



Winter

M E N U

ENTREES

SOUP OF THE DAY With bread roll	\$9.5	GARLIC BREAD (V) Add cheese \$2 (V) <i>(Contains Gluten, Dairy)</i>	\$11
LEMON PEPPER CALAMARI (LG) (I) With lemon, dill pickle mayo & a small garnish salad <i>(Contains Seafood, Egg, Dairy, Sulphites)</i>	\$18	GRILLED PRAWN & CHORIZO SKEWERS (3) (LG) Served with salsa brava and pico de gallo <i>(Contains Sulphites) (I)</i>	\$22
STUFFED JALAPENO PEPPERS (3) (V) Beer battered jalapeno peppers stuffed with spiced cream cheese filling with spiced yoghurt <i>(Contains Wheat, Gluten, Dairy, Egg)</i>	\$21		

FAVOURITES

ROAST OF THE DAY (LG) Freshly cooked with pan gravy & vegetables <i>(Contains Dairy)</i>	\$29	LAMB & ROSEMARY SAUSAGES (LG) With mashed potato, vegetables & gravy <i>(Contains Dairy)</i>	\$29
CHICKEN PARMA With Napoli, virginian ham, mozzarella, chips & salad <i>(Contains Gluten, Dairy, Egg, Sulphites)</i>	\$31	FISHERMAN'S DUO (LGO) (I) Beer battered fish & lemon pepper calamari with chips, salad & dill pickle mayo <i>(Contains Seafood, Fish, Egg, Dairy, Sulphites)</i>	\$34
CHICKEN SCHNITZEL Fresh crumbed chicken schnitzel with chips, salad & side gravy <i>(Contains Gluten, Dairy, Egg, Sulphites)</i>	\$29	CHICKEN & PORTOBELLO MUSHROOM MARSALA (LG) With mashed potato & vegetables <i>(Contains Dairy)</i>	\$29
PALE ALE BATTERED FISH FILLETS (LGO) (I) With chips, salad & dill pickle mayo <i>(Contains Fish, Gluten, Dairy, Egg, Sulphites)</i>	\$31	MCC CLASSIC BEEF BURGER With 180g beef patty, bacon, egg, cheese, tomato relish, lettuce, tomato, onion, pickles, burger sauce & chips <i>(Contains Gluten, Wheat, Dairy, Egg, Soy, Sesame, Sulphites)</i>	\$29.5
LEMON PEPPER CALAMARI (LG) (I) With chips, salad & dill pickle mayo <i>(Contains Seafood, Egg, Dairy, Sulphites)</i>	\$31		

Menu Items that may contain the allergen

V Vegetarian | VG Vegan | LG Low Gluten | LD Low Dairy

Menu Items that can be modified to attempt to remove allergen

VO Vegetarian Option | VGO Vegan Option | LGO Low Gluten Option | LDO Low Dairy Option

Seafood Items Origin

A Australian | I Imported | M Mixed Origin

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MAINS

FISH OF THE DAY (I)

See blackboard specials (*market price*)
(Contains Fish, Sulphites)

GRILLED FISHERMAN'S FEAST (LG) (I) \$48

Grilled Barramundi fillet, prawn & chorizo skewer (2), lemon pepper calamari served with chips, side salad & cajun spiced hollandaise sauce
(Contains Seafood, Fish, Dairy, Sulphites)

300G MIDDLE EASTERN BRAISED LAMB RUMP \$48

Slow braised lamb rump with Middle Eastern spices, smoked eggplant puree, Moroccan pumpkin stuffed zucchini flowers & honey, yoghurt tahini dressing
(Contains Dairy, Sesame, Nuts, Wheat, Gluten & Soy)

CHERMOULA MARINATED PORK CUTLET (LG) \$34

With Spanish patatas bravas & spiced coleslaw
(Contains Dairy)

LINGUINE CHICKEN COTOLLETA \$34

Crumbed chicken breast with lemon zest & parsley linguine, tossed in a light garlic cream sauce, topped with rocket & parmesan salad
(Contains Dairy, Egg, Wheat & Gluten)

