

## WINE

150 ML / 250 ML / BOTTLE

### WHITE

<b>Potting Shed Semillon Sauvignon</b> Australia	11 / 16 / 44
<b>Tread Softly Moscato</b> South Australia	12 / 18 / 44
<b>Best of Both Worlds Sauvignon Blanc</b> Orange, NSW	13 / 18 / 50
<b>Woods Crampton Riesling</b> Eden Valley, SA	14 / 19 / 52
<b>Mandoleto Pinot Grigio</b> Veneto, Italy	13 / 18 / 49
<b>Earth Mother Organic Pinot Gris</b> Marlborough, NZ	14 / 19 / 52
<b>Bare Winemakers Chardonnay</b> Adelaide Hills, SA	13 / 18 / 49

### ROSE

<b>Potting Shed Rose</b> Australia	11 / 16 / 44
<b>Bertaine Et Fils</b> Aude Valley, France	13 / 18 / 50

### SPARKLING

<b>Fran.k Prosecco</b> Australia	12 / 44
<b>Madame Coco Blanc de Blancs Brut NV</b> Aude Valley, France	13 / 49
<b>Nicolas Feuillatte Brut Champagne</b> Chouilly, France	120 (bottle)

### RED

<b>Potting Shed Shiraz</b> Australia	11 / 16 / 44
<b>Hare &amp; Tortoise Shiraz</b> Heathcote, VIC	13 / 18 / 49
<b>Bare Winemakers Pinot Noir</b> Limestone Coast, SA	13 / 18 / 50
<b>Marquez De Tezona Tempranillo</b> Spain	13 / 18 / 48
<b>Best of Both Worlds Cabernet Sauvignon</b> Orange, NSW	13 / 18 / 48

## \$10 PINTS

FEATURING:



## BEER/CIDER

POT / SCHOONER / PINT / JUG

<b>Status Quo Hazy</b> NSW	7.50 / 11.50 / 15 / 30
<b>Goat Lager</b> Victoria	7 / 10 / 13 / 20
<b>Goat Pale Ale</b> Victoria	7 / 10 / 13 / 20
<b>Goat Cider</b> Victoria	7 / 10.50 / 14 / 28
<b>Goat Rotational IPA</b> Victoria	8.50 / 12.50 / 16 / 32
<b>Carlton Draught</b> Lager / Victoria	8 / 12 / 15 / 30
<b>Great Northern</b> Lager / Victoria	7 / 11 / 14 / 28
<b>Balter XPA</b> Victoria	8.50 / 12 / 15.50 / 31

WANT TO KNOW OUR ROTATIONAL BEERS  
AND \$15 COCKTAIL OF THE WEEK?

COME TALK TO THE  
BAR STAFF!

## COCKTAILS

### SIGNATURES

<b>Apricot Sour</b> Massenez Apricot Brandy, bourbon, lemon juice, bitters, sugar, vegan foaming agent	24
<b>Raspberry Gin Clover Club</b> Boatrocker Brewer & Distillers Raspberry Gin, Maidenii dry vermouth, lemon juice, vegan foaming agent, sugar	23
<b>Killik Rum Mai Tai</b> Killik gold, marionette orange curacao, lime juice, orgeat and sugar	22
<b>Four Pillars Yuzu Gin Fizz</b> Four Pillars Fresh yuzu gin, lemon juice, sugar, vegan foaming agent, bitters, soda	24

### CLASSICS

<b>Margarita</b> Cazadores Tequila, Cointreu, lime juice, sugar	22
<b>Long Island Iced Tea</b> vodka, gin, tequila, cointreu, white rum, lemon juice	22
<b>Espresso Martini</b> vanilla vodka, Kaluha, coffee	20
<b>Amaretto Sour</b> Amaretto, lemon juice, sugar, vegan foaming agent, bitters	20
<b>Paloma</b> Blanco tequila, pink grapefruit liqueur, lime juice, grapefruit soda	20
<b>Mojito</b> Bacardi, sugar syrup, mint and lime, topped with soda water	20

### SPRITZ

<b>Pink Spritz</b> Pink Gin, prosecco, lemonade	16
<b>Aperol Spritz</b> Aperol, prosecco, soda	16
<b>The Rosie</b> Autonomy Davo Plum, French rose, lemonade	16

