle hint of minerality.			
Matriarch and Rogue Fiano	13	18	55
Clare Valley SA White florals, lemon zest, lychee, single vineyard.			

ROSÉ

Hancock & Hancock Rosé	13	18	55
McLaren Vale SA Cherry-berry flavours with savoury notes and a touch of rose petal. Bright crisp and medium bodied.			
Luna Rosa Rosé	12	17	50
Central Ranges NSW Fresh and fragrant, ripe strawberry, delicate orange peel. Berries, cherries and rhubarb, soft clove spice. Light alcohol, textural, crisp finish, hint of sweetness.			

RED WINE

Majella The Composer Cab. Sauv.	13	18	55
Coonawarra SA The Composer is a vivid dark magenta red colour with a bright crimson hue. Lush eucalyptus and red fruit aromas are paired with a bright, flavour filled, medium weighted palate of cassis and red berries. Subtle oak integration enhances the smooth and balanced finish.			
Bremerton Selkirk Shiraz	13	18	55
McLaren Vale SA This Shiraz offers distinctive varietal characters of lifted white pepper aroma, dark berry fruit, plum and savoury spice. It displays a well-balanced palate structure, soft supple tannins and well integrated oak.			
Hentley Farm Villain & Vixen Shiraz	13	18	55
Barossa Valley SA Barossa fruit with a soft and approachable texture, look for plum, mulberries, raspberries and an array of spices.			
Robert Oatley Signature GSM	13	18	55
McLaren Vale SA Macerated red fruits and musk from grenache, structure and longevity via shiraz, mourvèdre’s gamey notes and minerality.			
Ara Single Estate Pinot Noir	12	17	50
Marlborough NZ Dark raspberry and rich boysenberry, soft and savoury wine, rounded out with elegant fine tannins.			
Ziegler Fire Clay Grenache	13	18	55
Barossa SA Aromatic with vibrant intensity, this Grenache is full bodied with fragrant red cherries and soft tannins.			
Elvarado Tempranillo	12	17	50
McLaren Vale SA Pomegranate, violets and spicy peppers. Medium-bodied, savoury and rich, cherry and red berry notes, silky tannins, fine boned structure.			

NO SEPARATE TABS
CORKAGE \$15 PER BOTTLE