SRI LANKAN VEGETABLE & COCONUT CURRY (V) (VG) (LGO) \$28

With basmati rice, papadum, mango chutney & side salad
(Contains Wheat, Gluten)

PINEAPPLE SWEET & SOUR STIR FRY NOODLES (V) \$28

With Asian stir fry vegetables, hokkien noodles tossed in a sweet & sour stir fry sauce
(Contains Dairy, Soy, Sesame, Egg, Sulphites, Wheat, Gluten)

Add tofu **\$4** | Add chicken **\$6** | Add prawns (I) **\$9**

NASI GORENG (LGO) (VO) (VGO) (I) \$34

Traditional Indonesian fried rice with Asian stir fry vegetables, chicken, prawns & shallots topped with a fried egg
(Contains Seafood Egg, Wheat, Gluten, Soy, Sulphites)

ROASTED BEETROOT, PEAR & GORGONZOLA SALAD (LG) (V) (VGO) \$26

With roasted beetroot, spinach, toasted walnuts, sliced pear, cherry tomatoes in a honey mustard dressing
(Contains Dairy, nuts, sulphites)

Add tofu **\$4** | Add chicken **\$6** | Add prawns (I) **\$9**

CRISPY CHICKPEA & VEGETABLE BURGER (V) (VG) \$28

Vegetable & chickpea patty, with fresh avocado, beetroot relish, vegan cheddar, mixed lettuce, sliced tomato & chipotle mayo
(Contains Gluten, Wheat, Sesame, Sulphites)

250G PREMIUM WAGYU RUMP MB 8-9 (LG) \$49

Add prawn & chorizo skewer (2) (I) **\$9**

300G REDGUM CREEK PORTERHOUSE (LG) \$48

Add prawn & chorizo skewer (2) (I) **\$9**

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

SIDES

CHIPS (V) \$10

WEDGES (V) \$11

SWEET POTATO FRIES (V) (VG) \$12

SEASONAL VEGETABLES (V) (VG) \$12

MASH POTATO (V) \$10
(Contains Dairy)

GARDEN SALAD (V) (VG)
Small \$5 Large \$12

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SENIORS

Available Monday - Thursday Lunch & Dinner | Friday Lunch only

Add senior soup \$3.5 | Add senior dessert \$4.5

ROAST OF THE DAY (LG) Freshly cooked with pan gravy & vegetables <i>(Contains Dairy)</i>	\$19.5	PINEAPPLE SWEET & SOUR STIR FRY NOODLES (V) With Asian stir fry vegetables, hokkien noodles tossed in a sweet & sour stir fry sauce <i>(Contains Dairy, Soy, Egg, Wheat, Gluten, Sesame, Sulphites)</i> Add tofu \$4 Add chicken \$6 Add prawns (l) \$9	\$19.5
CHICKEN PARMA With Napoli, virginian ham, mozzarella, chips & salad <i>(Contains Gluten, Dairy, Egg, Sulphites)</i>	\$19.5	CHICKEN & PORTOBELLO MUSHROOM MARSALA (LG) With mash & vegetables <i>(Contains Dairy)</i>	\$19.5
CHICKEN SCHNITZEL Fresh crumbed chicken schnitzel with chips, salad & side gravy <i>(Contains Gluten, Dairy, Egg, Sulphites)</i>	\$19.5	ROASTED BEETROOT, PEAR & GORGONZOLA SALAD (LG) (V) (VGO) With roasted beetroots, spinach, toasted walnuts, sliced pear, cherry tomatoes in a honey mustard dressing <i>(Contains, nuts, sulphites)</i> Add tofu \$4 Add chicken \$6 Add prawns (l) \$9	\$19.5
PALE ALE BATTERED FISH FILLETS (LGO) (I) With chips, salad & dill pickle mayo <i>(Contains Fish, Gluten, Dairy, Egg, Sulphites)</i>	\$21.5	200G REDGUM CREEK PORTERHOUSE (LG) Served with chips & salad or seasonal vegetables Add prawn & chorizo skewer (2) (l) \$9	\$32
LEMON PEPPER CALAMARI (LG) (I) With chips, salad & dill pickle mayo <i>(Contains Seafood, Egg, Dairy, Sulphites)</i>	\$19.5	All steaks with your choice of Mushroom, Pepper sauce, Gravy, Garlic butter, or Mustard	
FISHERMAN'S DUO (LGO) (I) Beer battered fish & lemon pepper calamari with chips, salad & dill pickle mayo <i>(Contains Seafood, Fish, Egg, Dairy, Sulphites)</i>	\$21.5		
LAMB & ROSEMARY SAUSAGES (LG) With mashed potato, steamed greens & gravy <i>(Contains Dairy)</i>	\$19.5		

