

## starters

<b>soup of the day</b>	<b>6.5</b>
<i>made fresh, served with a bread roll</i>	
<b>garlic bread (v)</b>	<b>5.0</b>
<i>toasted with garlic and parsley</i>	
<b>garlic &amp; cheese bread (v)</b>	<b>6.0</b>
<i>toasted with garlic and cheese</i>	
<b>bruschetta</b>	<b>8.0</b>
<i>turkish bread topped with tomato salsa olive oil &amp; parmesan gratin</i>	
<b>trio of dips (v)</b>	<b>13.0</b>
<i>w/ toasted turkish bread and homemade dips</i>	
<b>nachos (v)</b>	<b>10.0</b>
<i>w/ salsa, grilled cheese, guacamole &amp; sour cream</i>	
<b>tangy chicken wings</b>	<b>11.0</b>
<i>tossed in our tangy sauce with celery &amp; ranch dressing</i>	
<b>saganaki (v)</b>	<b>12.0</b>
<i>grilled aged cheese w/ lemon wedges</i>	
<b>spicy wedges</b>	<b>8.0</b>
<i>topped with salsa &amp; grilled cheese w/ sour cream &amp; sweet chilli sauce</i>	

## oysters

<b>natural</b>	
<i>fresh w/ lemon wedges &amp; dill mayo</i>	
<b>kilpatrick</b>	
<i>grilled w/ bacon &amp; worstershire</i>	
<i>1/2 dozen</i>	<b>13.0</b>
<i>dozen</i>	<b>25.0</b>

## salads

<b>traditional caesar (v)</b>	<b>15.0</b>
<i>w/ a poached egg, bacon pieces &amp; anchovies</i>	
<b>chicken caesar</b>	<b>17.5</b>
<i>as above with grilled chicken</i>	
<b>greek salad (v)</b>	<b>15.0</b>
<i>traditional salad w/ fresh fetta</i>	
<b>prawn &amp; chorizo</b>	<b>19.0</b>
<i>seared prawns, chorizo &amp; orange</i>	

## pasta & stirfry

<b>carbonara</b>	<b>17.0</b>
<i>bacon, cream, egg &amp; parmesan</i>	
<b>amatriciana</b>	<b>19.0</b>
<i>bacon, salami, onion, peppers &amp; chilli</i>	
<b>pollo funghi</b>	<b>19.0</b>
<i>chicken pieces, mushrooms &amp; cream</i>	
<b>marinara</b>	<b>22.0</b>
<i>seafood medley w/ napoli &amp; herbs</i>	
<b>vegetarian (v)</b>	<b>16.0</b>
<i>market fresh vegetables in napoli</i>	
<b>with penne or fettuccini</b>	
<b>cannelloni (v)</b>	<b>20.0</b>
<i>stuffed w/ spinach &amp; ricotta</i>	
<b>vegetable stir-fry (v)</b>	<b>16.0</b>
<i>asian vegetables in soy &amp; sweet chilli</i>	
<b>chicken stir-fry</b>	<b>18.0</b>
<i>as above w/ chicken pieces &amp; noodles</i>	
<b>prawn stir-fry</b>	<b>20.0</b>
<i>as above w/ seared prawns &amp; noodles</i>	

## seniors **12.0**

add soup or cake \$1.50 extra each  
**roast of the day**

### **fish & chips**

**chicken schnitzel**  
**chicken parmigiana**  
**sausages & mash**  
**caesar salad**  
**calamari**  
**lambs fry**  
**w/ a \$2.00 venue voucher**

## kids **8.0**

*w/ a soft drink or juice*  
**chicken nuggets**  
**roast of the day**  
**chicken schnitzel**  
**chicken parma**  
**fish & chips**  
**pasta bolognese**

segments w/ a citrus dressing

choice or chips, salad or vegetables

### light meals & specialty

<b>chicken blt</b>	18.0
<i>w/ bacon lettuce &amp; tomato on toasted turkish bread</i>	
<b>classic steak sandwich</b>	19.0
<i>w/ bacon, egg, onion &amp; salad on toasted turkish bread</i>	
<b>royal burger</b>	18.0
<i>w/ the lot on toasted turkish bread</i>	
<b>graziers pie</b>	16.0
<i>prime graziers beef with a toasted pastry lid</i>	
<b>lamb shank</b>	26.0
<i>slow braised served w/ sweet potato mash &amp; seasonal vegetables</i>	
<b>chicken scaloppini</b>	22.0
<i>tender chicken breast w/ a creamy mushroom &amp; bacon sauce</i>	
<b>chicken deluxxe</b>	26.0
<i>kiev cut breast stuffed w/ camembert &amp; avocado &amp; wrapped w/ prosciutto</i>	
<b>lemon pepper calamari</b>	19.0
<i>hand crumbed in our lemon pepper w/ homemade dill mayo</i>	
<b>garlic prawns</b>	24.0
<i>pan fried prawns in garlic and cream atop saffron infused rice</i>	
<b>salmon stack</b>	25.0
<i>pan fried atop a bed of chat potatoes &amp; spinach, topped w/ salmon mousse</i>	
<b>vegetarian baklava (v)</b>	22.0
<i>layered filo pastry w/ honey, fetta beetroot, pistachio &amp; zucchini</i>	
<b>seafood selection</b>	35.0
<i>fresh fish w/ oysters, king prawns &amp; calamari w/ salad and dill mayo</i>	

