

GRAZING

DIPS & BREAD (V)

grilled sourdough rye bread with olives, hummus and pesto

\$14

BEER BATTERED FRIES (V)

with garlic aioli

\$12

SWEET POTATO FRIES (GF/VEGAN)

with chilli-lime mayo

\$16

FISH TACOS (GF)

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

\$17

VEGAN TACOS (GF)

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

\$18

GRILLED CALAMARI (GF)

marinated in garlic, chilli and spring onion

\$19

SOUTHERN FRIED POPCORN CHICKEN

with garlic aioli

\$16

HOT WINGS (GF)

tossed through hot sauce, served with ranch dressing

\$15

VEGAN BUFFALO WINGS

tossed through hot sauce

\$15

BURGER BAR

BEEF BURGER

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

\$22

CRISPY FRIED CHICKEN BURGER

with smoked BBQ sauce, lettuce, tomato and melted cheese

\$22

VEGAN CHEESEBURGER

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

\$24

STEAK SANDWICH

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

\$24

KIDS

CHICKEN NUGGETS AND CHIPS

\$10

FISH AND CHIPS

\$14

CHEESEBURGER AND CHIPS

\$15

WED & THURS - STEAK & PARMA NIGHT FROM 5PM



MAINS

PORK SAUSAGES (GF)

with creamy mash potato, garden peas and rich gravy

\$23

HOUSE MADE GNOCCHI (V)

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

\$22

WINTER SALAD (V)

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

\$18

ADD GRILLED CHICKEN BREAST

\$23

AUSTRALIAN BARRAMUNDI FILLET (GF)

served on a green pea risotto with black garlic broth

\$28

PORK BELLY (GF)

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

\$28

PAPPARDELLE PASTA

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

\$22

SLOW BRAISED LAMB SHANK

with creamy mash potato and broccolini

\$28

MT VIEW PARMIGIANA

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

\$26

VEGAN PARMA

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

\$26

300G SIRLOIN (GF)

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)

\$32

SIDES

GREEK SALAD (V)

\$9.5

GARDEN SALAD (GF/V)

\$9.5

CHARGRILLED BROCCOLINI (GF/V)

with toasted almonds

\$9.5

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

