



SNACKS & SHARED PLATES

FRESHLY SHUCKED OYSTERS	7 ^{EA}
SELECTION OF FINGER LIME DRESSING OR RED WINE MIGNONETTE (DF)(GF)(VG)(A)	
BAKED OYSTERS	8 ^{EA}
CHILLI BUTTER & LIME (GF)(V)(A)	
TOOLUNKA CREEK OLIVES	18
BABA GHANOUSH, TOASTED FOCCACIA, GUINDILLA PEPPERS (DF)(GF)(VG)	
FOCCACIA	8
CULTURED BUTTER (VGO)	
SPICED NUTS	9
SELECTION OF NUTS, ROSEMARY, BUTTER, BROWN SUGAR, CAYENNE (GF)(V)	
GARLIC BREAD	12
BUTTER, PARSLEY, MOZZARELLA (V)	
TOASTED PRAWN & SESAME SANDWICH	18
SWEET & SOUR SAUCE (I)	
ARANCINI ^{5PCS}	18
PEA, MINT, PARMESAN, AIOLI (V)	
BEEF & PORK SAUSAGE ROLLS ^{4PCS}	18
RED PEPPER SAUCE	
PIZZETTA	16
GOATS CHEESE, CARAMELISED ONION (V)	
+ SERRANO HAM	
5	
FRIED CHICKEN WINGS ^{5PCS}	20
CHOICE OF RANCH DRESSING OR FERMENTED CHILLI SAUCE, PICKLES	
FRIED CALAMARI	21
FRIED GARLIC & PARSLEY, CITRUS MAYO (DF)(GF)(I)	
YELLOW FIN TUNA CRUDO	25
AVOCADO, CHILLI & PINEAPPLE DRESSING, TORTILLA CHIPS	
HAND CUT STEAK TARTARE	24
TOASTED FOCCACIA, EGG YOLK (GFO)	
CHARCUTERIE	30
CHEF'S SELECTION OF CHARCUTERIE, PICKLES & CONDIMENTS (GFO)(DF)	

PASTAS

AMATRICIANA CAVATELLI	30
GUANCIALE, TOMATO, PECORINO ROMANO (GF)(VO)	
ASPARAGUS & PEA RIGATONI	28
BEANS, PECORINO, BLACK PEPPER (GFO)(V)	
SPANNER CRAB SPAGHETTINI	39
CHILLI, LEMON, CHIVES (A)	

THE GRILL

VINTAGE RESERVA EYE FILLET 200G	64
BASS STRAIT GRASS-FED ROSTBIFF 250G	42
WANDERER FLAT IRON 250G	48
BASS STRAIT PORTERHOUSE 300G	55
GALICIANA SCOTCH FILLET 500G	115
ALL STEAKS SERVED WITH HAND CUT CHIPS, ROCKET, LEMON OIL DRESSING (DF)(GF)	
+ YOUR CHOICE OF SAUCE (GF)	
CHIMICHURRI PEPPERCORN RED WINE JUS DARK ALE BBQ	
ROASTED BUTTERNUT PUMPKIN	28
SAGE, GOATS CURD, PINENUTS, BARBERRIES (GF)(V)(VGO)	
HOUSEMADE PORK & FENNEL SAUSAGES	32
POTATO MASH, ONION GRAVY (GF)	
PORK COTOLETTA	36
CRUMBED PORK CUTLET, ITALIAN COLESLAW, LEMON	
LAMB KEBAB	38
HOUSEMADE FLATBREAD, HUMMUS, GARLIC YOGHURT, TABBOULEH	
PAN-FRIED BARRAMUNDI	42
RED CURRY SAUCE, CORIANDER, PUMPKIN (GF)(DF)(A)	

PUB CLASSICS

HALF MOON BURGER	28
CHARGILLED PURE BLACK BEEF PATTY, CHEESE, KETCHUP, AMERICAN MUSTARD, PICKLES, LETTUCE, CHIPS (GFO)	
+ BACON, FRIED EGG	3 ^{EA}
+ GLUTEN FREE BUN	4
FISH & CHIPS	32
BEER BATTERED MARKET FISH, TARTARE SAUCE, SLAW (DF)(A)	
STEAK SANDWICH	32
SOURDOUGH, MUSTARD AIOLI, EMMENTAL CHEESE, LETTUCE, CARAMELISED ONIONS, TOMATO CHUTNEY, CHIPS (GFO)	
CHICKEN PARMA	34
HAZELDENE CHICKEN, TOMATO SUGO, SMOKED HAM, MOZZARELLA, HOUSE SLAW, CHIPS	
HALF KILO MUSSELS	25
PORTARLINGTON MUSSELS, CHORIZO, SHERRY & TOMATO SAUCE, CHARRED BREAD (GFO)(A)	
CHICKEN & LEEK POT PIE	34
SHALLOTS, TARRAGON, RED WINE JUS, POTATO MASH	

