

TO SHARE

Garlic Herb Ciabatta Bread (GF Focaccia available upon request)	\$9
Curly Fries w/ aioli	\$9
Seasoned Potato Wedges w/ sour cream & sweet chilli sauce	\$10
Tapioca Parmesan Buns (4) w/ tomato chilli jam (V,GF)	\$14
Salt & Pepper Squid w/ tartare sauce (GF)	\$14
Spicy Smoked Chicken Wings w/ Chef's special hot sauce (GF)	\$14

SALADS

Chicken Caesar Salad w/ baked croutes, egg, parmesan & bacon	\$17
Squid Salad w/ crispy noodles & Thai dressing	\$18
Vegan Chickpea & Grilled Zucchini Salad w/ quinoa, cherry tomatoes & herb dressing (V, VG)	\$18

V = Vegetarian, GF = Gluten Free, VG = Vegan

AVAILABLE FROM 10AM

BURGERS & PIZZAS

Club Brioche w/ chicken, bacon, egg, tomato, lettuce & fries	\$17
Travale Farm Cheeseburger w/ tomato, lettuce, pickled gherkin, cheese, chilli jam & fries	\$19
Chargrilled Chicken Burger w/ tomato, lettuce, avocado, tomato salsa, sour cream & fries	\$19
Focaccia Steak Sandwich w/ scotch fillet, tomato, lettuce, onion rings, tomato chilli jam & fries	\$19
Margherita Pizza w/ tomato, mozzarella & bocconcini (V, GF available on request)	\$21
BBQ Chicken Pizza w/ mushroom & peppers (GF available on request)	\$23

MAINS

Vegan Green Curry w/ potato, cauliflower, eggplant & kumara (V, VG, GF)	\$20
Farmhouse Pie w/ red wine jus, potato mash or fries	\$22
Tempura Battered Barramundi w/ tartare sauce & fries	\$22
Garlic Chilli Prawn Pasta w/ linguini nero & grana Padano	\$23
Chicken Schnitzel w/ mushroom sauce, vegetables & fries	\$23
BBQ Pork Ribs 500g w/ fries or mash (GF)	\$33

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DESSERTS

Vanilla Bean Ice Cream per scoop	\$4
Lemon Cheesecake	\$14
Apple & Rhubarb Crumble w/ vanilla bean ice cream	\$14
Sticky Date Pudding w/ butterscotch sauce & vanilla ice cream	\$14
Flourless Chocolate Cake w/ chocolate sauce	\$17
Cheese Plate For Two w/ 3 cheeses, quince, fruit & crackers	\$22

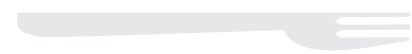
CHILDREN'S MENU

Pasta Napolitano	\$10
Chicken Goujons w/ fries	\$10
Sausage & Mash	\$10
Fish & Chips	\$10

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WINE LIST



SPARKLING & CHAMPAGNE

	Glass	Bottle
Morgans Bay Sparkling Brut	\$8	\$32
Veuve D'Argent de Blanc, France	\$12.5	\$55
Chandon Brut NV, VIC		\$65
Moet & Chandon NV, France		\$130

WHITE WINE

	Glass	Bottle
Morgans Bay Semillon Sauv Blanc, SA	\$8	\$32
821 South Sauvignon Blanc, NZ	\$9	\$45
Squealing Pig Sauvignon Blanc, NZ		\$48
T'Gallant Cape Schanck Pinot Grigio, VIC	\$10	\$48
Leo Buring Riesling, SA	\$9.5	\$45
Gallagher Riesling, ACT		\$53
Nick O'Leary Riesling, ACT		\$60
Seppelt the Drives Chardonnay, VIC	\$9	\$45
Devils Lair Chardonnay, WA		\$51
Juliet Moscato, VIC	\$9.5	\$48
Babich Black Label Pinot Gris, NZ	\$10.5	\$48
T'Gallant Rose, VIC	\$9.5	\$48

RED WINE

	Glass	Bottle
Morgans Bay Shiraz Cabernet, SA	\$8	\$32
St Huberts Stag Pinot Noir, VIC	\$9.5	\$48
Baby Doll Pinot Noir, NZ		\$55
Hartog's Plate Cabernet Merlot, WA	\$9	\$45
Calabria Cool Climate Tempranillo, NSW	\$9	\$43
Nick O'Leary Tempranillo, ACT		\$60
Cantina Tollo Sangiovese I.G.P., ITALY		\$43
Happs Merlot, WA	\$10	\$48
Wynns Gables Cabernet Sauvignon, SA	\$10.5	\$48
Rosemount Little Berry Shiraz, SA	\$9.5	\$48
Saltram "1859" Shiraz, SA		\$52
Clonakilla Hilltops Shiraz, ACT		\$65
Nick O'Leary Shiraz, ACT		\$70

WINE LIST



BOTTLED BEERS & CIDERS

Cascade Light	\$6.5
XXXX Gold	\$7
Hahn Super Dry 3.5	\$7
Carlton Draught	\$7.5
Pure Blonde	\$7.5
Tooheys Extra Dry	\$7.5
Crown Lager	\$8.5
James Boags' Premium	\$8.5
James Squire Porter	\$8.5
James Squire Pale Ale	\$8.5
Corona	\$9
Heineken	\$9
Peroni Nastro	\$9
Rekordelig Strawberry & Lime	\$10
Batlow Apple Cider	\$10

SOFT DRINKS

Coke, Coke No Sugar, Lift, Sprite, Dry Ginger Ale, Tonic Water, Lemon Lime Bitters and selection of Juices	\$4.5
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BAR MENU



A full beverage list is available at our Atrium Bar

