
ALLERGEN MANAGEMENT STATEMENT

AS OUR FOOD IS PREPARED IN A WORKING KITCHEN, PLEASE BE AWARE THAT THERE IS ALWAYS A RISK THAT TRACES OF ALLERGENS MAY BE TRANSFERRED TO INGREDIENTS DURING STORAGE OR PREPARATION OF FOOD.

THEREFORE WE ARE UNABLE TO GUARANTEE THAT ANY FOOD ITEM IS FREE FROM TRACES OF ALLERGENS.

APPETISERS

GARLIC HERB BREAD	7
LIGHTLY TOASTED W GARLIC BUTTER, HERBS & CHEESE	
GARLIC PIZZA [g*]	10
PIZZA BRUSHED W GARLIC TOPPED W CHEESE	
ITALIAN ARANCINI BALLS	11
VEGETABLE ARANCINI BALLS, SERVED W ROCKET & WARM SUGO & GARLIC SAUCE	
LEMON PEPPERED CALAMARI	14
LIGHTLY DUSTED IN OUR LEMON PEPPER W CAPER MAYO & ROCKET	
BRUSCHETTA	9
SELECTION OF TOMATOES, ONION & BASIL DRIZZLED W OLIVE OIL	
SIZZLING GARLIC [g]	19
KING PRAWNS W OLIVE OIL, GARLIC & CHOPPED PARSLEY	
OYSTERS [g]	1/2 DOZEN 18
NATURAL OR KILPATRICK	DOZEN 30

GOURMET PIZZA

ALL OUR PIZZA'S ARE HAND STRETCHED & USE THE FINEST MOZZARELLA CHEESE, PIZZAS ARE SINGLE SERVE. GLUTEN FREE BASE AVAILABLE ON REQUEST.

HAM & PINEAPPLE [g*]	18
DOUBLE SMOKED HAM & PINEAPPLE CHUNKS	
MEAT LOVERS [g*]	20
SELECTION OF HAMS & SALAMIS W BBQ SAUCE	
MARINARA [g*]	24
RICH HOMEMADE TOMATO SAUCE BASE W PRAWNS, CALAMARI & REEF FISH	
BBQ POLLO [g*]	20
BBQ SAUCE BASE, CHICKEN, BACON, SLICED ONION, MUSHROOMS, SPINACH & RANCH SAUCE	
SUPREME [g*]	19
PEPPERONI, CHORIZO, MUSHROOM, BELL PEPPER & OLIVES	



[g] NO GLUTEN CONTAINING INGREDIENTS
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ATTRACT AN ADDITIONAL 10% SURCHARGE.

PASTA

Choose your pasta

HAND MADE JUMBO RAVIOLI

DUCK & ROSEMARY 26

PRAWN, TREVALLY, CUMIN, PARSLEY & RICOTTA 28

PUMPKIN & RICOTTA 25

HAND MADE FORK SIZED TORTELLINI

FORK SIZED TORTELLINI, PROSCIUTTO & SALAMI 26

FORK SIZED MUSHROOM & TRUFFLE 27

FRESH CUT FETTUCCINE 22

[g*] - GLUTEN FREE FETTUCCINE AVAILABLE ON REQUEST

Choose your sauce

CARBONARA [g]

FUNGHI [g]

ROASTED SUGO & GARLIC [g]

STEAK

THOUSAND GUINEAS SCOTCH FILLET 250G [g] 37

SHORTHORN, GRAIN FED, 100 DAY AGED, MSA RATED, MARBLE SCORE 2+

SERVED W ITALIAN STYLE POTATOES & FRESH VEGETABLES

EYE FILLET 250G [g] 35

SERVED W CHIPS & SALAD

ANGUS RUMP 250G [g] 29

SERVED W CHIPS & SALAD

TOMAHAWK STEAK 1KG [g] 45

BINDAREE BEEF, MSA RATED, MARBLE SCORE 2+

SERVED W CHIPS & SALAD

SAUCES

FUNGHI - CREAMY MUSHROOM SAUCE [g]

BOSCIOLA - BACON, MUSHROOM & TOMATO SAUCE [g]

PICCANTE - GREEN PEPPERCORNS IN A BRANDY CREAM SAUCE

DIANE - GYPSY GARLIC CREAM SAUCE

GARLIC - CREAMY GARLIC SAUCE

GRAVY

HOLLANDAISE SAUCE

REEF

ADD 7.50

CREAMY GARLIC SAUCE W PRAWNS, CALAMARI & REEF FISH

Suggested Wine: Steaks always deserves a BIG glass of Shiraz, like our Woodfired Heathcote Shiraz.

