

GRAZING

ARANCINI (V) (5 per serve)	\$22
wild mushroom arancini with truffle aioli	
MIXED OLIVES (V)	\$19
mixed pitted olives, grilled peppers, chilli oil marinated Greek feta & crispy flat bread	
SPANISH MEATBALLS	\$23
Spanish style meatballs in a slow cooked mediterranean tomato sauce, served with warm flat bread	
HOT WINGS (GF)	\$19
chicken wings tossed through your choice of either Franks hot sauce or smokey BBQ sauce, topped with ranch dressing	
POTATO BRAVAS (V)	\$19
fried chat potatoes in a spicy bravas sauce, with a side of sour cream	
POPCORN CHICKEN	\$20
southern style fried popcorn chicken with chipotle mayo dipping sauce	
DUO OF DIPS (V, VG)	\$23
house-made artichoke & jalapeno and roasted corn & Roma tomato dips served with crispy flat bread	
CALAMARI (GF)	\$20
five spice calamari served with asian style sweet chilli dipping sauce	
TACOS:	
Argentinian Steak (2 per serve)	\$22
Argentinian marinated cooked sirloin topped with chimi churi and crumbled feta	
Fish (2 per serve)	\$22
battered fish bites with crunchy slaw and house-made tartare sauce	
Vegan (2 per serve) (VG)	\$22
vegan bean chilli con carne with avocado and charred corn and chilli fresca	

BURGER BAR

All served with chips

CLASSIC CHEESEBURGER	\$27
house-made beef patty, lettuce, burger cheese, pickles, onion rings & burger sauce	
FRIED CHICKEN BURGER	\$28
buttermilk fried chicken, lettuce, bacon, & spicy ranch	
GRILLED HALLOUMI BURGER (V)	\$28
grilled halloumi, lettuce, tomato, spanish onion, avocado, sweet chilli mayo	
LOADED STEAK SANDWICH	\$32
MSA Redgum Creek sirloin on Turkish bread with cheddar cheese, lettuce, grilled onions, bacon and spicy tomato relish	

KIDS MEALS

BATTERED FISH AND CHIPS	\$17
CHICKEN NUGGETS AND CHIPS	\$15
CHEESEBURGER AND CHIPS	\$17

MAINS

CHICKPEA COCONUT CURRY (VG)

\$28

chickpeas with roasted vegetables in a mild coconut style curry sauce served with jasmine rice and flat bread

BANGERS AND MASH

\$28

lamb & rosemary sausages with caramelised onion rustic mash, peas and red wine jus

LAMB RAGU

\$29

slow cooked lamb ragu served with penne pasta, spinach and topped with parmesan

SPINACH AND RICOTTA RAVIOLI (V)

\$28

spinach and ricotta ravioli, pumpkin, onion and pinenuts in a garlic white wine butter sauce, topped with parmesan

CRUMBED VEAL

\$38

served with a fennel, spinach, red onion, capers and fried chats salad, and a Romesca sauce

AUSTRALIAN BARRAMUNDI FILLET (GF)

\$35

Humpty Doo barramundi fillet with house-made saffron risotto, topped with gremolata

CHAR SUI PORK

\$31

char sui marinated pork steak with jasmine rice and buttered beans

STEAK AND GUINNESS PIE

\$29

house-made steak and Guinness pie served with caramelised onion rustic mash, peas and red wine jus

MT VIEW PARMIGIANA

\$30

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

VEGAN PARMIGIANA (V, VG)

\$31

vegetable schnitzel made from potato, carrot, onion, pea, pumpkin, cabbage and spinach with 12-hour slow-roasted Napoli, vegan mozzarella cheese, served with chips and garden salad
- vegetarian option available with traditional mozzarella

300G SIRLOIN

\$42

MSA Redgum Creek sirloin with chips, roquette and parmesan salad and your choice of sauce

300G EYE FILLET (GF)

\$62

Yarra Rise eye fillet with buttered beans, corn ribs, herbed chats, herb & garlic butter and your choice of sauce

SAUCE OPTIONS:

Peppercorn Gravy
Red Wine Jus (GF)

Creamy Mushroom Gravy
Gravy

SIDES

CHIPS

\$14

SEASONED WEDGES

\$16

with sweet chilli sauce and sour cream

HERBED COUS COUS

\$14

with roast pumpkin, grilled peppers, spring onion, mint, parsley, almond flakes and citrus dressing

GREEK SALAD

\$14

iceberg lettuce, tomato, onion, cucumber, olives, feta and fresh parsley

BROCCOLINI

\$12

with roasted peppers, herbed butter and preserved lemon