

***PLEASE NOTE, ONLY THE BAR MENU IS AVAILABLE IN THE LOUNGE ON TUESDAY NIGHTS FROM 5:30PM TO 9:00PM. ASK OUR STAFF FOR THE MENU IF YOU’D LIKE TO ORDER FOOD.**

BAR SNACKS MENU

(AVAILABLE FROM 3:30 – 5:30PM MONDAY – FRIDAY)

BAR BITES

GARLIC BREAD (4) 	9.90
HERB & GARLIC BREAD (4) 	9.90
GARLIC & CHEESE PIZZA (8) 	15.90
VEGETARIAN SPRING ROLLS (4)  SWEET CHILLI & SOYA DIPPING SAUCE	17.90
PANKO CRUMBED HALLOUMI CHIPS (6)  HERB AIOLI	17.90
PEKING DUCK SPRING ROLLS (4) PLUM DIPPING SAUCE	20.90
VEGETABLE NACHOS   MIXED BEANS, CHEESE, GUACAMOLE, SOUR CREAM & MEXICAN SALSA	23.90
BEEF NACHOS  RED BEANS, CHILI CON CARNE, CHEESE, GUACAMOLE, SOUR CREAM & MEXICAN SALSA	25.90
CRISPY ONION RINGS AIOLI	9.90
LARGE BOWL SEASONED CHIPS AIOLI 	9.90
LARGE CRUNCHY WEDGES SOUR CREAM & SWEET CHILLI	11.90

FULL SIZE MENU

AVAILABLE FOR LUNCH
12:00PM – 3:00PM
ALL WEEK LONG

AVAILABLE FOR DINNER
5:30PM – 8:30PM
SUNDAY & MONDAY

AVAILABLE FOR DINNER
5:30PM – 9:00PM
WEDNESDAY TO SATURDAY

BREAD

BREAD
STARTERS
NACHOS
SIDES

GARLIC BREAD (4) 	9.90
HERB & GARLIC BREAD (4) 	9.90
GARLIC & CHEESE PIZZA (8) 	15.90
GARLIC & CHEESE BRUSCHETTA PADDLE SLICED PROSCIUTTO & FETTA	17.90

STARTERS

VEGETARIAN SPRING ROLLS (4)  SWEET CHILLI & SOYA DIPPING SAUCE	17.90
PANKO CRUMBED HALLOUMI CHIPS (6)  HERB AIOLI	17.90
PEKING DUCK SPRING ROLLS (4) PLUM DIPPING SAUCE	20.90
AMERICAN BUTTERMILK SOUTHERN FRIED CHICKEN FILLETS SPICY AIOLI & LEMON	20.90
OPEN CHICKPEA FALAFEL MINI WRAP (2)  FALAFEL, COS LETTUCE, DICED TOMATO, CHEESE, CUCUMBER & HUMMUS	20.90
CRISPY FRIED SALT & PEPPER SQUID AIOLI & LEMON	22.90
MEZZA PLATE ARTISAN SALAMI, SLICED PROSCIUTTO, GRILLED HALLOUMI, OLIVES, CHICKPEA FALAFEL, HUMMUS & GRILLED BREAD	23.90
OPEN GARLIC PRAWN TACO (2) SEARED PRAWNS, COS LETTUCE, DICED TOMATO, JALAPEÑO, CHEESE, FLAT BREAD & SRIRACHA MAYO	24.90

NACHOS

VEGETABLE NACHOS   MIXED BEANS, CHEESE, GUACAMOLE, SOUR CREAM & MEXICAN SALSA	23.90
BEEF NACHOS  RED BEANS, CHILI CON CARNE, CHEESE, GUACAMOLE, SOUR CREAM & MEXICAN SALSA	25.90

SIDES

CREAMY MASH POTATO 	9.90
SEASONAL STEAMED VEGETABLES	9.90
CRISPY ONION RINGS AIOLI	9.90
MIXED LEAF SALAD 	9.90
LARGE BOWL SEASONED CHIPS AIOLI 	9.90
LARGE CRUNCHY WEDGES SOUR CREAM & SWEET CHILLI	11.90



GLUTEN FREE



VEGETARIAN



VEGAN



GLUTEN FREE
OPTION

PLEASE ADVISE STAFF OF ANY ALLERGIES AS ALL INGREDIENTS USED IN OUR DISHES ARE NOT NECESSARILY LISTED ON THE MENU.
ALL DISHES ARE COOKED AND PREPARED IN A GLUTEN AND NUT ENVIRONMENT.