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MAIN MEALS

TUSCAN STYLE RIBS [g]	I/2 RACK 27
RIBS GENEROUSLY SEASONED W A MIX OF AROMATIC HERBS, SLOW ROASTED W BALSAMIC GLAZE, SERVED W CORN ON THE COB, CHIPS & SALAD	FULL RACK 34
<i>- Suggested Wine: Windy Peak Cabernet Sauvignon</i>	
PESTO LAMB CUTLETS	38
TENDER LAMB CUTLETS CRUSTED IN A SUNDRIED TOMATO PESTO, SERVED W ITALIAN STYLE POTATOES & FRESH VEGETABLES	
<i>- Suggested Wine: Bancroft Bridge Shiraz Cabernet</i>	
ATLANTIC SALMON [g]	34
W BLISTERED CHERRY TOMATOES, OLIVES & BASIL, SERVED W ITALIAN STYLE POTATOES & FRESH VEGETABLES	
<i>- Suggested Wine: LA Bossa Pinot Grigio</i>	
TODAY'S FISH (CHECK W YOUR SERVER) [g]	32
OVEN BAKED IN WHITE WINE BEURRE BLANC SAUCE, SERVED W ITALIAN STYLE POTATOES & FRESH VEGETABLES	
<i>- Suggested Wine: 3 Tales Marlborough Sauvignon Blanc</i>	
SCHNITZEL	26
CHICKEN LIGHTLY CRUMBED, SERVED W ITALIAN STYLE POTATOES & FRESH VEGETABLES	
<i>- Suggested Wine: Madfish Riesling</i>	
PARMIGIANA	28
CHICKEN SCHNITZEL TOPPED W HAM, NAPOLI & CHEESE, SERVED W ITALIAN STYLE POTATOES & FRESH VEGETABLES	
<i>- Suggested Wine: The Winemaker Selection Cabernet Sauvignon</i>	
SCALLOPINI	28
PAN FRIED CHICKEN IN A MARSALA CREAM SAUCE, SERVED W ITALIAN STYLE POTATOES & FRESH VEGETABLES	
<i>- Suggested Wine: Sacred Hill Chardonnay</i>	

SIDES

SICILIANA SALAD [g]	8
MIXED LETTUCE, SPANISH ONION, CUCUMBER, TOMATOES & OLIVES	
CHEF'S SALAD [g]	8
ICEBERG LETTUCE, SWISS CHEESE, TOMATOES & A HALF BOILED EGG	
TOMATO & BOCCONCINI	8.5
SLICED TOMATO, BOCCONCINI & BASIL LEAVES	
FRESH VEGGIES [g]	7
TOSSED IN OLIVE OIL & CRACKED PEPPER	
CRISPY FRIED CHIPS [g*]	SML 5
W YOUR CHOICE OF AIOLI OR CHEESE	LGE 7

DESSERTS

OUR DESSERT MENU CHANGES DAILY, PLEASE ASK YOUR WAITER TO SEE OUR SPECIALS BOARD.



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SPARKLING WINE

BANCROFT BRIDGE BRUT	7	18.1
KING VALLEY PROSECCO		32.9
DIVICI PROSECCO		39.2
LA BOHEME CUVÉE BLANC		42.5

WHITE WINE

BANCROFT BRIDGE SAUVIGNON BLANC	7	18.1
3 TALES MARLBOROUGH SAUVIGNON BLANC		26.5
WINDY PEAK SEMI SAUVIGNON BLANC		28.8
BANCROFT BRIDGE CHARDONNAY	7	18.1
SACRED HILL CHARDONNAY		22.2
YARRA VALLEY ESTATE VINEYARD CHARDONNAY		52.1
WILLOWGLEN MOSCATO	7	18.1
MADFISH 2014 PINK MOSCATO		34
LA BOSSA PINOT GRIGIO	7	18.8
WINDY PEAK PINOT GRIGIO		28.8
MADFISH RIESLING		34
LA BOHEME ACT I RIESLING		42.5