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COFFEES & TEAS

LATTE, CAPPUCCINO, FLAT WHITE	\$5
LONG BLACK, SHORT BLACK, ESPRESSO	\$5
MACCHIATO - LONG & SHORT	\$5
MOCHA - LATTE & CAPPUCCINO	\$5
MATCHA LATTE	\$5.5
BABY CHINO	\$2
HOT CHOCOLATE	\$5
CHAI LATTE - SPICED, VANILLA	\$5.5
DIRTY CHAI	\$6.5

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

TEA	
CUP	\$4.5
POT	\$5
English Breakfast, Earl Grey, Black Chai, Lemongrass & Ginger, Green Tea, Peppermint, Chamomile, Black Tea	

ICED COFFEE	\$9
ICED LATTE	\$6.5
ICED CHOCOLATE	\$9
MILKSHAKE	\$9
Caramel, Chocolate, Coffee, Strawberry, Vanilla	
ICE CREAM SPIDER	\$7.5
Coke, Lemonade, Lemon Fanta, Raspberry, Coke No Sugar	
LIQUEUR COFFEE	\$13.5
Choose from Baileys, Jameson Whisky, Grand Marnier, Kahlua, Vanilla Vodka	

HOT & COLD DESSERTS




SELECTION OF CAKES	\$10
See display fridge	
STICKY DATE WITH ICE CREAM	\$12
<i>(Contains Gluten, Dairy)</i>	
ICE CREAMS SELECTION	
<i>(Contains Dairy)</i>	
<i>(VG Option available – sorbets)</i>	
1 scoop \$4.5	
2 scoops: \$8	
3 scoops \$10	
AFFOGATO	\$8
Espresso coffee and ice cream	
Add Liqueur (\$6)	
Choose from Bailey's, Brandy, Frangelico, Kahlua, Tia Maria, Vanilla Vodka, or Grand Marnier	




WINES

SPARKLING WINES




	 150ml	 Bottle
HENKELL 0% ALCOHOL SPARKLING PICCOLO Germany	10.5	
YELLOWGLEN BRUT CUVÉE PICCOLO South Eastern Australia	11.5	
KING VALLEY PROSECCO PICCOLO King Valley VIC	11.5	
KING VALLEY PROSECCO King Valley VIC	9	35
WILLOWGLEN BRUT Riverina NSW	7.5	28
T'GALLANT SPARKLING PROSECCO Mornington Peninsula VIC	11	40
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
PEPPER AND SPICE SHIRAZ Rutherglen VIC	10	14	38
DE BORTOLI WOODFIRED SHIRAZ Heathcote VIC	11	15	40
PEPPERJACK SHIRAZ Barossa Valley SA	13	18	50
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
T'GALLANT CAPE SCHANCK PINOT NOIR Mornington Peninsula VIC	11	15	40
TAYLORS MASTERSTROKE CAB SHIRAZ Yarra Valley VIC			78
RUTHERGLEN ESTATE SANGIOVESE Rutherglen VIC	10	14	38

	 150ml	 250ml	 Bottle
BAROSSA VALLEY CAB SAV Barossa Valley SA	10	14	38
MELBA RESERVE CAB SAV Yarra Valley VIC			85
DE BORTOLI WOODFIRED CAB SAV Heathcote VIC	11	15	40
WILLOWGLEN CAB MERLOT Riverina NSW	7.5	11	28