PIZZA

PIZZA
PASTA
SCHNITZELS

12IN GLUTEN FREE PIZZA BASES AVAILABLE
FOR AN EXTRA \$2.00

MARGHERITA 
ROMA TOMATOES, OLIVES, OREGANO, BUFFALO MOZZARELLA
& BASIL

10in | 12in
21.90 | 28.90

VEGETARIAN 
ROAST PUMPKIN, RED PEPPER, ZUCCHINI, MUSHROOM,
SPANISH ONION,MOZZARELLA & PESTO AIOLI

22.90 | 29.90

VEGAN  
ROAST PUMPKIN, RED PEPPER, ZUCCHINI, MUSHROOM,
SPANISH ONION & NOTZARELLA

22.90 | 29.90

PROSCIUTTO
PROSCIUTTO, ROMA TOMATOES, MOZZARELLA, OLIVES,
SPINACH & AIOLI

22.90 | 29.90

HAWAIIAN
DOUBLE SMOKED HAM, PINEAPPLE, SPANISH ONION,
CHERRY TOMATO & MOZZARELLA

22.90 | 29.90

SOUVLAKI CHICKEN
CHICKEN, MUSHROOM, RED PEPPER, FETTA, SPANISH ONION,
MOZZARELLA & PERI PERI SAUCE

25.90 | 33.90

MEAT DELUXE
SMOKED HAM, CHORIZO SAUSAGE, CHICKEN, SALAMI,
CHERRY TOMATO. SPANISH ONION, MOZZARELLA & BBQ SAUCE

26.90 | 34.90

ARTS SUPREME
HAM, SALAMI, PINEAPPLE, RED PEPPER, CHERRY TOMATO,
MUSHROOM, SPANISH ONION, OLIVES AND MOZZARELLA

26.90 | 34.90

MEXICAN
PEPPERONI, CHORIZO SAUSAGE, JALAPEÑO, RED PEPPER,
SPANISH ONION & MOZZARELLA

26.90 | 34.90

PASTAS

CHICKEN FETTUCINI
SLOW COOKED CHICKEN, VEGETABLE & TOMATO
RAGU W SLICED PROSCIUTTO

29.90

GRILLED VEGETABLE LINGUINE 
ZUCCHINI, SPINACH, RED PEPPER, PUMPKIN, CHICKPEAS,
TOMATO, BASIL & PARMESAN

27.90

SCHNITZELS

ALL SCHNITZELS HAND CRUMBED IN-HOUSE WITH PANKO

CHICKEN BREAST SCHNITZEL (300g)
GARDEN SALAD, SEASONED CHIPS & MUSHROOM SAUCE

25.90

CHICKEN PARMIGIANA (300g)
HAM, NAPOLI TOMATO, CHEESE, SEASONED CHIPS
& GARDEN SALAD

28.90

MEXICAN CHICKEN SCHNITZEL (300g)
JALAPENO, NAPOLI, MOZZARELLA, MEXICAN SALSA &
SOUR CREAM, SEASONED CHIPS & GARDEN SALAD

28.90



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SEAFOOD

SEAFOOD
BURGERS
CURRYS

TRADITIONAL BEER-BATTERED FLATHEAD SEASONED CHIPS, GARDEN SALAD & TARTARE	28.90
CRISPY FRIED SALT & PEPPER SQUID CRISPY ASIAN SALAD, SEASONED CHIPS & SOYA SWEET CHILLI DRESSING	29.90
BLACK SESAME ATLANTIC SALMON  GREEN ASPARAGUS, POTATO, CHERRY TOMATO, OLIVE & ROMESCO	33.90
FISHBOWL TEMPURA FLATHEAD, GRILLED PRAWNS, SALT & PEPPER SQUID, SMOKED SALMON, CHIPS, GARDEN SALAD, AIOLI & LEMON	33.90
FISHTANK (SERVES 2)	49.00

