

# DINNER

SERVED FROM 5.30PM

## SMALL PLATES TO SHARE

---

<b>Soup Of The Day</b> <i>extra bread +3 takeaway friendly</i>	15
<b>Cauliflower Pacora</b> florets, spicy batter, raita, mango chutney <i>vegan on request gluten free on request takeaway friendly</i>	19
<b>Prosciutto Pizza</b> napoli, fior di latte, cheese mix, fresh basil <i>artisan otway gluten free base +4 takeaway friendly</i>	24
<b>GF Grilled Saganaki</b> micro herb salad <i>takeaway friendly</i>	16
<b>Pita Board</b> israeli style pub made hummus, marinated olives, grilled pita <i>extra pita +4</i>	15
<b>12 Hour Slow Cooked and Pulled Beef Brisket Quesadilla</b> mexican spiced, sour cream, cheese, coriander, corn salsa, salsa verde <i>takeaway friendly</i>	25
<b>Salt &amp; Pepper Calamari</b> otway blue potato salad, smoked eggplant squid ink dip <i>gluten free on request</i>	22

## MAINS

---

<b>Braised Beef Cheeks</b> chunky vegetable and tomato sauce, fried polenta, fried onion rings, gremolata <i>takeaway friendly</i>	37
<b>Sustainably Farmed Atlantic Salmon</b> miso rubbed, sesame crumbed, masterstock, buckwheat noodles, bok choy, spring onion, enoki mushrooms	38
<b>GF Bangers &amp; Mash</b> local pork sausages, roasted garlic mash, steamed peas, bush tomato relish, red wine gravy <i>takeaway friendly</i>	30
<b>Gnocchi</b> mixed wild mushrooms, burnt butter, sage, fresh rocket, persian feta <i>takeaway friendly</i>	33
<b>GF Buddha Bowl</b> cauliflower pacora, roasted sumac chickpeas, lightly spiced roasted pumpkin, basmati rice, broccolini, beetroot dahl chicken tenders +10 falafels +9 <i>vegan takeaway friendly</i>	26

<b>Gf 300g Western Districts Scotch Fillet</b>	42
grass fed black angus beef, carrot, broccolini, green beans, sweet potato fondants, choice of peppercorn, mushroom, red wine gravy	
<b>Local, Sustainable &amp; Line Caught King George Whiting</b>	32
salt beer batter, pub salad, chips, citrus aioli, fresh lemon <i>takeaway friendly</i>	
<b>Gf Roasted Pumpkin Bowl</b>	20
rocket, radicchio, black rice, roasted cauliflower, persian feta, sunflower seeds, tahini dressing chicken tenders +10 falafels +9 <i>vegan on request takeaway friendly</i>	
<b>Spiced Curry of the Day</b>	29
see our daily specials board <i>gluten free on request takeaway friendly</i>	
<b>Bannockburn Free Range Chicken Parmigiana</b>	28
napoli sauce, surf coast ham, cheese mix, pub salad, chips <i>takeaway friendly</i>	

## SIDES AND ADD ONS

---

<b>Chips</b>	10
chipotle aioli <i>gluten free on request vegan on request takeaway friendly</i>	
<b>Fried Onion Rings</b>	12
garlic aioli <i>takeaway friendly</i>	
<b>Gf Greek Salad</b>	11
spinach, olives, fetta, spanish onion, red capsicum, cherry tomatoes <i>vegan on request takeaway friendly</i>	
<b>Gf Steamed Vegetables</b>	11
carrot, broccolini, green beans <i>vegan takeaway friendly</i>	
<b>Gf Gravy</b>	4
mushroom / peppercorn / red wine	
<b>Gf Sauce</b>	2
chipotle aioli / citrus aioli	

# KIDS MEALS

---

<b>Spaghetti</b> napoli sauce, parmesan	9
<b>Pizza</b> napoli, bacon, pineapple, mozzarella <i>artisan otway gluten free base +4</i>	12
<b>Fish &amp; Chips</b> crumbed flathead, chips, garden salad	14
<b>Grilled Chicken Tenders</b> chips, garden salad <i>gluten free on request</i>	14
<b>Big Kids Half Chicken Parmigiana</b> free range chicken, chips, garden salad	17

# DESSERTS

---

<b>Kids Vanilla Ice Cream</b> snake, chocolate, caramel or strawberry topping	6
<b>Frog in a Pond</b> jelly, chocolate frog	6
<b>Churros</b> pub made chocolate sauce <i>add vanilla bean ice cream +4</i>	14
<b>🍷 Sticky Date Pudding</b> salted caramel sauce, vanilla bean ice cream <i>takeaway friendly</i>	16

For the benefit of other customers, over peak periods we are unable to make alterations to our menu.

