

GRAZING

BRUSCHETTA (V) \$19

grilled ciabatta bread rubbed with garlic & olive oil, with diced tomatoes, fresh basil, feta & balsamic glaze

HOMEMADE POTATO POMMES (GF) \$18

potato & parmesan pommes with siracha mayo

HOT WINGS \$17

chicken wings tossed through Franks hot sauce & served with ranch dressing

CALAMARI FRITTI (GF) \$18

chili & lime coated calamari, aioli, parmesan & roquette

TACOS (3 PER SERVE) \$21

Fish Tacos - tempura battered fish, lettuce, pineapple & chili salsa

Vegan Tacos - cajun spiced pan fried 100% not chicken, lettuce, pineapple salsa & chili and lime mayo (GF)

Chicken Tacos - chicken tenders, chili & lime slaw and chipotle mayo

SOUTHERN FRIED TENDERS \$20

buttermilk southern fried tenders served with trio of dipping sauce - ranch/franks hot sauce/honey mustard

STICKY KOREAN STYLE POPCORN CHICKEN \$18

house-made popcorn chicken in a sweet and spicy Korean sauce

NACHOS (GF) \$25

beef mince and kidney beans, mozzarella, fresh tomato salsa, jalapeños, sour cream & guacamole

VEGETARIAN AND VEGAN OPTION AVAILABLE

BURGER BAR

All served with beer battered chips

BEEF BURGER \$26

house-made beef patty with melted burger cheese, tomato, onion, pickles, lettuce & burger sauce

SOUTHERN FRIED CHICKEN BURGER \$26

with siracha slaw, cheddar cheese & ranch dressing

DOUBLE SMASH BEEF & BACON BURGER \$28

2 smashed beef patties, double cheese, bacon, pickles, grilled onion, BBQ sauce & mayo

PORTUGUESE GRILLED CHICKEN BURGER \$28

2 Portuguese spiced chicken fillets, lettuce, cheddar cheese, peri-peri sauce & mayo

STEAK SANDWICH \$30

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

ADD BACON \$5

KIDS

CHICKEN TENDERS AND CHIPS \$16

FISH AND CHIPS \$17

CHEESEBURGER AND CHIPS \$16

NAPOLI PASTA & PARMESAN \$16



MAINS

MATT MORAN'S SUMMER SALAD (GF/V) \$20
heirloom tomatoes, fresh watermelon & basil, confit lemon & chili and lime dressing

CAESAR SALAD \$22
cos lettuce, maple bacon, croutons, parmesan, Caesar dressing & poached egg

ADD CRUMBED CHICKEN \$28

BURNT BUTTER AND SAGE SPAGHETTI \$25
with sundried tomatoes, sage & burnt butter sauce

PRAWN LINGUINI \$28
with fresh tomato, garlic & chili white wine sauce, with fresh parsley

AUSTRALIAN BARRAMUNDI FILLET \$34
with mandarin, cherry tomato & orange balsamic dressed salad, potato crisps & hollandaise

SHORT RIB (GF) \$38
slow cooked beef short rib, roasted golden beets, blackberries & whipped ricotta

CAPRESE CHICKEN SALTIMBOCCA (GF) \$28
rolled chicken breast wrapped in prosciutto, tomato slices, fresh mozzarella & basil, with a balsamic glaze

CHARGRILLED MORROCAN SPICED PORK CUTLET \$32
with a warm potato, bacon, spinach, red onion and aioli dressed salad & red wine jus

MT VIEW PARMIGIANA \$29
panko crumbed chicken schnitzel, wood smoked ham, 12-hour slow roasted Napoli & mozzarella, served with beer battered chips & roquette salad

VEGAN PARMA \$29
vegan schnitzel with 12-hour slow roasted Napoli, vegan mozzarella cheese, served with beer battered chips & garden salad
- vegetarian option available with mozzarella

300G SIRLOIN \$39
MSA Redgum Creek sirloin with beer battered chips, roquette salad, served with your choice of sauce

300G SCOTCH FILLET (GF) \$49
Great Southern scotch fillet with potato gratin, broccolini, roasted tomato, served with your choice of sauce

SAUCE OPTIONS:

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

SIDES

BEER BATTERED CHIPS (V) \$14

SEASONED WEDGES (GF/V) \$16

with sour cream & sweet chili sauce

CHARGRILLED BROCCOLINI (GF/V) \$10

with toasted almonds

MIXED VEGETABLES (GF/V) \$10

GREEK SALAD \$10

ROQUETTE SALAD (V) \$10

GARDEN SALAD (V) \$10

