

GRAZING

DIPS & BREAD (V) \$14

grilled sourdough rye bread with olives, hummus and pesto

BEER BATTERED FRIES (V) \$12

with garlic aioli

SWEET POTATO FRIES (GF/VEGAN) \$16

with chilli-lime mayo

FISH TACOS (GF) \$17

pan fried barramundi, char-grilled corn, sour cream, lettuce and hot sauce

VEGAN TACOS (GF) \$18

pan fried 100% not chicken, char-grilled corn and chilli-lime mayo

PULLED PORK TACOS (GF) \$16

with lettuce and sour cream

GRILLED CALAMARI (GF) \$19

marinated in garlic, chilli and spring onion

SOUTHERN FRIED POPCORN CHICKEN \$16

with garlic aioli

HOT WINGS (GF) \$15

tossed through hot sauce, served with ranch dressing

VEGAN BUFFALO WINGS \$15

tossed through hot sauce

BURGER BAR

BEEF BURGER \$22

house made beef patty with melted cheddar, tomato, onion, pickle and lettuce

CRISPY FRIED CHICKEN BURGER \$22

with chipotle sauce, lettuce, tomato and melted cheese

VEGAN CHEESEBURGER \$24

100% not beef pattie, tomato, lettuce, onion, pickles and tomato sauce

STEAK SANDWICH \$24

MSA Great Southern porterhouse on toasted Turkish bread with tomato, lettuce, onion and sweet pickled mustard

PULLED PORK BURGER \$24

with truffle BBQ sauce, cheese and slaw

KIDS

CHICKEN NUGGETS AND CHIPS \$10

FISH AND CHIPS \$14

CHEESEBURGER AND CHIPS \$15



MAINS

VEGAN MEATBALLS \$24

in spiced tomato sauce with rice and salad

HOUSE MADE GNOCCHI (V) \$22

roasted garden tomatoes, roquette, toasted pine nuts in a black garlic, thyme and butter sauce, finished with parmesan cheese

SUMMER SALAD (V) \$18

roasted tomato, red onion, assorted olives and mixed leaves, topped with feta and toasted nuts

ADD GRILLED CHICKEN BREAST \$23

AUSTRALIAN BARRAMUNDI FILLET (GF) \$32

served with grilled corn, zucchini, dill rice and hollandaise

PORK BELLY (GF) \$28

with bok choy, rice, fried egg, crispy shallots and Korean BBQ broth

PAPPARDELLE PASTA \$22

with chicken, mushroom, pesto in a creamy white wine sauce

BBQ BABY BACK PORK RIBS \$35

with chips and slaw

MT VIEW PARMIGIANA \$26

panko crumbed chicken schnitzel, wood smoked ham, 12 hour slow roasted Napoli & mozzarella, served with beer battered fries and roquette salad

VEGAN PARMA \$26

with 12 hour slow roasted Napoli, vegan mozzarella cheese, served with beer battered fries and garden salad
vegetarian option available with mozzarella

300G SIRLOIN (GF) \$32

MSA Great Southern sirloin with triple cooked potatoes, broccolini, roasted tomato, served with your choice of sauce:

Field mushroom gravy (GF) Peppercorn gravy (GF)
Creamy garlic sauce (GF) Gravy (GF)

SIDES

GREEK SALAD (V) \$9.5

GARDEN SALAD (GF/V) \$9.5

CHARGILLED BROCCOLINI (GF/V) \$9.5

with toasted almonds

MIXED VEGETABLES (GF/V) \$9.5

TRIPLE COOKED POTATOES \$9.5

MASHED POTATO (V) \$6

BEER BATTERES FRIES (V) \$6

SWEET POTATO FRIES (GF/VEGAN) \$9



SPARKLING

SEPPELT FLEUR DE LYS NV \$9 / \$36
Great Western, VIC

SEPPELT 'THE GREAT ENTERTAINER' PROSECCO \$9 / \$36
Great Western, VIC

COLDSTREAM HILL PINOT NOIR CHARDONNAY \$60
Yarra Valley, VIC

WHITES

ERADUS SAUVIGNON BLANC \$10 / \$40
Marlborough, NZ

PEWSEY VALE RIESLING \$10 / \$40
Eden Valley, SA

SECRET STONE PINOT GRIS \$10 / \$40
Marlborough, NZ

T'GALLANT CAPE SCHANCK PINOT GRIGIO \$10 / \$40
Mornington, VIC

T'GALLANT CAPE SCHANCK ROSÉ \$9.5 / \$38
Mornington, VIC

T'GALLANT JULIET MOSCATO \$9.5 / \$38
Mornington Peninsula, VIC

DEVIL'S LAIR 'DANCE WITH THE DEVIL' CHARDONNAY \$12 / \$48
Margaret River, WA

BLEASDALE ADELAIDE HILL CHARDONNAY \$10 / \$40
Adelaide Hills, SA

REDS

LOST BUOY SHIRAZ \$10 / \$40
McLaren Vale, SA

ROULEUR GRENACHE \$13 / \$55
McLaren Vale, SA

RUNNING WITH THE BULLS TEMPRANILLO \$9.5 / \$38
Barossa, SA

THE STAG PINOT NOIR \$10.5 / \$45
Yarra Valley, VIC

SISTERS RUN CABERNET SAUVIGNON \$10 / \$40
Multi Regional, SA

PENFOLDS 76 SHIRAZ CABERNET \$12 / \$48
Multi Regional, SA



COCKTAILS

PASSIONFRUIT GIN FIZZ

\$19

Beefeater gin, Cointreau, passionfruit and lemon juice

SALTED CARAMEL ESPRESSO

\$19

Absolut vodka, salted caramel syrup, and freshly brewed coffee

CHOC 'N' SIN OLD FASHION

\$22

Woodfor Reserve Rye, Mozart Dark Chocolate Liqueur, cinnamon syrup, orange bitters and Angostura bitters

SEÑOR SPICY MARGARITA

\$22

Herradura Plata, Cointreau, lime juice, Fevertree blood orange soda and jalapeno's

CLUB HENDRICKS SOUR

\$20

Hendricks Gin, Chambord, sugar syrup, egg white and fresh lemon juice

CARIBBEAN LOCO JUICE

\$21

Plantation Dark Rum, Havana Club 3yr, Apricot Brandy, mango puree, pineapple juice and lemon juice

WHITE CHOCOLATE PASSION

\$20

Absolut vanilla vodka, Mozart white chocolate liqueur, passionfruit and grapefruit

SUNSET NEGRONI

\$20

78 Sunset Gin, Sweet Vermouth and Campari

JUGS

- SERVES 3

MT VIEW SANGRIA

\$35

Tempranillo, apricot brandy, orange and lime juice, sparkling grapefruit soda

HURRICANE PUNCH

\$35

Pineapple Plantation Dark rum, Havana Club, pineapple, orange and passionfruit juice, grenadine