WHITE WINES

	 150ml	 250ml	 Bottle
T'GALLANT CAPE SCHANCK PINOT GRIGIO Mornington Peninsula VIC	10	14	38
DB WINEMAKER PINOT GRIGIO Riverina NSW	9.5	13.5	37
SQUEALING PIG PINOT GRIS Marlborough NZ	10	14	38
ARA PINOT GRIS Marlborough NZ	10	14	38
3 TALES SAUV BLANC Marlborough NZ	9	13	37
WILLOWGLEN SAUV BLANC Riverina NSW	7.5	11	28
OYSTER BAY SAUV BLANC Marlborough NZ	11	15	40
MATUA VALLEY SAUV BLANC Marlborough NZ	10	14	38
WILLOWGLEN CHARDONNAY Riverina NSW	7.5	11	28
PENFOLD MAX CHARDONNAY Adelaide Hills SA	14	20	60
BUTTERY CHARDONNAY Riverina NSW	10	14	38
WILLOWGLEN MOSCATO Riverina NSW	7.5	11	28

PINK WINES

	 150ml	 250ml	 Bottle
SQUEALING PIG ROSE Marlborough NZ	10	14	38
RIVA ROSE Heathcote VIC	8	12	34

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 ORANGE	8.5	11.5	15

BEER & CIDER BOTTLED

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

SOFT DRINK BOTTLED

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

SOFT DRINK ON TAP

	POT	JUG
COCA COLA / COKE NO SUGAR	5	13
LEMON FANTA	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

PREMIX BOTTLED

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

PREMIUM SPIRITS

JOHNNY WALKER BLACK	10
CHIVAS REGAL	12
GLENFIDDICH	12
BUSHMILLS SINGLE MALT WHISKY	13
CONNEMARA SINGLE MALT WHISKY	16
CHIEF'S SON FORGE 43%	12
REDBREAST IRISH WHISKY	15
GREY GOOSE VODKA	12
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	12
DIMPLE	12
DOM BENEDICTINE	12

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

COCKTAILS

CRAFT COCKTAILS

APEROL SPRITZ Prosecco, Aperol, Soda	18.5
CHIEF'S SON OLD FASHIONED Chief's Son Whisky, Sugar Syrup, Bitters	22.5
CLASSIC OLD FASHIONED Bourbon, Sugar Syrup, Bitters	18.5
ESPRESSO MARTINI Vodka, Mr Black, Coffee Shot	18.5
GREY GOOSE ESPRESSO MARTINI Grey Goose Vodka, Kahlua, Coffee Shot	22.5
FRUIT TINGLE Vodka, Blue Curacao, Lemonade, Raspberry Cordial	18.5
LIMONCELLO SPRITZ Prosecco, Limoncello, Soda	18.5
LONG ISLAND ICED TEA Vodka, Gin, White Rum, Triple Sec, Tequila, Lemon Juice & Coke	22.5
MOJITO White Rum, Mojito Mix, Lime Juice, Soda	18.5
POMEGRANATE SOUR Pomegranate Liqueur & Syrup, Tequila, Coconut Syrup, Lemon Juice, Wonderfoam (Vegan Friendly)	18.5
PORN STAR MARTINI Vanilla Vodka, Passionfruit Liqueur, Passionfruit Puree/pulp, Lime Juice	18.5
PINA COLADA White Rum, Malibu, Pineapple juice, Cream	18.5
RUBY FOREST Baileys, Black Ruby Scotch Whiskey, Chambord	18.5
RUBY POMEGRANATE HIGHBALL J/Walker Ruby Whiskey, Elderflower & Pomegranate Syrup, Soda, Grenadine	18.5
STRAWBERRY DAIQUIRI Strawberry Liqueur, White Rum, Strawberries	18.5
TANQUERAY SUMMER BREEZE Tanqueray, Lime Juice, Elderflower Syrup, Soda	18.5

MOCKTAILS

\$12

VIRGIN COLADA
Coconut Syrup, Pineapple Juice & Vanilla Ice Cream

CINDERALLA
Apple, Pineapple, Orange Juices & Grenadine

PASSION PLEASER
Pineapple, Passionfruit Syrup, Passionfruit & Soda

MOJITO MOCKTAIL
Mojito Syrup, Lime, Soda & Mint