BURGERS

ALL SERVED W SEASONED CHIPS

CHEESEBURGER 100% GROUND BEEF PATTY AMERICAN CHEESE, TOMATO SAUCE, MUSTARD & SWEET ONION	22.90
GAC CLASSIC BEEF BURGER 100% GROUND BEEF PATTY, AMERICAN CHEESE, TOMATO, LETTUCE, BEETROOT, HERB MAYO & TOMATO RELISH	23.90
VEGAN SCHNITZEL BURGER   SCHNITZEL, COS LETTUCE, TOMATO, CUCUMBER, SHREDDED CARROT & HERB MAYO	22.90
PORTUGUESE CHICKEN BURGER 150G CHICKEN BREAST, LETTUCE, CUCUMBER, TOMATO & SRIRACHA MAYO	24.90
AMERICAN SOUTHERN FRIED CHICKEN BURGER 150G CHICKEN BREAST, LETTUCE, CUCUMBER, TOMATO, JALAPEÑO & SRIRACHA MAYO	24.90
BACON & CHEESEBURGER 100% GROUND BEEF PATTY, AMERICAN CHEESE, BACON, TOMATO, LETTUCE,BEETROOT, HERB MAYO & TOMATO RELISH	24.90
EYE FILLET STEAK SANDWICH 150G ANGUS BEEF, CHEDDAR CHEESE, TOMATO, LETTUCE, BEETROOT, TOMATO RELISH & DIJON MAYO	26.90

CURRYS

CHICKPEA & SWEET POTATO INDIAN SPICED VEGETABLE KORMA   STEAMED RICE, GARLIC NAAN & CUCUMBER YOGURT	27.90
CHICKEN CURRY OF THE DAY PLEASE SEE STAFF FOR DETAILS	28.90



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COW, CHOOK, LAMB & PIG

COW, CHOOK,
LAMB & PIG
GREEN HEALTHY &
VEGETARIAN

CERTIFIED BLACK ANGUS RUMP STEAK (300G)  38.90

RED GUM GRASS FED CENTRE CUT EYE FILLET (200G)  47.90

REEF & BEEF (300G) 49.90
GRAIN FED NEW YORK STRIPLOIN & GRILLED GARLIC PRAWN

CHOICE OF MASH POTATO OR SEASONED CHIPS ALL
SERVED W MIXED SALAD

SAUCE OPTIONS:

CREAMY MUSHROOM, GREEN PEPPERCORN,
ROSEMARY & GARLIC JUS

30CM PORK & FENNEL SAUSAGE 29.90

CREAMY MASH, CRISPY ONION RINGS, BROCCOLINI
& ROSEMARY & GARLIC JUS

HICKORY SMOKED BOURBON BEEF SKEWER 42.90

CHARRED CORN, CAPSICUM, & EYE FILLET BEEF
W WEDGES & COS SALAD

CRUMBED LAMB LEG SCHNITZEL 29.90

OLIVE & PARSLEY MASH, ROASTED TOMATO, BEANS &
ROSEMARY JUS

GREEN HEALTHY & VEGETARIAN

CLASSIC CAESAR SALAD   19.90

CHICKEN CAESAR SALAD 24.90

SALMON CAESAR SALAD 26.90

CRISPY BACON, SHAVED PARMESAN, CRISP BREAD
& SOFT EGG

EGG NOODLE VEGETABLE SALAD  20.90

EGG NOODLE CHICKEN SALAD 25.90

MIXED LEAF, CARROT, CUCUMBER, BEAN SPROUTS, PEANUTS &
CRISPY ONION W CHILLI LIME DRESSING

SEARED CHICKEN & PUMPKIN SALAD (150G)  25.90

CHICKEN BREAST FILLET, HALLOUMI CHEESE, ROAST PUMPKIN,
MIXED LEAF, CHICKPEAS, PUMPKIN SEEDS, CHERRY TOMATO,
CAPSICUM & CUCUMBER W HERB DRESSING

