

WINE

Sparkling Wines

BULLERS PROSECCO PICOLLO RUTHERGLEN, VIC 10

COFIELD PROSECCO RUTHERGLEN, VIC 10/39

White Wines

BROWN BROTHERS MOSCATO, MILAWA, VIC 10/35

BROWN BROTHERS MOONSTRUCK SAV BLANC, MILAWA, VIC 10/39

BULLERS "THE NOOK" PINOT GRIGIO RUTHERGLEN, VIC 12/42

ALL SAINTS ESTATE CHARDONNAY, RUTHERGLEN, VIC 14/48

BROWN BROTHERS MOONSTRUCK PINOT GRIGIO, MILAWA, VIC 39

COFIELD RIESLING, RUTHERGLEN, VIC 42

STANTON & KILLEEN ARINTO, RUTHERGLEN, VIC 59

ELDORADO ROAD DREAMFIELD FIANO, BEECHWORTH, VIC 59

COFIELD PROVINCIAL BLACK CHARDONNAY, KING VALLEY 85

WINE

Red Wines

BULLERS "THE NOOK" PINOT NOIR, RUTHERGLEN, VIC 10/39

BROWN BROTHERS MOONSTRUCK SHIRAZ, HEATHCOTE, VIC 10/39

COFIELD SANGIOVESE, RUTHERGLEN, VIC 14/45

ST LEONARDS DR DURIF, RUTHERGLEN, VIC 45

WARRABILLA RESERVE GRENACHE, RUTHERGLEN, VIC 55

FLYING DUCK MERLOT, KING VALLEY, VIC 45

FLYING DUCK SHIRAZ, KING VALLEY, VIC 45

STANTON & KILLEEN SHIRAZ DURIF, RUTHERGLEN, VIC 48

WARRABILLA SINGLE VINEYARD SHIRAZ 2017, RUTHERGLEN, VIC 59

ELDORADO ROAD QUASIMODO NERO/SHIRAZ/DURIF, BEECHWORTH, VIC 59

BULLERS BEVERFORD CABERNET SAUVIGNON, RUTHERGLEN, VIC 48

COFIELD PROVINCIAL BLACK QUARTZ VEIN DURIF, RUTHERGLEN, VIC 85

Fortifieds

COFIELD RUTHERGLEN MUSCAT 10

COFIELD RUTHERGLEN TOPAQUE 10

CHAMBERS RUTHERGLEN OLD VINE MUSCAT 12

beers

CARLTON DRAUGHT 8
GREAT NORTHERN SUPER CRISP 8
CASCADE PREMIUM LIGHT 6
CARLTON DRY 8
CORONA 8
FURPHY LARGER 8

SHEPPARTON BREWERY CRAFT BEERS 10
SELECTION CHANGES REGULARLY

Spirits

SELECTION OF BASIC SPIRITS & MIXES 11
SELECTION OF TOP SHELF SPIRITS FROM 14

Cocktails

ESPRESSO MARTINI CLASSIC 19
CARAMEL POPCORN, VODKA, BAILEYS, CARAMEL POPCORN, MILK 19
FAIRY FLOSS BUBBLEGUM, VODKA, BACARDI, BUBBLEGUM, FLOSS 19
APEROL SPRITZ, APEROL, PROSECCO, ORANGE, SODA 19
TOBLERONE, BAILEYS, FRANGELICO, KAHLUA, CREAM, CHOCOLATE 19
SPICE, BACARDI, MIDORI, MALIBU, ICE CREAM, PINEAPPLE JUICE 19

OUR BAR STAFF ARE ALWAYS WORKING ON NEW COCKTAILS SO KEEP AN EYE OUT FOR SPECIALS OR ASK IF THEY CAN MAKE YOUR FAVOURITE

Breads

FRESH GARLIC FOCCACIA BREAD. 10 V

LOCAL BAKED COB LOAF WITH GARLIC BUTTER V 12

LOCAL BAKED COB LOAF FILLED WITH SPRING ONION,
BACON AND CHEESE DIP 15 V

Entree

CRUNCHY PANKO CRUMBED BEEF CHEEK CROQUETTES, PEA
PUREE, TRUFFLE AOILI 18

CONFIT ASIAN DUCK SPRINGROLLS, SPICED ORANGE DIPPING
SAUCE 18

SALT & PEPPER CALAMARI, MANGO, AVOCADO SALAD, LIGHT
MUSTARD DRESSING E 18 M 27 GF

THAI BEEF SALAD, MARINATED SLICED SCOTCH FILLET,
FRESH HERBS, ORGANIC SOBA NOODLES, MILD DRESSING,
TOPPED WITH CRISPY SHALLOT E 18 M 27

