



BISTRO

MENU

ENTREE

SOUP OF THE DAY

With bread roll

GARLIC BREAD (V)

• Add cheese (V) \$2
(Contains Gluten, Dairy)

LEMON PEPPER CALAMARI (GF)

With lemon, dill pickle mayo & a small garnish salad

(Contains Seafood, Egg, Sulphites)

9.5

CRISPY PORK BELLY (GF)

With roasted sesame Asian slaw and plum sauce

(Contains Sesame, Soy)

11

CHUNKY POLENTA CHIPS (GF)(V)

With roasted capsicum dip, truffle mayo & fresh shaved parmesan

(Contains Dairy, Egg, Sulphites)

18

19

14

FAVOURITES

ROAST OF THE DAY (GF)

Freshly cooked and cut to order with pan gravy & vegetables

29

CHICKEN PARMA

With Napoli, Virginian ham, mozzarella, chips & salad

(Contains Gluten, Dairy, Egg, Sulphites)

31

CHICKEN SCHNITZEL

Fresh crumbed chicken schnitzel with chips, salad & side gravy

(Contains Gluten, Dairy, Egg, Sulphites)

29

PALE ALE BATTERED FISH FILLETS

With chips, salad & dill pickle mayo

(GF Option available - grilled)

(Contains Fish, Gluten, Dairy, Egg, Sulphites)

31

LEMON PEPPER CALAMARI (GF)

With chips, salad & dill pickle mayo

(Contains Seafood, Egg, Sulphites)

31

FISHERMAN'S DUO

Battered fish and lemon pepper calamari with chips, salad & dill pickle mayo

(Contains Seafood, Fish, Egg, Sulphites)

34

CHICKEN SCALLOPINE (GF)

With mash potatoes & vegetables topped with a Mushroom, Bacon & sundried tomato cream sauce

(Contains Dairy)

29

PORK & FENNEL BANGERS & MASH (GF)

With steamed greens & a creamy White wine caramelized onion & Dijon sauce

(Contains Dairy)

29

MCC CLASSIC BEEF BURGER

With 180g beef patty, bacon, egg, cheese, tomato relish, lettuce, tomato, onion, pickles, burger sauce and chips

(Contains Gluten, Dairy, Egg, Soy, Sulphites)

29.5

V vegetarian | VE vegan | VO vegetarian option | GF made with non-gluten containing ingredients | GFO GF option available

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MAINS

OVEN BAKED SALMON FILLET (GF) 36

With garlic braised lentils, artichokes, leeks & asparagus, with lemon caper cream sauce

(Contains Fish, Dairy, Sulphites)

LINGUINE ARRABIATTA WITH SPICY CHORIZO & PRAWNS 33

With spicy chorizo sausage, prawns, chilli flakes, spinach and cherry tomatoes in a rich napoli sauce

(Contains seafood, Sulphites)

(V Option available)

MOROCCAN BRAISED LAMB SHANK (GF) 34

Slow braised Moroccan spiced lamb shank with mash potatoes topped with a smashed macadamia nut Dukkah

(Contains Dairy, Nuts, Sesame)

CHICKEN & CASHEW NUT KORMA 30

With basmati rice, naan bread & minted yoghurt

(Contains Nuts, Dairy, Soy, Sulphites)

(GF Option available)

CLASSIC GARLIC PRAWNS (GF) 36

With steamed rice, garden salad in a creamy garlic sauce

(Contains Seafood, Dairy, Sulphites)

MALAYSIAN SATAY STIR FRY NOODLES (V, VE) 26

With Asian stir fry vegetables, Hokkien noodles and Malaysian satay sauce

(Contains Peanuts, Dairy, Soy, Sulphites)

• Add tofu \$4 / Add chicken \$6 / Add prawns \$9

NASI GORENG (GF) 34

Traditional Indonesian fried rice with Asian stir fry vegetables, chicken, prawns & shallots topped with a fried egg

(Contains Seafood, Egg, Soy, Sulphites)

(V Option available)

