

STARTERS

Garlic Bread (v) 7

Quattro Formaggi Pizza (v) 14

shaved parmesan, buffalo mozzarella, gorgonzola, cheddar

Tapas (v) 16

pizza bread, olive tapenade, tzatziki, guacamole, tomato salsa

Margherita Pizza (v) 15

mozzarella, roasted tomato, parmesan, basil leaves

Mushroom, Rosemary and Mozzarella Arancini (v) 15

chipotle mayonnaise

Goat's Cheese and Leek Tart 19.5

cauliflower puree, shaved fennel, walnuts, pepper green salad

Adobo Chicken Taco's (3) 16

tomato salsa, charred corn, avocado, lime

Chilli Salt Squid (GF) 15

lime aioli

SIDE PLATES

Chilli Rosemary Fries (v) 9.5

Bowl of Chips (v) 7.5

Sweet Potato Wedges (v) 8.5

sriracha chilli and yoghurt sauce

Broccoli with Garlic and Cherry Tomatoes (v) (GF) 9

Pot of Mixed Green Salad (v) (GF) 4

Pot of Steamed Garden Vegetables (v) (GF) 6

Pot of Garlic Potato Mash (v) (GF) 6

KIDS MEALS

UNDER 12s ONLY

All kids meals come with a free ice cream and soft drink 10

Ham and Pineapple Pizza

Fish and Chips (optional seasonal vegetables)

Chicken Schnitzel and Chips (optional seasonal vegetables)

Cheese Burger and Chips (optional seasonal vegetables)

Steak and Chips (optional seasonal vegetables)

Spaghetti Bolognese

Ice Cream Flavours

berry swirl, smarties or vanilla (optional sprinkles)



HOURS

MON - WED
11.30am - 3.00pm & 6pm - 9.30pm
THURS
11.30am - 3pm & 6pm - 10pm

PIZZAS

ALL PIZZAS 21.5

Smokey Sanchez

smoked chicken, red onion, pineapple, jalapeno, bacon, chipotle mayo

Tutti Frutti Di Mare

prawns, calamari, roast tomato, buffalo mozzarella, basil, lime aioli, parmesan

Lamborghini

marinated lamb, sicilian olives, spanish onion, tzatziki

Jeza's Choice

chorizo, prawns, bacon, mushroom, jalapeno peppers

The Farm

grilled chicken breast, sliced tomato, rashers of bacon, avocado, basil mayo

What a Porker

salami, pepperoni, chorizo, bacon, capsicum, onion

Edgy-Veggy (v)

artichokes, capsicum, eggplant, feta, black olives, garlic aioli

Gluten Free Pizza Available - 23.5

PUB CLASSICS

Stone and Wood Battered
Dory Fillets 23.9

beer battered chips, greens, tartare

Chicken Schnitzel 22.9

basil aioli, beer battered chips, house made slaw

Beef Nachos (GF) 21.5

golden corn chips, cheese, guacamole, sour cream, tomato salsa

Vegetarian Nachos (v) (GF) 19.9

golden corn chips, cheese, a chunky tomato, black bean and jalapeno relish, guacamole, sour cream

"Bo Peep" Lamb Burger 22.5

coleslaw, lettuce, haloumi, tzatziki, beer battered chips

New York Smokey Beef Burger 23.5

american cheese, speck bacon, tomato and onion relish, smoked paprika aioli, beer battered chips

Spicy Southern Fried Chicken Burger 22

chipotle mayo, lettuce, cheese, beer battered chips

The "Longy" Cheese Burger 23

beef pattie, pulled brisket, triple american cheese, mustard, house-made bbq sauce, pickles, beer battered chilli fries

MENU

HOURS

FRI - SAT
11.30am - 10pm
SUN
11.30am - 9.30pm

MAINS

Pan Roasted Porchetta and
Confit Duck Leg (GF) 33

cauliflower puree, crackle, dutch carrots

Twice Cooked Beef Rib (GF) 29

sweet potato puree, broccolini, rainbow carrots salad

Chilli Prawn and Black
Mussels Spaghetti 29

tiger prawns, calamari, gremolata, spinach

6hr Miso/Soy and Seeded Mustard
Lamb Shoulder (GF) 31

roasted kipflers, beetroot relish, crisp saltbush, crème fraiche

Atlantic Salmon Fillet 30

fragrant seafood dumplings, steamed greens, tomato chilli jam

Market Fish MP

please refer to the specials board

Forest Mushrooms and Pea Spaghetti (v) 26

english spinach, feta, rosemary, e.v. oil

Scotch Fillet Steak* - 300gms 33

buttered broccolini, potato gratin, creamy pepper sauce

Angus Rump Steak* - 300gms 31

beer battered chips, salad, mushroom sauce

*our steaks are MSA grain fed 130 to 150 days

DESSERTS

Sticky Date Pudding 16

butterscotch sauce, ice cream

Baked Lemon and Rhubarb Tart 16

mascarpone cream

The Chocolate Share Plate 18

crackle and mousse sandwich, warm brownie and chocolate sauce

Affogato 16

vanilla bean ice cream, frangelico, espresso coffee

Trio of Ice Cream (GF) 9

Premium Cheese Selection (v) 16

quince paste, house candied walnuts, lavosh
* see bistro for cheese selection

COFFEE AND TEA ARE AVAILABLE AT THE TERRACE BAR

The Wine List

A MORE EXTENSIVE WINE MENU IS AVAILABLE AT THE BAR

SPARKLING WINES

Pinot Noir Chardonnay Craigmoor Estate Sparkling
South Eastern Australia

GLASS

7.5

CARAFE

Prosecco Villa Jolanda
Veneto ITALY

10

WHITE WINES

Chardonnay Circa 1858
Mudgee NSW

7.5

11

Chardonnay Scarborough
Hunter Valley NSW

10

15

Pinot Grigio Santi Sortesele
Delle Venezie IGT ITALY

9

13.5

Pinot Gris White Cliff
Marlborough NZ

8.5

12.5

Riesling Tim Adams
Clare Valley SA

9.5

14

Sauvignon Blanc Villa Maria Two Valleys
Marlborough NZ

9

13.5

Sauvignon Blanc Semillon Chain Of Fire
Western Australia

6.5

9.5

Semillon De Iulius
Hunter Valley NSW

8.5

12.5

RED WINES

Rosé Chateau de Sours
Bordeaux FR

10

15

Cabernet Sauvignon Founders Block by Katnook
Coonawarra SA

9.5

14

Field Blend A.Retief
Hilltops NSW

9.5

14

GSM Kilikanoon Killermans Run
Clare Valley SA

8

12

Merlot The Conductor By Philip Shaw
Orange NSW

9

13.5

Pinot Noir Ad Hoc 'The Cruel Mistress'
Great Southern WA

9

13.5

Shiraz Kangarilla Road
McLaren Vale SA

9.5

14

Shiraz Cabernet Chain Of Fire
Central Ranges NSW

6.5

9.5

Shiraz Sons Of Eden Marschall
Barossa Valley SA

12

18

DESSERT WINE

Sticky Gewurztraminer Spring Vale Louisa 375ml
Freycinet Coast TAS

9

MINERAL WATERS

S.Pellegrino Sparkling
Mineral Water 500ml

\$4.4

Aqua Panna
Still Mineral Water 500ml