SIDES & SALADS

BOWL OF CHIPS	12
AIOLI, TOMATO SAUCE (DF)	
ROCKET & PARMESAN SALAD	12
BALSAMIC DRESSING (DFO)(GF)(V)	
BROCCOLINI	14
ROMESCO SAUCE, ALMONDS (GF)(DF)(VG)	
BOWL OF HANDCUT CHIPS	16
MALT VINEGAR MAYO (DF)	
SPRING VEGETABLE SALAD	18
ASPARAGUS, PEAS, BEANS, YUZU MISO DRESSING (GF)(DF)(VG)	
GREEK TOMATO & FETA SALAD	23
CUCUMBER, OLIVES, OREGANO (GF)(VGO)(DFO)	
CAESAR SALAD	25
COS LETTUCE, BACON, PARMESAN, ANCHOVIES, CROUTONS (DFO)(VO)(GFO)	
+ HAZELDENE CHICKEN	7

DESSERTS

ORANGE & CINNAMON CRÈME BRÛLÉE	16
(GF)(V)	
WHITE PEACH & VANILLA TERRINE	16
RASPBERRY SAUCE, VANILLA TUILE (GF)(DF)(VG)	
STICKY DATE & WALNUT PUDDING	16
CARAMEL SAUCE, VANILLA ICE CREAM (V)	
CHOCOLATE MOUSSE	16
CHERRY, ALMOND SPONGE, COCONUT SORBET (GF)(V)	

PLEASE NOTE: ALTHOUGH ALL CARE IS TAKEN IN OUR KITCHEN, WE ARE UNABLE TO GUARANTEE THAT DISHES ARE COMPLETELY FREE OF ALLERGENS.

WE ARE ALSO UNABLE TO ACCOMODATE ALTERATIONS OR SUBSTITUTIONS TO MENU ITEMS OUTSIDE OF DIETARY / ALLERGENS

COCKTAILS

SPRITZ	
APEROL SPRITZ	19
APEROL, PROSECCO, SODA	
HUGO SPRITZ	19
ST GERMAIN ELDERFLOWER, PROSECCO, SODA, MINT	
GRAPEFRUIT SPRITZ	19
PAMPELLE RUBY, PROSECCO, FEVER-TREE GRAPEFRUIT SODA	
MORE AVAILABLE IN THE FULL BEVERAGE LIST	
SIGNATURES	

PASSIONFRUIT MARTINI	22
COCONUT BACARDI RUM, PINEAPPLE JUICE, PASSIONFRUIT COULIS	
GUAVA MAI TAI	22
BACARDI 8, GRAND MARNIER, CRAWLEY’S ORGET, LIME, GUAVA	
MANGO PICANTE	20
SMIRNOFF, LEMON, CHILLI SYRUP, MANGO, TAJIN	
GOLDEN HOUR	23
SMIRNOFF, CHINOLA PASSIONFRUIT, BOLS CRÈME DE CACAO, MONIN VANILLA, CHOCOLATE BITTERS	
CHERRY COLA	21
BULLEIT BOURBON, AVERNA, LEMON, HEERING CHERRY LIQUEUR	
TERRY’S NEGRONI	24
TANQUERAY GIN, CAMPARI, 1757 ROSSO, MARIONETTE DRY CURAÇAO, BOLS CREME DE CACAO, ORANGE BITTERS, CHOCOLATE BITTERS	
COCO-COLADA	23
1800 COCONUT, DEL MAGUEY VIDA, PINEAPPLE JUICE, CRAWLEYS COCONUT, LIME, PINEAPPLE	
RASPBERRY HIGHBALL	24
JOHNNIE BLACK RUBY, CHAMBORD, LEMON, RASPBERRIES, FEVER-TREE WILD RASPBERRY TONIC	
ROSEMARY & THYME GIMLET	19
TANQUERAY GIN, LIME, ROSEMARY & THYME SYRUP	
GOLDEN GAY TIME	20
STOLICHNAYA KAMEL, BOLS CRÈME DE CACAO, BUTTERSCOTCH, HONEYCOMB, MOZART GOLD, MILK	

WHAT’S ON

HAPPY HOUR WEEKDAYS - 4-6PM
\$5 CARLTON DRAUGHT & CBCO POTS
\$5 HOUSE RED, WHITE, SPARKLING & ROSÉ

BURGER DAY MONDAY - 12PM
BEEF & BACON BURGER OR FRIED FISH BURGER WITH CHIPS
WITH A POT OF CBCO GOLDY OR CARLTON DRAUGHT

PARMA & POT DAY TUESDAY - 12PM
PUB CLASSIC CHICKEN PARMA WITH HOUSE SLAW & CHIPS
WITH A POT OF CBCO GOLDY OR CARLTON DRAUGHT

STEAK DAY WEDNESDAY - 12PM
250G BASS STRAIT GRASS-FED ROSTBIFF STEAK
SERVED WITH CHIPS, ROCKET, LEMON DRESSING & PEPPERCORN SAUCE