PORK BELLY SALAD, SOY, SWEET CHILLI MARINATED PORK
BELLY, FRESH ASIAN APPLE SLAW, TOPPED WITH SWEET
POTATO CRISPS E18 M27 GF

PUMPKIN PINE NUT RAVIOLI IN A CREAMY ROAST PUMPKIN,
ROCKET PESTO SAUCE TOPPED WITH PARMESAN E 18 M27 V

CHICKEN CARBONARA TOSSED WITH PAPPARDELLE PASTA
AND FINISHED IN A CREAMY GARLIC SAUCE TOPPED WITH
PARMESAN E 18 M 27

Main

SMOKED DUCK MARYLAND, SWEET POTATO CROQUETTES,
SEASONAL VEGETABLES, COFIELD SHIRAZ JUS. 34 GF

SLOW BRAISED BEEF CHEEK, COLCANNON MASH, SEASONAL
VEGETABLES, RICH BRAISING GRAVY 35 GF

CARAMELISED PORK BELLY, PARIS MASH, SEASONAL
VEGETABLES, PROSCUITTO CRISP, JUS 33 GF

CREAMY HONEY MUSTARD CHICKEN SCALOPPINI RESTING ON
PARIS MASH AND SEASONAL VEGETABLES 32 GF

GRILLED BARRAMUNDI FILLET, WARM CHAT POTATO, HERB,
TRUFFLE AOILI SALAD, TOPPED WITH MANGO SALSA 33 GF

BLACK ANGUS SCOTCH FILLET, COOKED TO YOUR LIKING,
WITH RED WINE JUS OR CREAMY MUSHROOM SAUCE, SERVED
WITH CHIPS & SALAD OR PARIS MASH & VEGETABLES 42 GF

HOUSE MADE HERB & PARMESAN CHICKEN BREAST
SCHNITZEL, CREAMY MUSHROOM SAUCE, SERVED WITH CHIPS
& SALAD OR PARIS MASH & VEGETABLES 26
MAKE IT A PARM I ADD 2

KEY

GF= GLUTEN FREE ON REQUEST

V= VEGETARIAN ON REQUEST

Burgers

CLUCKER BURGER

CRISPY FRIED CHICKEN WITH LETTUCE, TOMATO, BACON, AIOLI AND SERVED WITH CHIPS 24

THE BIG CHEESE

DOUBLE WAGYU BEEF PATTIES, TRIPLE CHEESE, ONION, PICKLES, RELISH, AIOLI AND SERVED WITH CHIPS GF V 24

BACON MY HEART

DOUBLE WAGYU PATTIES, DOUBLE CHEESE, BACON, LETTUCE, PICKLE, ONION, SPECIAL SAUCE AND SERVED WITH CHIPS GF 24

OUTBACK

DOUBLE WAGYU BEEF PATTIES, BACON, EGG, DOUBLE CHEESE, LETTUCE, TOMATO, ONION, BEETROOT RELISH AND SERVED WITH CHIPS GF 24

STEAK SANDWICH

SCOTCH FILLET STEAK, CHEESE, LETTUCE, TOMATO, ONION JAM, ONION RINGS, AIOLI AND SERVED WITH CHIPS GF 26

Sides

DIAMOND CHIPS WITH TRUFFLE AIOLI. 9

GARDEN SALAD WITH POPPYSEED DRESSING. 9

PARIS MASH WITH SEASONAL VEGETABLES. 9

Kids Meals

CHICKEN NUGGETS AND CHIPS 12

BATTERED FISH AND CHIPS 12

CHEESEBURGER AND CHIPS 15

BACON & CHEESE PIZZA AND CHIPS 12

Dessert

STICKY DATE & COFIELD MUSCAT PUDDING,
BUTTERSCOTCH SAUCE, SALTED CARAMEL ICE CREAM 14

CHOCOLATE SMASH, 3 SCOOPS HOMEMADE ICE CREAM,
WARM BROWNIE, CHOCOLATE SAUCE, WAFERS 14

VANILLA BEAN PANNA-COTTA, BERRIES, MERINGUE,
BURNT MARSHMALLOW, PERSIAN FLOSS 14 GF

BERRY PAVLOVA SMASH, 3 SCOOPS BERRY BLISS,
PAVLOVA, BERRY COULI 14

AFFOGATO, VANILLA ICE CREAM, FRANGELICO, FRESH
ESPRESSO SHOT 14