

GRAZING

DIPS & BREAD (V) **\$15**

grilled sourdough rye bread with olives, hummus & pesto

PORK BELLY BITES (GF) **\$19**

with whiskey lime caramel sauce

HOT WINGS (GF) **\$16**

tossed through hot sauce, served with ranch dressing

FISH TACOS (GF) **\$19**

pan-fried barramundi, crispy bacon, sweet corn, spring onion, lettuce & ranch

VEGAN "CHICKEN" TACOS (GF) **\$19**

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

GRILLED CALAMARI (GF) **\$17**

marinated in Cajun spice, roquette, lemon & aioli

PULLED PORK TACOS (GF) **\$19**

with siracha slaw

TIGER PRAWNS (GF) **\$19**

lemon poached Tiger prawns with Marie Rose sauce

SOUTHERN FRIED POPCORN CHICKEN **\$17**

with garlic aioli

VEGAN BUFFALO BITES **\$19**

100% not chicken bites tossed through hot sauce

BURGER BAR

All served with beer battered chips

BEEF BURGER **\$24**

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

BUFFALO FRIED CHICKEN BURGER **\$24**

with Franks hot sauce, lettuce, cheese & ranch

PLANT-BASED CHEESEBURGER **\$26**

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

PULLED PORK & GRAVY BURGER **\$24**

pulled pork in rich gravy, lettuce, aioli & side of Apple sauce

STEAK SANDWICH **\$29**

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

KIDS

CHICKEN NUGGETS AND CHIPS **\$12**

FISH AND CHIPS **\$14**

CHEESEBURGER AND CHIPS **\$15**



MAINS

PLANT-BASED GREEK LAMB SALAD (GF/V) \$25

plant-based Greek style lamb with cucumber, tomato, red onion, kalamata olives & feta

HOUSE MADE GNOCCHI (V) \$24

with roasted tomatoes, fresh basil, pine nuts, feta & burnt butter & balsamic glaze

SUMMER SALAD (V, GF) \$20

pomegranate, pepitas, corn, red onion, goats' cheese & honey vinaigrette

ADD GRILLED CHICKEN BREAST \$26

ADD PLANT-BASED CHICKEN OR LAMB \$26

AUSTRALIAN BARRAMUNDI FILLET (GF) \$34

summer roasted vegetables, coconut broth & chilli oil

CHAR GRILLED PORK BELLY (GF) \$31

with baby carrots, potatoes, broccolini & honey mustard sauce

PAPPARDELLE PASTA \$24

green peas, bacon, creamy burnt butter lemon sauce & parmesan

BBQ BABY BACK PORK RIBS \$38

with beer battered fries & slaw

MT VIEW PARMIGIANA \$28

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

VEGAN PARMA \$28

vegan schnitzel with 12-hour slow roasted Napoli, vegan mozzarella cheese, served with beer battered fries and garden salad

- vegetarian option available with mozzarella

300G SIRLOIN (GF) \$37

MSA Redgum Creek sirloin with triple cooked potatoes, caulilini, roasted tomato, served with your choice of sauce:

Field mushroom gravy (GF)

Peppercorn gravy (GF)

Creamy garlic sauce (GF)

Gravy (GF)

SIDES

BEER BATTERED FRIES (V) \$13

SWEET POTATO FRIES (GF/VEGAN) \$16

CHARGRILLED BROCCOLINI (GF/V) \$9.5

with toasted almonds

MIXED VEGETABLES (GF/V) \$9.5

TRIPLE COOKED POTATOES \$9.5

MASHED POTATO (V) \$9.5

ROQUETTE SALAD (V) \$9.5

GARDEN SALAD (V) \$9.5