### sides

bowl of chips	5.0
bowl of mash	5.0
roasted vegetables	6.0
garden salad	5.0

### grill

<b>250g graziers rump</b>	26.0
<i>premium grade quality</i>	
<b>300g graziers porterhouse</b>	30.0
<i>premium grade quality</i>	
<b>400g rib eye fillet</b>	32.0
<i>premium grade quality</i>	
<b>kangaroo fillet</b>	30.0
<i>cooked medium w/ a red wine jus</i>	
<b>gourmet sausages</b>	20.0
<i>on mash w/ onion gravy</i>	
<b>farmhouse mixed grill</b>	32.0
<i>steak, sausage, lamb chop chicken, egg, tomato, bacon &amp; onions</i>	

**served with your choice or  
chips, vegetables or salad**

**saucers:** rich pan gravy,  
mushroom sauce, creamy  
pepper or garlic butter



### classics

<b>chicken schnitzel</b>	19.0
<i>butter flied breast lightly crumbed w/ a lemon wedge &amp; gravy</i>	
<b>chicken parmigiana</b>	20.0
<i>topped w/ virginian ham, napoli sauce &amp; mozzarella cheese</i>	
<b>fish &amp; chips</b>	20.0
<i>freshly beer battered fish w/ chips &amp; garden salad</i>	
<b>roast of the day</b>	19.0
<i>w/ roasted vegetables &amp; rich pan gravy</i>	
<b>chicken kiev</b>	22.0

steamed vegetables  
bread roll

**5.0**  
**1.0**

*crumbed breast filled w/ garlic butter  
atop saffron infused rice*

## red wine



**baily & baily shiraz voigner** 5.0  
*bright crimson colours with intense ripe aromas of berry & chocolate. a soft velvet finish*

**wolf blass yellow label** 7.0 32.0  
cabernet sauvignon  
*bright berry plum & cedar characters. soft tannins and a good structure.*

**penfolds koonunga hill** 7.0 33.0  
shiraz cabernet  
*dark fruits & rhubarb flavours with ripe firm tannins and subtle oak. sweet fruit finish.*

**ingoldby shiraz** 7.0 33.0  
*deep violet hues with aromas of plum & black cherry. soft tannins*

**wynns coonawarra cabernet shiraz merlot** 7.5 36.0  
*light oak background integrated with soft tannins and a lingering flavour*

**annies lane cabernet merlot** 8.0 38.0  
*dark berry & plum flavours on an elegant yet approachable palate.*

**pepperjack shiraz** 8.5 40.0  
*ruby red with purple hues. Berry & plum character supported by spice and pepper.*

**oyster bay merlot** 8.5 44.0  
*vibrant & alluring flavours of black plum berry fruit and a spicy oak grain tannin.*

**yarra ridge pinot noir** 9.5 45.0  
*ripe plum & cherry spice flavours. a soft palate with supple tannins & elegant finish*

## sparkling wine

**yellow piccolo** 7.0  
*soft creamy palate of citrus & melon*

## white wine



**baily & baily sauv blanc** 5.0  
*easy drinking with fresh white melon stone fruit and citrus flavours*

**wolf blass red label** 6.0 28.0  
chardonnay  
*light straw colour with tropical fruit aromas. balanced by a clean acidity and subtle oak.*

**brown brothers crouchen & riesling** 6.0 28.0  
*pale yellow aromatic wine with a greenish tinge. balanced acidity with a clean sweet taste*

**rosemount diamond label pinot grigio** 6.0 28.0  
*flavours of honey suckle & pear with a well rounded palate*

**penfolds koonunga hill** 6.5 29.0  
chardonnay  
*dark fruits framed by ripe firm tannins and subtle oak. a lingering fruit finish.*

**cartwheel sem sauv blanc** 6.5 30.0  
*tropical fruit with sweet green peas & a waxy melon aroma. a lively but soft finish.*

**annies lane chardonnay** 8.5 40.0  
*classic stone fruit & soft oak character.*

**oyster bay chardonnay** 8.5 44.0  
*crisp & elegant with a delicious intense concentration from climate & soil*

**oyster bay sauv blanc** 8.5 44.0  
*crisp & elegant with a delicious intense concentration from climate & soil*

**asti riccadonna piccolo** 7.5  
*fruity, mildly fragrant & honey balanced taste*

**pink piccolo**  
*bright strawberry & citrus characters*

7.0