ROASTED CAULIFLOWER, HAZELNUTS AND POMEGRANATE SALAD (GF, V, VE) 24

With Mizuna leaves, roasted cauliflower, smashed hazelnuts, pomegranate in a honey lemon dressing

(Contains nuts, Sulphites)

• Add tofu \$4 / Add chicken \$6 / Add prawns \$9

CAESAR SALAD 24

With baby cos, bacon, herbed croutons, shaved parmesan and egg

(Contains Dairy, Egg, Gluten, Sulphites)

(GF Option available - No Croutons)

• Add tofu \$4 / Add chicken \$6 / Add prawns \$9

250G GREAT SOUTHERN SCOTCH FILLET (GF) 48

300G REDGUM CREEK PORTERHOUSE (GF) 45

All steaks are served with chips & salad or seasonal vegetables with your choice of Mushroom or Pepper sauce, Red wine jus, Gravy, Garlic butter, or Mustard

• Add garlic prawn topper (3) \$9

SIDES

CHIPS (V) \$10 10

SEASONAL VEGETABLES (V, VE) 12

WEDGES (V) 11

MASH POTATO (CONTAINS DAIRY) (V) 10

SWEET POTATO FRIES (V, VE) 11

GARDEN SALAD (V, VE) S 5

L 12

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SENIORS

Available Monday - Thursday Lunch & Dinner | Friday Lunch only
Add senior soup \$3 | Add senior dessert \$4

ROAST OF THE DAY (GF)

Freshly cooked and cut to order with pan gravy & vegetables

19.5

CHICKEN PARMA

With Napoli, Virginian ham, mozzarella, chips & salad

(Contains Gluten, Dairy, Egg, Sulphites)

19.5

CHICKEN SCHNITZEL

Fresh crumbed chicken schnitzel with chips, salad & side gravy

(Contains Gluten, Dairy, Egg, Sulphites)

19.5

PALE ALE BATTERED FISH FILLETS

With chips, salad & dill pickle mayo

(GF Option available - grilled)

(Contains Fish, Gluten, Dairy, Sulphites)

21.5

LEMON PEPPER CALAMARI (GF)

With chips, salad & dill pickle mayo

(Contains Seafood, Egg, Sulphites)

19.5

FISHERMAN'S DUO

Battered fish and lemon pepper calamari with chips, salad & dill pickle mayo

(Contains Seafood, Fish, Egg, Sulphites)

21.5

MALAYSIAN SATAY STIR FRY NOODLES (V, VE)

With Asian stir fry vegetables, Hokkien noodles and Malaysian satay sauce

(Contains Peanuts, Dairy, Soy, Sulphites)

• Add tofu (\$4)/ Add chicken (\$6)/ Add prawns (\$9)

19.5

PORK & FENNEL BANGERS & MASH (GF)

With steamed greens & a creamy white wine caramelized onion & dijon sauce

(Contains Dairy)

19.5

CHICKEN & CASHEW NUT KORMA

With basmati rice, naan bread & minted yoghurt

(Contains Nuts, Dairy, Soy, Sulphites)

(GF Option available)

21.5

CHICKEN SCALLOPINE (GF)

With mash potatoes & vegetables topped with a Mushroom, Bacon & sundried tomato cream sauce

(Contains Dairy)

21.5

ROASTED CAULIFLOWER, HAZELNUTS AND POMEGRANATE SALAD (GF, V, VE)

With Mizuna leaves, roasted cauliflower, smashed hazelnuts, pomegranate in a honey lemon dressing

(Contains nuts)

• Add tofu (\$4)/ Add chicken (\$6)/ Add prawns (\$9)

19.5

200G REDGUM CREEK PORTERHOUSE (GF)

Served with chips & salad or seasonal vegetables

With your choice of mushroom or pepper sauce, red wine jus, gravy, garlic butter, or mustard

30

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HOT & COLD DESSERTS

SELECTION OF CAKES

See display fridge

10

STICKY DATE WITH ICE CREAM

(Contains Gluten, Dairy)

12

ICE CREAMS SELECTION

(Contains Dairy)

(VE Option available - sorbetes)