SMOKED SALMON NICOISE 25.90

SMOKED SALMON, BABY COS, LEBANESE CUCUMBER, CHERRY
TOMATO, OLIVES, GREEN BEANS, SOFT EGG & PESTO AIOLI

WARM CHICKEN BLT SALAD 25.90

SEARED CHICKEN BREAST, BACON, CHERRY TOMATO,
CUCUMBER, SPANISH ONION, SHAVED PARMESAN, GRILLED
SOURDOUGH & HERB DRESSING



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WINE LIST

SPARKLING WINE

	 150ml	 250ml	 Bottle
Yves Sparkling Cuvee NV (VIC)	13		55
Vedova Prosecco (ITALY)	14		60
Jansz Premium Cuvee NV (TAS)			80
Veuve Clicquot Champagne NV (FRA)			150

WHITE WINE

Hinton’s Hundred Sauvignon Blanc (SA)	12	14.5	38
Marty’s Block Chardonnay (SA)	12	14.5	38
Twin Islands Sauvignon Blanc Marlborough (NZ)	13	16.5	48
Vas Felix Semillon Sauvignon Blanc (WA)	13	16.5	48
The Stag St Hubert Chardonnay (VIC)	15	18.5	53
Wildflower Pinot Grigio (VIC)	13	16.5	48
Pocket Watch Pinot Gris Central Ranges (NSW)	13	16.5	48
Wicks Rielsing (SA)	15	18.5	53
Hartogs Plate Moscato (WA)	12	14.5	38

0% ALCOHOL WINE

Giesen Sauvignon Blanc (NZ)			45
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ROSE

Quilty & Grandsen Rose (NSW)	13	16.5	48
Famille De Lorgeril Rose (FRA)	15	18.5	53

RED WINE

Hinton’s Hundred Cabernet Sauvignon (SA)	12	14.5	38
Marty’s Block Cabernet Shiraz Blend (SA)	12	14.5	38
Wildflower Shiraz (VIC)	13	16.5	48
Wild Oats Merlot Mudgee (NSW)	15	18.5	53
The Stag Hubert’s Pinot Noir (VIC)	15	18.5	53
Bremerton Malbec Langhorne Creek (SA)	15	18.5	53
Robert Oakly Signature Series Gsm Grenache Shiraz Mourvedre (SA)			70
Hentley Farm Villen & Vixen Shiraz (SA)			80

BEERS ON TAP

	M	S	P
Great Northern	8.5	9.1	11.8
Reschs	8.5	9.6	12.9
Victoria Bitter	8.5	9.6	12.9
Carlton Draught	8.5	9.6	12.9
Tooheys New	8.5	9.6	12.9
Carlton Dry	8.5	9.6	12.9
Hard Rated	9.6	12.9	14.6
Balter XPA	9.6	12.9	14.6
4 Pines New World Pale Ale	9.6	12.9	14.6
Asahi Super Dry	12.9		

BOTTLED BEER

Tooheys Old	10
Asahi 3.5%	12.5
Coopers Green Pale Ale	12.5
Heineken	12.5
Peroni	12.5
Corona	12.5
Little Creatures Pale Ale	12.5
James Squire 150 Lashes	12.5

LOW & NO ALCOHOL BEER

Cascade Light	9
Hahn Light	9
Great Northern Zero Alcohol	9
Heineken Zero Alcohol	9

CIDER BOTTLES

5 Seeds	12.5
Bulmers	12.5
Somersby Pear	12.5
Brookvale Union Alcoholic Ginger Beer	12.5

***PLEASE NOTE, FOR OUR WHOLE RANGE OF SPIRITS PLEASE SEE THE SELECTION AT THE BAR.**

HOUSE SPIRITS

Smirnoff Red	12
Bundaberg Rum	12
Gordons Gin	12
Johnnie Walker Red	12
Jim Beam	12

VODKA SELECTION

Ciroc	14
Grey Goose	14
Belvedere	16

GIN SELECTION

Bombay Sapphire	13
Hendricks	15
Roku Japanese	16

SCOTCH SELECTION

Johnnie Walker Black 10y	15
Glenmorangie 10y	16
Maccallan Double-Cask 12y	20

BOURBON SELECTION

Wild Turkey	14
Gentleman Jack	14
Maker’s Mark	14

WHISKEY SELECTION

Jack Daniels	13
Canadian Club	13
Jameson	14