Kids meals designed for children under 12 years.

We are unable to guarantee meals are free of nuts, shellfish, gluten or other allergic foods.

# BEER LIST



Try our delicious range of local brews. Ask the bar staff for a suggestion, or grab a tasting paddle and enjoy them all.

No Preservatives. No Additives.  
100% Australian Owned.

## SALT LAGER

Crisp, clean, lager. Carefully selected New Zealand hops create a beer that's refreshing and light for that perfect sunny day.

IBU **24** ABV **4.5%** POT **5.5** SCH **8.5** JUG **22**

## SESSION GOLDEN ALE

A very approachable ale with subtle malt and low bitterness. This is the easy drinking member of the family and it contains all Victorian ingredients.

IBU **25** ABV **4.7%** POT **6** SCH **8.5** JUG **23**

## MOBY PALE ALE

New world style pale ale. We continually make additions of Australian, New Zealand and U.S hops throughout brewing to create a balance of citrus, pine and tropical fruit flavours.

IBU **28** ABV **5.1%** POT **7** SCH **10** JUG **27**

## INK STOUT

This friendly stout is infused with espresso coffee, giving off chocolate and coffee tones that delight your taste buds. Rich and Smooth, this award winning beer is incredibly approachable and delicious.

IBU **25** ABV **5.8%** POT **8** SCH **11** JUG **28**

## KOOK BLOOD ORANGE IPA

American style pale ale with 100% Australian blood oranges, malt and a sneaky selection of big orange citrus hops.

IBU **25** ABV **4.8%** POT **8** SCH **11** JUG **28**

## MID STRENGTH

Our low alcohol ale highlights the season while still allowing a sunset surf. Ask our friendly bar staff what's pouring now.

IBU **22** POT **5** SCH **7.5** JUG **20**

## CRANKY MISSUS DOUBLE IPA

If you like big, hoppy, crafty beers this is the one for you. Huge hop additions balance out the big malt bill and high alcohol content. Intense citrus, tropical fruit and passion fruit balance with a lengthy bitterness in the West Coast Style IPA.

IBU **48** ABV **8.2%** POT **9** SCH **13**

## FLYING BRICK ORIGINAL CIDER

We have sourced the best local cider going around. It's made from 100% fresh apples, free from added sugars, colours and concentrates. These guys are on our wavelengths and are just around the corner on the Bellarine.

ABV **4.4%** POT **7.5** SCH **11** JUG **28**

# TASTING PADDLES

Mix and match your own selection of our award winning beers.

FOUR BEERS **12** SIX BEERS **18**

---

 Sparkling & Rose

2019	Take it to the Grave Rose	Barossa Valley SA	11	53
2019	Banks Road Rose	Bellarine VIC		55
NV	Chain of Fire Sparkling	South Australia	8	30
2019	Redbank Prosecco	King Valley VIC	12	57
2019	Leura Park Vintage Grande Sparkling Blanc de Blanc	Bellarine VIC		59
NV	Champagne Devaux Grand Reserve	Champagne FR		120

---

## White

2019	Clare Wine Co Riesling	Clare Valley SA		50
2019	Dinny Goonan Riesling	Bambra VIC	13	60
2018	Chain of Fire Sauvignon Blanc Semillon	Western Australia	8	30
2019	The Pass Sauvignon Blanc	Marlborough NZ	10	47
2019	Heroes Sauvignon Blanc	Otway Hinterland VIC		59
2019	Cat out of the Bag Pinot Grigio	Bellarine VIC	11	53
2017	Leura Park Pinot Gris	Bellarine VIC		62
2018	Pedestal Chardonnay by Larry Cherubino	Margaret River WA	12	57
2017	Jack Rabbit Chardonnay	Bellarine VIC		66
2017	Yalumba Christobels Moscato	South Australia	9	39

---

## Red

2017	Mount Duneed Estate Pinot Noir	Geelong VIC	11	53
2017	Brown Magpie Pinot Noir	Geelong VIC		60
2016	Soho Road Pinot Noir	Bellarine VIC		75
2015	Pinga by Pondalowie Tempranillo	Heathcote VIC	10	47
2019	Kalleske Clarrys Organic Biodynamic GSM	Barossa Valley SA		64
2010	Wolseley Cabernet Sauvignon	Surf Coast VIC	13	60
2016	Jim Barry Single Vineyard Cabernet Sauvignon	Connawarra SA		68
2018	Beach Hut Shiraz	South Australia	8	30
2017	Bests Bin 1 Shiraz	Great Western VIC	12	57
2017	Pondalowie Old Clones Shiraz	Bendigo VIC		78
2016	Hently Farm 'The Beast' Shiraz	Barossa Valley SA		120