

GRAZING

VEGETARIAN SAMOSAS (V) served with sweet chilli sauce & lime	\$19
HOUSE-MADE CROQUETTES chorizo, parmesan & mozzarella croquettes, with chipotle aioli	\$17
HOT WINGS (GF) chicken wings tossed through Franks hot sauce, served with ranch dressing	\$18
POPCORN CHICKEN popcorn chicken with sweet & sour dipping sauce	\$18
DUO OF DIPS (V) house-made smokey baba ghanoush and roasted pepper dips served with toasted rye and turkish breads	\$19
SOUTHERN FRIED TENDERS buttermilk southern fried tenders served with house-made spicy satay dipping sauce	\$21
CRISPY CALAMARI (GF) chilli & lime coated calamari, aioli, parmesan & roquette	\$18
<u>TACOS:</u>	
Beef Brisket (3 per serve) (GF) slow cooked Beef brisket with BBQ sauce, herbed tomato salsa & salsa verde	\$21
Chicken (3 per serve) (GF) chicken tenders with ranch slaw & drizzled with hot sauce	\$21
Vegan (3 per serve) (GF,VG) Moroccan spiced pan fried 100% not chicken, herbed tomato salsa & vegan lemon mayo	\$21

BURGER BAR

All served with beer battered chips

CLASSIC CHEESEBURGER house-made beef patty, lettuce, grilled onions, burger cheese, pickles, tomato sauce & American mustard	\$26
SPICY FRIED CHICKEN BURGER buttermilk southern fried chicken tossed through Franks hot sauce, lettuce & blue cheese sauce	\$27
LOADED DOUBLE SMASH BURGER two smashed beef patties, double cheese, grilled onions, lettuce, tomato, bacon, fried egg & burger sauce	\$28
GRILLED CHICKEN BURGER lemon & herb marinated grilled chicken breast, lettuce, avocado & lemon pepper mayo	\$27
LOADED STEAK SANDWICH MSA Redgum Creek sirloin on turkish bread with cheddar cheese, lettuce, tomato, grilled onions, bacon and spicy ranch sauce	\$31

KIDS MEALS

NAPOLI PASTA WITH PARMESAN	\$16
FISH AND CHIPS	\$17
CHEESEBURGER AND CHIPS	\$16

MAINS

WARM WINTER SALAD (GF,V,VG) roasted pumpkin, zucchini, quinoa, cherry tomatoes, peppers, spring onion, walnuts, finished with a pomegranate molasses dressing	\$23
SPAGHETTI CARBONARA garlic, onion, mushroom, bacon & egg with a touch of cream	\$26
MONGOLIAN PRAWNS Mongolian marinated prawns, roasted peppers, beans, spinach and spicy sweet sauce on herbed jasmine rice	\$28
BEEF BRISKET LASAGNE slow cooked beef brisket lasagne with beer battered chips and roquette salad	\$33
SEAFOOD LINGUINI prawns, mussels & calamari in a white wine, chilli & garlic sauce, with Roma tomatoes and spinach	\$32
AUSTRALIAN BARRAMUNDI FILLET (GF) cajun spiced barramundi fillet with herbed chat potatoes, green beans and preserved lemon	\$34
BANGERS & MASH pork & fennel sausages with roasted garlic mash, peas, grilled onions and red wine jus	\$26
CRUMBED VEAL pan fried panko & parmesan crumbed veal with fried chats, bacon, spinach & onion salad and salsa verde	\$37
MT VIEW PARMIGIANA panko crumbed chicken schnitzel, wood smoked ham, 12-hour slow roasted Napoli and mozzarella, served with beer battered chips and roquette salad	\$30
VEGAN PARMIGIANA (V,VG) vegan schnitzel with 12-hour slow roasted Napoli, vegan mozzarella cheese, served with beer battered chips and garden salad - vegetarian option available with traditional mozzarella	\$31
300G SIRLOIN MSA Redgum Creek sirloin with beer battered chips, roquette salad and your choice of sauce	\$40
300G SCOTCH FILLET (GF) Great Southern scotch fillet with roasted Roma tomatoes, herbed chats, buttered green beans and your choice of sauce	\$50

SAUCE OPTIONS:

Peppercorn Gravy	Creamy Mushroom Gravy
Red Wine Jus (GF)	Gravy
Creamy Garlic Sauce (GF)	Gravy (GF)

SIDES

BEER BATTERED CHIPS	\$14
SEASONED WEDGES	\$16
ROQUETTE, ONION, PEAR & PINENUT SALAD (GF,V,VG)	\$10
GARDEN SALAD	\$10
BUTTERED GREEN BEANS, PARMESAN & ROASTED ALMONDS (GF,V)	\$12
MIXED VEGETABLES	\$12