- 1 scoop \$4.5
- 2 scoops: \$8
- 3 scoops \$10

AFFOGATO \$8

8

Espresso coffee and ice cream

- Add Liqueur (\$6)

Choose from Bailey's, Brandy, Frangelico, Kahlua, Tia Maria, Vanilla Vodka, or Grand Marnier

COFFEES & TEAS

LATTE, CAPPUCCINO, FLAT WHITE

5

LONG BLACK, SHORT BLACK, ESPRESSO

5

MACCHIATO - LONG & SHORT

5

MOCHA - LATTE & CAPPUCINO

5

MATCHA LATTE

5.5

BABY CHINO

2

HOT CHOCOLATE

5

CHAI LATTE - SPICED, VANILLA, DIRTY CHAI

5.5

- Add 50c extra for mug/takeaway cup
- Add 50c extra for alternative milk (Almond, Lactose Free, Oat, Soy, Coconut milk)
- Add \$1 extra for Syrup (Caramel, Hazelnut, Vanilla)

TEA

- CUP
- POT

4.5
5

English Breakfast, Earl Grey, Black Chai, Lemongrass & Ginger, Green Tea, Peppermint, Chamomile, Black Tea

ICED COFFEE

8.5

ICED CHOCOLATE

8.5

MILKSHAKE

8

Caramel, Chocolate, Coffee, Strawberry, Vanilla

ICE CREAM SPIDER

7.5

Please ask staff for selection

LIQUEUR COFFEE

13.5

Choose from Baileys, Jameson Whisky, Grand Mariner, Kahlua, Vanilla Vodka

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WINES

SPARKLING WINES

	 150ml	 Bottle
HENKELL 0% ALCOHOL SPARKLING PICCOLO 200ML Germany		10
YELLOWGLEN PICCOLO 200ML South Eastern Australia		10.5
KING VALLEY PROSECCO PICCOLO 200ML King Valley Vic		10.5
WILLOWGLEN BRUT Riverina NSW	7.5	28
T'GALLANT SPARKLING PROSECCO Mornington Peninsula VIC	11	38
CHANDON NV BRUT Yarra Valley VIC	12	60
CHANDON GARDEN SPRITZ Yarra Valley VIC	12	60
MOET & CHANDON CHAMPAGNE France		125

RED WINES

	 150ml	 250ml	 Bottle
WILLOWGLEN SHIRAZ Riverina NSW	7.5	11	28
DE BORTOLI WOODFIRED SHIRAZ Heathcote VIC	11	15	40
PEPPERJACK SHIRAZ Barossa Valley SA	11.5	16	42
HEATHCOTE CRAVENS PLACE SHIRAZ Heathcote VIC	11.5	16.5	48
ROBERT OATLEY SIGNATURE SERIES SHIRAZ McLaren Vale SA	12	18	45
DE BORTOLI REGIONAL RESERVE PINOT NOIR Yarra Valley VIC	10	14	38
BARMAH PARK VINTAGE PINOT NOIR Mornington Peninsula VIC			95
BAROSSA VALLEY CAB SAV Barossa Valley SA	10	14	38

DE BORTOLI WOODFIRED CAB SAV Heathcote VIC	11	15	40
WILLOWGLEN CAB MERLOT Riverina NSW	7.5	11	28

WHITE WINES

	 150ml	 250ml	 Bottle
WILLOWGLEN MOSCATO Riverina NSW	7.5	11	28
T'GALLANT CAPE SCHANCK PINOT GRIGIO Mornington Peninsula VIC	10	14	38
SQUEALING PIG PINOT GRIS Marlborough NZ	10	14	38
REDBANK VICTORIAN PINOT GRIGIO King Valley VIC	10	14	38
ARA PINOT GRIS Marlborough NZ	10	14	40
WILLOWGLEN SEM SAUV BLANC Riverina NSW	7.5	11	28
OYSTER BAY SEM SAUV BLANC Marlborough NZ	11	15	40
MATUA VALLEY SAUV BLANC Hawkes Bay NZ	10	14	38
WILLOWGLEN CHARDONNAY Riverina NSW	7.5	11	28
PENFOLD MAX CHARDONNAY Adelaide Hills SA	14	20	60
WEST CAPE HOWE "OLD SCHOOL" CHARDONNAY Mount Barker WA	11.5	16.5	45

