



MENU

ENTREES

Garlic, pizza VG 10

Garlic, herb cheese pizza V 13

Baked Camembert,

roasted capsicum, tomato relish, honey,
grilled sourdough V 24

Salt & pepper calamari,

apple, fennel coleslaw GF DF 22

Balsamic tomato bruschetta, basil

pesto, grilled sourdough V N 18

Victoria soup, ask our team 15

SIDES

Apple, fennel coleslaw V GF DF 10

Bowl of chips VG GF DF

Large bowl 15 Small Bowl 7

Bowl of steamed vegetables GF DF VG 12

Creamy mash potato GF V 10

PIZZA

**All pizzas have Napoli sauce &
mozzarella cheese**

Gluten-free base + 4

Add vegan cheese + 3

Margherita, tomato, bocconcini, basil
pesto V N 24

Pumpkin, goat's cheese, onion jam V 25

Falafel, red onion, roast pumpkin,
mushrooms N V 26

Hawaiian, ham, pineapple 25

Prawn & chorizo, red onion, mushroom 30

Roast chicken, roast capsicum, pineapple,
BBQ sauce 27

Meat feast, wagyu beef, chorizo, bacon,
Calabrese, onion jam, BBQ sauce 28

V = Vegetarian

VG = Vegan

GF = Gluten free

GF = Can be served gluten free

N = Contains nuts

VG = Can be served vegan

S = Seeds

1% surcharge applies on all card transactions
10% surcharge on Sundays & 15% surcharge
applies on public holidays on
all food & beverages



PUB FAVOURITES

All our schnitzels & parmas are homemade

Gravy add 2, mushroom or pepper sauce add 3, add vegetables 4

Choice of Potato herb salad OR Apple, fennel coleslaw

Chicken parma, smoked ham, Napoli sauce, mozzarella, chips, salad of choice GF 29

All of our parmas & schnitzels can be served gluten free additional 2

Beer battered barramundi, chips, salad of choice DF 28

Grilled Australian Humpty Doo barramundi, chips, salad of choice GF DF 38

Chicken schnitzel, potato salad, cranberry compote, lemon caper vinaigrette GF DF 27

Market fish, ask our team

Salt & Pepper calamari, apple, fennel coleslaw, chips GF 28

Slow cooked beef brisket, parmesan gnocchi, basil pesto N 38

Smoked lamb back strap, herb lemon crumb, cauliflower cheese, chimichurri 36

Wagyu beef burger, bacon, burger cheese, pickles, lettuce, tomato, burger sauce, onion pepper jam, chips S 28 add egg 2 add extra beef patty 8

The Victoria homemade pie, garden peas, shallots, creamy mash, red wine jus S 28

Potato, vegetable moussaka, tomato base sauce, mozzarella V 26 add vegan cheese 3

Indian vegetable curry, steamed rice, papadums VG DF GF 26

Steaks are dry aged for 2 weeks

Porterhouse, 250gms, chips, salad of choice or vegetables GF 46

Scotch fillet, 300gms, chips, salad of choice or vegetables GF 52

Choice of: Pepper sauce, mushroom sauce, gravy or garlic butter GF

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DESSERTS

Sticky date pudding, butterscotch sauce, vanilla ice cream V 14

Chocolate brownie, chocolate sauce, vanilla ice cream V 14

Apple, quince & rhubarb crumble, vanilla ice cream V N VG 14

Orange creme brûlée, almond biscotti V N 14

Pecan tart, vanilla ice cream V N 14

Red wine, cinnamon poached pears, raspberry sorbet VG DF 14

Affogato, 9, add a liqueur Frangelico, Baileys, Tia Maria, Cointreau add 12

Vanilla Ice cream, (3 scoops) V GF 8

Vanilla Ice cream, chocolate sauce V GF 12

Vanilla Ice cream, hot butterscotch sauce V GF 12

TEA & COFFEE

	Cup	Mug		Cup	Mug
Espresso	5		Chai Latte	6	7.50
Macchiato	5		Dirty Chai	6	7.50
Cappuccino	5	7	Mocha	5.20	7.20
Latte	5	7	Hot Chocolate, marshmallow	5.20	7.20
Flat White	5	7	Decaf, Almond, soy, lactose free		
Long Black	5		and oat milk 20c extra		

Enjoy our beautiful range of loose leaf tea from Tea of Earth, Macedon Ranges 5.50 per pot of tea

English breakfast

A traditional robust & rich full bodied black tea.

Peppermint

Peppermint tea has long been used for its many therapeutic benefits. Perfect for after an indulgent dinner to aid your digestion - let it be your daily calm in a cup.

Sleepwell

An excellent de-stressor that helps with that 'chilled to the bone' feeling. Best consumed at night as it is a great natural aid to help induce a restful sleep

Hanging Rock Breakfast

Hanging Rock is surrounded by an air of mystery, as is the mystery between lemon balm and lemon verbena. Paired together there is no mystery, only a drink sensation.

Gingerbread Rooibos

A warm gingery brew with a sweet finish. The perfect healthy alternative to coffee for night time.

Spark people - Green tea

A gentle floral green tea with subtle sweetness of jansine

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