ALSO AVAILABLE AS JUGS

# FEELING HUNGRY?

## SHARERS & ENTREES

<b>Fried Pickles</b>	10
battered dill pickles (V)	
<b>Corn Ribs</b>	12
confit garlic & chilli butter, queso fresco (V, GFO)	
<b>Popcorn Chicken</b>	16
pickled vegetables, crushed peanuts, bang bang sauce	
<b>Chicken Wings</b>	16
tossed in your choice of sauce: <b>Buffalo, BBQ or Spicy Korean</b>	
<b>Cauliflower Bites</b>	16
spiced fried cauliflower, chives, spicy aioli (V, VG, GF)	
<b>Calamari</b>	17
lemon pepper calamari, lettuce, tomato, olives, feta, aioli	
<b>Onion Rings</b>	10
house seasoning, aioli (V, VGO)	
<b>Seasoned Chips</b>	12
house seasoning, aioli (V, GFO)	
<b>Loaded Fries</b>	19
choice of chipotle pulled pork or chipotle pulled jackfruit (V) mozzarella cheese, mayo, spring onion	
<b>Trio of Dips</b>	18
Tzatziki, harissa hummus, red pepper walnut, toasted Turkish bread (V, VGO)	
<b>Hummus and Spiced Lamb</b>	16
hummus, Moroccan spiced lamb, smoked almonds, toasted Turkish bread	
<b>Halloumi Salad</b>	16
chargrilled halloumi, cucumber, lettuce, olives, sweet and sour fig dressing (V, GF)	

## SAUCES

red wine gravy, peppercorn gravy, mushroom gravy, chip shop curry sauce	4
--	---

## CLASSICS

served with seasoned chips

<b>Chicken Parma</b>	29
smoked ham, napoli, shredded mozzarella, basil oil	
<b>Chicken Schnitzel</b>	28
mushroom gravy, house slaw, lemon	
<b>Classic British Fish and Chips</b>	27
Mountain Culture beer batter, tartare, lemon with mushy peas or mixed leaf salad	
<b>300g Porterhouse Steak</b>	38
cooked to your liking with sauce of choice and mixed leaf salad (GFO)	
<b>300g Scotch Fillet</b>	45
cooked to your liking with sauce of choice and mixed leaf salad (GFO)	

## MAINS

<b>Chermoula Spiced John Dory</b>	28
herbed cous cous, cranberries, smoked almonds, mint yoghurt	
<b>Chef's Curry of the Day</b>	26
with pilaf rice and naan	
<b>Roast Pork Belly</b>	29
sweet potato puree, broccolini, red wine gravy	
<b>Oriechette</b>	25
Napoli, basil, bocconcini, pangritata, salsa verde (VGO)	
<b>Prawn Linguine</b>	26
prawns, cherry tomatoes, confit garlic, white wine, chilli	
<b>Chicken Caesar Salad</b>	27
chargrilled chicken, lettuce, bacon, croutons, egg, parmesan, caesar dressing (GFO)	
<b>Soba Noodle Salad</b>	25
roasted sweet potato, eggplant relish, edamame, sesame ginger miso dressing (V, VG)	

## BURGERS

served with seasoned chips

<b>Cheeseburger</b>	24
wagyu beef patty, burger cheese, burger sauce, pickles, lettuce, tomato (GFO)	
<b>Vegan Cheeseburger</b>	24
vegan meat patty, vegan cheese, vegan burger sauce, pickles, lettuce, tomato (V, VG, GFO)	
<b>Buttermilk Fried Chicken Burger</b>	24
swiss cheese, pepper aioli, lettuce	
<b>Pulled Pork Burger</b>	24
chipotle pulled pork, swiss cheese, chipotle mayo, red cabbage (GFO)	
<b>Beer Battered Fish Burger</b>	24
Mountain Culture beer batter, tartare sauce, lettuce	
<b>Italian Meatball Sub</b>	24
talian beef meatballs, napoli, salsa verde, mozzarella	

## DESSERTS

<b>Eton Mess</b>	13
meringue, strawberries, berry compote, whipped cream (GF)	
<b>Cheesecake Sundae</b>	13
vanilla cheesecake, caramel ice cream, biscuit crumble, peanut butter de leche, passionfruit coulis	
<b>Boozy Date Sundae</b>	13
vanilla ice cream, date sponge, Bourbon & butterscotch sauce, chocolate soil	
<b>Sticky Date Pudding</b>	13
butterscotch sauce, dark chocolate soil, vanilla ice cream, candied walnuts	

**FLIP FOR  
AMAZING  
DRINKS**