PINK WINES

	 150ml	 250ml	 Bottle
SQUEALING PIG ROSE Marlborough NZ	10	14	38
TARRAWARRA ESTATE PINOT NOIR ROSE Yarra Valley VIC	12	20	56

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DRINKS

ON TAP

	POT	SCH	PINT
CARLTON DRAUGHT	6	9	12
CARLTON DRY	6	9	12
VICTORIA BITTER	6	9	12
BALTER XPA	8.5	11.5	15
GREAT NORTHERN SUPER CRISP	5.5	8.5	11
GUINNESS	7	10.5	14
ASAHI	9	12	16
CANADIAN CLUB & DRY	8.5	11.5	15
HARD RATED NO SUGAR	8.5	11.5	15

BEER & CIDER BOTTLED

GREAT NORTHERN ZERO	6	PERONI NASTRO AZZURO	9
CASCADE PREMIUM LIGHT	7	CORONA	9
CARLTON DRAUGHT	8	JAMES BOAG HEAVY	9
VICTORIA BITTER	8	HEINEKEN	9
PURE BLONDE	8	TWO BAYS SESSION ALE	13
SOMERSBY PEAR CIDER	8	TWO BAYS PALE ALE	13
SOMERSBY APPLE CIDER	8	<i>Gluten Free</i>	
JAMES BOAG LIGHT	8.5		

SOFT DRINK BOTTLED

COCA COLA/COKE NO SUGAR/DIET COKE	6
FANTA	6
SPRITE	6
GINGER BEER	6
POWERADE (SELECTED FLAVOURS)	6
RED BULL	6
MOTHER ENERGY DRINK	6
STILL WATER MOUNT FRANKLIN 600ML	5
SPARKLING MINERAL WATER	6

SOFT DRINK POSTMIX

	POT	JUG
COCA COLA/ COKE NO SUGAR	5	13
LIFT SQUASH	5	13
SPRITE LEMONADE	5	13
SPRITE LEMONADE WITH RASPBERRY	5.5	14
DRY GINGER	5	13
TONIC WATER	5	13
SODA WATER	5	13
LEMON/SODA LIME & BITTERS	6	16

HOUSE SPIRITS & LIQUEURS \$8

JACK DANIELS	GORDON'S GIN
CANADIAN CLUB	JIM BEAM
SMIRNOFF VODKA	WILD TURKEY
KETEL ONE VODKA	DICKEL NO 8
BUNDABERG RUM	VSOP BRANDY
BUNDY WHITE RUM	OUZO
ARKTIKA VODKA	MALIBU
CAPTAIN MORGAN RUM	SOUTHERN COMFORT
JOHNNY WALKER RED	GORDON'S PINK GIN
BACARDI WHITE RUM	PIMM'S

Add Postmix \$2.5 | Add Lemon, Lime & Bitters \$3.5
Add bottled soft drink \$6

PREMIUM SPIRITS

JOHNNY WALKER BLACK	10
CHIVAS REGAL	12
GLENFIDDICH	12
CHIEF'S SON FORGE WHISKY 43%	13
CHIEF'S SON 900 STANDARD WHISKY 45%	15
GREY GOOSE VODKA	10
KRAKEN RUM	10
TANQUERAY GIN	10
BULLEIT BOURBON	10
HENNESSY VS COGNAC	12
DON JULIO BLANCO TEQUILA	12
TROMBA TEQUILA AGAVE	12
TROMBA CINCO CINCO TEQUILA 55%	16
COINTREAU	10
DRAMBUIE	10
DIMPLE	12
DOM BENEDICTINE	12

Add Postmix \$2.5 | Add Lemon, Lime & Bitters \$3.5
Add bottled soft drink \$6

PRE MIX BOTTLED

CANADIAN CLUB & DRY	13
SMIRNOFF RED ICE	13
SMIRNOFF BLACK ICE	13
JACK DANIELS & COLA	13
JIM BEAM & COLA	13

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