OYSTERS & CHAMPAGNE FRIDAY - 4-6PM
\$3 NATURAL OYSTER | \$15 PER GLASS OF MOËT

SUNDAY SESSIONS SUNDAY - 12PM
CELEBRATE LIVE MUSIC 3PM - 6PM WITH OUR ALL DAY \$15 SPRITZES

BEER & CIDER

CBCO ON TAP	285ML	570ML
GOLDY LAGER 4%	7	14
DRAUGHT (KOLSCH) 4.8%	8.2	15.7
MIDDY 3.5%	8.2	15.7
BERTIE APPLE CIDER 4.6%	8.5	16
PALE ALE 4.4%	8.7	17.5
HAZY XPA 4.6%	9.3	18.5

AUSTRALIAN & IMPORTED ON TAP	285ML	570ML
CARLTON DRAUGHT 4.6%	8.4	16.1
CARLTON DRY 4.5%	8.4	16.1
MELBOURNE BITTER 4.6%	8.4	16.1
4 PINES JAPANESE LAGER 4.5%	8.9	17.9
ASAHI SUPER DRY 5%	(400ML)	17
BALTER BLACK 4.9%	9	18
BALTER EAZY HAZY 4%	10.2	20.4
HARD RATED ORANGE 4.5%	10.9	20.9
HARD RATED LEMON LIME ZERO SUGAR 4.5%	10.9	20.9

BOTTLES & TINNIES

CASCADE LIGHT	9.7
CBCO GINGER BEER	12
CBCO ZERO 0.0%	10.5
BALTER XPA	12.2
TWØ BAYS GLUTEN FREE LAGER	12.7
CBCO SOUTH WEST SOUR	12.5
PERONI NASTRO AZZURRO	13.2
CORONA EXTRA	13.5
CBCO IPA	13.5
VICTORIA BITTER LONGNECK 750ML	20

NON-ALCOHOLIC COCKTAILS

LYRES AMARETTO SOUR	17
LYRES AMARETTI SPIRIT, LEMON, EGG WHITE, ALMOND SYRUP	
LYRES OLD FASHIONED	17
LYRES AMERICAN MALT, SIMPLE SYRUP, BITTERS, ORANGE ZEST	
LYRES WHITE CANE MOJITO	17
LYRES WHITE CANE, LIME, MINT LEAF, SODA, SIMPLE SYRUP	
LYRES ITALIAN ORANGE SPRITZ	17
LYRES ITALIAN ORANGE, FEVERTREE YUZU LIME SODA, ORANGE	
LYRES ESPRESSO MARTINI	18
LYRES LONDON SPIRIT, COLD PRESS COFFEE, LYRES COFFEE ORIGINAL, SIMPLE SYRUP	

WINES BY THE GLASS

CHAMPAGNE & SPARKLING	120ML
NV ALPHA BOX & DICE ‘TAROT’ PROSECCO ADELAIDE HILLS, SA	13
NV CHANDON BRUT YARRA VALLEY, VIC	16
NV MOET & CHANDON BRUT IMPERIAL EPERNAY, FRA	26

WHITE	150ML
2025 JIM BARRY ‘THE ATHERLEY’ RIESLING CLARE VALLEY, SA	14
2025 ANT MOORE ‘SPINNING TOP’ SAUVIGNON BLANC MARLBOROUGH, NZ	12
2026 SHAW AND SMITH SAUVIGNON BLANC ADELAIDE HILLS, SA	16
2025 CLOUD ST. PINOT GRIGIO KING VALLEY, VIC	14
2025 DEEP WOODS CHARDONNAY MARGARET RIVER, WA	13
2025 PATRICK SULLIVAN CHARDONNAY LIMESTONE COAST, SA	18

ROSÉ	150ML
2025 QUILTY & GRANSDEN CENTRAL RANGES, NSW	13
2024 ARC DE SOLIEL PROVENCE, FRA	17
2024 CHATEAU MINUTY ‘PRESTIGE’ PROVENCE, FRA	20

RED	150ML
2024 DOM PIRON BEAUJOLAIS VILLAGES BEAUJOLAIS, FRA	15
2024 PROVENANCE ‘GOLDEN PLAINS’ PINOT NOIR GEELONG, VIC	15
2025 SMALL WONDER ‘LANDSCAPE’ PINOT NOIR TAMAR VALLEY, TAS	18
2024 TORBRECK ‘WOODCUTTER’S SHIRAZ’ BAROSSA VALLEY, VIC	15
2022 BEST LOT MALBEC FLEURIE, SA	14

CORAVIN	150ML
2023 ALAIN ET CYRIL GAUTHERON CHABLIS BURGUNDY, FRA	25
2022 PROPHET’S ROCK ‘ROCKY POINT’ PINOT NOIR CENTRAL OTAGO, NZ	30

SWEET	
NV PETE'S PURE MOSCATO MURRAY DARLING, NSW	12
NV RIESLINGFREAK NO.7 FORTIFIED RIESLING CLARE VALLEY, SA	12

NON-ALCOHOLIC	G B
NV NON 3 TOASTED CINNAMON & YUZU VICTORIA, AUS	14 70
NV NON 5 TOASTED MARMALADE & HIBISCUS VICTORIA, AUS	14 70