

MENU

ENTREES

Zaatar flatbread, tzatziki \lor S 10 Garlic, herb cheese pizza \lor 13

Crumbed salt & pepper calamari, Asian peanut vegetable salad GF DF N 22

PIZZA

All pizzas have Napoli sauce & mozzarella cheese Gluten-free base +4, vegan cheese +3

Margherita, 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, mushrooms 30

Mexican, chilli beef, red onion, jalapeños, tomato, sour cream 28

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

SIDES

Apple colesiaw V GF DF 10

Garden Salad V GF DF 10

Asian peanut vegetable salad V GF DF N 12

Hand made chips, rosemary, thyme salt VG GF DF

Large bowl 15 Small Bowl 7

Bowl of steamed vegetables GF DF VG 12

Creamy mash potato GF V 12

We take care of our gluten-free guests! Our kitchen has two dedicated gluten-free fryers and pizzas can be made gluten-free (cooked on separate trays in the same oven as our other pizzas). If you're celiac, please inform our staff so we can advise our chefs.

V= Vegetarian | VG= Vegan | GF= Gluten free | GF= Can be served gluten free DF= Dairy free | N= Contains nuts | VG= Can be served vegan | S= Seeds





All our schnitzels & parmas are homemade
Gravy +2, mushroom or pepper sauce +3, vegetables +4
Choice of salad - Garden salad OR Apple coleslaw
All of our chips are homemade, hand cut with rosemary, thyme salt

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

Chicken schnitzel, potato salad, cranberry compote GF DF 27 The parma & chicken schnitzel can be served gluten free +2

Crispy fried barramundi, chips, salad of choice DF 28

Grilled barramundi, chips, salad of choice DF GF 32

Crumbed salt & pepper calamari. Asian pegput vegetable

Crumbed salt & pepper calamari, Asian peanut vegetable salad DF GF N 28 **Seafood pot pie,** salmon, basa, barramundi, shrimp, mussels, white wine sauce, potato cheese crust, lemon broccolini 38 GF

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

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

Indian vegetable chickpea curry, steamed rice, papadums VG DF GF S 27

Steaks are dry aged for 2 weeks

Porterhouse, 250g, chips, salad of choice or vegetables GF 46 **Scotch fillet,** 300g, chips, salad of choice or vegetables GF 52

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

Bistro & Bar Hours:

Monday - Thursday 12pm - 9:30pm Friday - Saturday 12pm - Until Late Sunday 12pm - 8pm Kitchen hours 12pm - 2:30pm | 5:30pm - 8:30pm Kitchen hours on a Sunday 12pm - 2:30pm | 5pm - 7:30pm

V= Vegetarian | VG= Vegan | GF= Gluten free | GF= Can be served gluten free DF= Dairy free | N= Contains nuts | VG= Can be served vegan | S= Seeds

DESSERTS

Sticky date pudding, butterscotch sauce, vanilla ice cream V 15

Chocolate brownie, chocolate sauce, vanilla ice cream V 15

Lemon meringue pie, berry sauce V 15

Cheese board, selection of Australian, international cheeses, quince, crackers, 28

Apple & sultana crumble, vanilla ice cream N GF 15

Vegan chocolate mud cake, berry sauce, raspberry sorbet VG 16

Affogato, 9, add Frangelico, Baileys, Tia Maria, Cloud Coffee liqueur, 3 Chain orange liqueur, or Cointreau +12

Vanilla Ice cream, (3 scoops) V GF 8

Vanilla Ice cream, chocolate sauce or butterscotch sauce V GF 12

COFFEE & TEA	Cup	Mug
Espresso	5	
Macchiato	5	
Cappuccino	5	7
Latte	5	7
Flat White	5	7
Long Black	5	
Chai Latte	6	7.5
Dirty Chai	6	7.5
Mocha	5.2	7.2
Hot Chocolate, marshmallow	5.2	7.2

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.

French Earl Grey

Black tea with sweet fruits, rose, sunflower & hibiscus, with a touch of bergamot.

Spark people - Green

A gentle floral green tea with subtle sweetness of jasmine.