

GRAZING

DIPS & BREAD (V) \$16

grilled sourdough rye bread with olives, hummus & pesto

PORK BELLY BITES (GF) \$19

with whiskey lime caramel sauce

HOT WINGS (GF) \$16

tossed through Frank's hot sauce, served with ranch dressing

FISH TACOS (GF) \$20

pan-fried barramundi, sweet corn, lettuce, jalapeños & siracha

VEGAN "CHICKEN" TACOS (GF) \$20

pan fried 100% not chicken, corn, lettuce & chilli-lime mayo

GRILLED CALAMARI (GF) \$17

marinated in lemon pepper, roquette, lemon & aioli

PULLED PORK TACOS (GF) \$20

BBQ pulled pork, coleslaw, shallots & green goddess sauce

SOUTHERN FRIED POPCORN CHICKEN \$18

with garlic aioli

VEGAN BUFFALO BITES \$20

100% not chicken bites tossed through hot sauce & finished with spring onion

SIDES

BEER BATTERED CHIPS (V) \$13

SWEET POTATO FRIES (GF/VG) \$18

CHEESY GARLIC BREAD (V) \$10.5

CHARGRILLED BROCCOLINI (GF/V) \$9.5

MIXED VEGETABLES (GF/V) \$9.5

TRIPLE COOKED POTATOES \$9.5

MASHED POTATO (V) \$9.5

GARDEN SALAD (V) \$9.5

GREEK SALAD (GF) \$9.5

KIDS

PENNE AND BEEF MEATBALLS \$16

CHICKEN NUGGETS AND CHIPS \$12

FISH AND CHIPS \$16

KIDS PARMA, CHIPS & SALAD \$19



MAINS

WINTER SALAD (GF/V) \$20

roasted pumpkin & walnuts, tomato, sweetcorn, red onion, mixed leaves, & feta with an olive oil, lemon & oregano dressing

ADD GRILLED CHICKEN BREAST \$26

HOUSE MADE GNOCCHI (V) \$25

with roasted tomatoes, mushrooms & roquette in a creamy pesto sauce, finished with feta

AUSTRALIAN BARRAMUNDI FILLET (GF) \$34

with triple cooked potatoes, baby carrots, broccolini tossed through pesto & finished with hollandaise sauce

CHAR GRILLED PORK BELLY (GF) \$32

creamy mashed potato, broccolini, shallots & red wine jus

BEEF BRISKET LASAGNE \$31

slow cooked beef brisket with house made Napoli & béchamel, served with beer battered chips & roquette salad

BBQ BABY BACK PORK RIBS \$39

with beer battered chips & slaw

DUCK RISOTTO \$32

slow cooked duck breast, button mushrooms, garden peas, five spice, soy sauce & finished with spring onion

VEGAN PARMA \$29

vegan veg patty with 12-hour slow roasted Napoli, vegan mozzarella cheese, served with beer battered chips & garden salad
- vegetarian option available with mozzarella

MT VIEW PARMIGIANA \$29

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

300G SIRLOIN (GF) \$39

MSA Redgum Creek 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)

BUTTER CHICKEN CURRY \$26

served with basmati rice, roti, a side of tzatziki & coriander

BURGER BAR

All served with beer battered chips

BEEF BURGER \$25

house-made beef patty with melted cheddar, tomato, onion rings, pickles, lettuce & relish

BUFFALO FRIED CHICKEN BURGER \$25

with Franks hot sauce, lettuce, cheese & ranch

VEGAN CHEESEBURGER \$26

Plant-based beef patty, tomato, lettuce, onion, pickles & tomato sauce

STEAK SANDWICH \$29

MSA Redgum Creek sirloin on toasted Turkish bread with tomato, lettuce, onion & sweet pickled mustard