RED WINE

BANCROFT BRIDGE SHIRAZ	7	18.1
WINDY PEAK SHIRAZ GRENACHE		28.8
WOODFIRED HEATHCOTE SHIRAZ		42.6
BANCROFT BRIDGE SHIRAZ CABERNET	7	18.1
THE WINEMAKER SELECTION SAUVIGNON	7	18.7
WINDY PEAK CABERNET SAUVIGNON		28.8
YARRA VALLEY ESTATE VINEYARD CABERNET SAUVIGNON		52.1
BANCROFT BRIDGE CABERNET MERLOT	7	18.1
LA BOSSA MERLOT	7	18.7
RIORRET THE ABBEY PINOT NOIR		78.2
PHI PINOT NOIR		78.2

PORT

SACRED HILL TAWNY PORT		22.4
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COFFEE

FLAT WHITE, CAPPUCCINO, CAFE LATTE			4.9
LONG BLACK			4.5
MOCHACCINO			5.5

SOFT DRINK

		POT	PINT
CANS	3.6		
COKE, COKE NO SUGAR, SPRITE, FANTA, LIFT, GINGER ALE, GINGER BEER, SARSAPARILLA			
MOUNT FRANKLIN SPARKLING WATER	7		
POST MIX		3.1	5.55
COKE, COKE NO SUGAR, SPRITE, CREAMING SODA, SODA WATER, ORANGE JUICE			
LEMON LIME & BITTERS		3.4	6.05

BEER & CIDER

	BOTTLE	POT	PINT
XXXX GOLD	5.6	4	7.2
XXXX HEAVY		4.1	7.3
IRON JACK		4.8	8.6
HAHN PREMIUM LIGHT	4.9	3.7	6.7
HAHN SUPER DRY 3.5	5.3	4.5	8
HAHN SUPER DRY		5.2	9.3
JAMES SQUIRE ONE FIFTY LASHES		5.1	9.1
XXXX SUMMER	6.1		
HEINEKEN	6.5		
FURPHY	5.5		
IRON JACK RED	4.8		
5 SEEDS CRISP APPLE CIDER		4.6	8.3

BOTTLES

JOHNNIE WALKER & COLA			10.8
BUNDABERG RUM			10.8
BUNDABERG LAZY BEAR			7.6
JIM BEAM			9.9
JACK DANIELS			11.8
CANADIAN CLUB & DRY			10
SMIRNOFF BLACK			13.1
WESTCOAST COOLER			6.9

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SPIRITS & LIQUEUR

	NIP	MIX
BAILEYS	6.9	8.2
BARCARDI	5.8	7.1
BUNDABERG RUM	5.2	6.5
CANADIAN CLUB	6.1	7.4
CAPTAIN MORGAN JAMAICA BLACK RUM	6.4	7.7
CAPTAIN MORGAN SPICED GOLD RUM	5.9	7.2
COINTREAU	9.1	10.4
JACK DANIEL'S	7.6	8.9
JAMESON IRISH WHISKEY	6.3	7.6
JIM BEAM WHITE	5.5	6.8
JOHNNIE WALKER RED	5.3	6.6
JOHNNIE WALKER BLACK	8.7	10
JOSÉ CUERVO TEQUILA	7.6	8.9
KAHLUA	8.1	9.4
MALIBU	6.9	8.2
MARKER'S MARK	7.5	8.8
MIDORI	6.3	7.6
OUZO	8.5	9.8
SMIRNOFF RED VODKA	5.4	6.7
SOUTHERN COMFORT	7	8.3
TANQUERAY GIN	5.7	7
TIA MARIA	7.9	9.2
WILD TURKEY	6.1	7.4

PREMIUM SPIRITS

	NIP	MIX
BELVEDERE VODKA	8.1	9.4
DIMPLE 15YO SCOTCH WHISKY	9.3	10.6
APPLETON ESTATE JAMAICAN RUM	7.4	8.7
WOODFORD RESERVE BOURBON	9	10.3



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