

Entrée

Peking duck spring rolls Served with petite salad and Asian dipping sauce	\$16
Salt & pepper calamari Served with citrus mayo and lemon wedge	\$16 GF
Cheese and garlic cobb loaf	\$11
Soup of the day	\$9

Favourites

Traditional fish and chips (choice of battered or grilled) Served with fresh garden salad, lemon wedges and tartare sauce	\$27
Chicken Parmigiana Topped with shredded Virginia ham, Napoli sauce and Egmont Cheese.	\$26
Seafood chowder Served with sour dough.	\$23 GF

Wok & Pasta

Udon Noodle Stir-fry Stir-fried chicken served with pink peppercorn pickled ginger, coriander and fresh lime.	\$28
Risotto Oven baked risotto with blistered cherry tomatoes, swirls of pesto and goats' cheese.	\$24 V

Mains from the Grill

Steak Scotch fillet served with choice of gourmet sauce: mushroom, pepper, béarnaise, creamy garlic or caramelised onion.	\$36
Add Sizzler Sauce	\$5
Lamb Shank Braised in red wine, garlic and rosemary served with creamy potato mash and seasonal vegetables.	\$28
Fish of the Day Fish of the day on creamy mash with seasonal vegetables, cherry tomatoes and salsa verde.	\$32

(V) vegetarian | (GF) gluten-free | (DF) dairy-free

Sides

Vegetable medley	\$7
Garden salad	\$7
Steak chips	\$7
Vegetable chips	\$9
served with smoky aioli	

Kids Menu

Spaghetti Bolognese	\$14
Tempura chicken nuggets	\$13
Served with crispy chips	
Bowl of chips	\$8

***All kids meals include ice cream dessert with choice of topping (chocolate, strawberry or caramel) and sprinkles**

Desserts

Trio of Timboon fine ice cream	\$15
Served with fresh strawberries	
Lemon Tart	\$14 GF
With berry coulis and Chantilly cream	
Orange and Almond Cake	\$16 GF DF
Served with a berry coulis and cinnamon glaze	

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White Wines

Sparkling Wine	Glass	Bottle
House Sparkling	\$8	\$28
Villa Jolanda Prosecco	\$11	\$40
<i>Veneto, Italy</i>		
Charles Pelletier Blanc de Blanc	N/A	\$35
<i>France</i>		
Nicolas Feuillatte Brut Reserve	N/A	\$120
<i>France</i>		
Sauvignon Blanc		
House Sauvignon Blanc	\$8	\$28
Kissing Booth	\$10	\$35
<i>Marlborough, New Zealand</i>		
Chardonnay		
House Chardonnay	\$8	\$28
Hollick Bond Road	N/A	\$45
<i>Coonawarra, South Australia</i>		
The Carriages Chardonnay	\$9	\$35
<i>Echuca, Victoria</i>		
Moscato		
House Moscato	\$8	\$28
Riesling		
Wicks Estate	\$10	\$45
<i>Adelaide Hills, South Australia</i>		
Pinot Gris		
Pinot Grigio Paladino Veneto	\$10	\$35
<i>Veneto, Italy</i>		
Rosé		
House Rosé	\$8	\$28
Estandon Heritage	N/A	\$40
<i>Cannes, France</i>		

Red Wines

Pinot Noir

Glass

Bottle

Duck Shoot

Adelaide Hills, South Australia

\$8

\$28

Hollick

Coonawarra, South Australia

N/A

\$45

Cabernet Sauvignon

House Cabernet Sauvignon

\$8

\$28

Hollick 'The Bard'

\$10

\$38

Coonawarra, South Australia

Napa Valley

N/A

\$75

California, USA

Hollick 'Ravenswood'

N/A

\$105

Coonawarra, South Australia

Shiraz

House Shiraz

\$8

\$28

Water Wheel Baringhup 5 Rounds

\$10

\$38

Bendigo, Victoria

Hollick 'Wilgha Shiraz'

N/A

\$75

Coonawarra, South Australia

Schild Estate 'Prämie'

N/A

\$105

Barossa Valley, South Australia

Merlot

House Merlot

\$8

\$28

Schild Estate

N/A

\$39

Barossa Valley, South Australia

The Carriages Cabernet Merlot

\$9

\$35

Echuca, Victoria

Port

Penfolds

\$9

N/A

Galway Pipes

\$12

N/A