

Sandy Sours

20

CAMPARI SOUR

Campari, triple sec, lemon, foam & simple syrup

AMARETTO SOUR

Amaretto, Makers Mark, lemon, foam & simple syrup

LIMONCELLO SOUR

Limoncello, lemon, foam & simple syrup

APEROL SOUR

Aperol, triple sec, lemon, foam & simple syrup

GIN GIMLET

Tanqueray, lemon, foam & simple syrup

WHISKEY SOUR

Makers Mark, lemon, foam & simple syrup

SPICE SOUR

Midori, malibu, lime, foam & simple syrup

Margaritas

CLASSIC MARG

Tequila, triple sec, lime & simple syrup

SPICY MARG

classic marg + fresh chilli

MANGO MARG

classic marg + mango puree

STRAWBERRY & CREAM MARG

classic marg + strawberry puree & white choc liqueur

Spritzes

APEROL SPRITZ

Aperol, bubbles & soda

CAMPARI SPRITZ

Campari, bubbles & soda

LIMONCELLO SPRITZ

Limoncello, bubbles & soda

BLACKBERRY SPRITZ

Chambord, bubbles & soda

Classic Cocktails

NEGRONI

Tanqueray, Campari & Rosso Cinzano

ESPRESSO MARTINI

Kahlua, espresso, vodka & simple syrup

FRENCH 75

Vodka, pineapple juice & chambord

Mocktails

SHIRLEY GINGER

Lime, raspberry & ginger ale

LEMON JUNIPER

Gordons 0.0, Lemon, Foam & Simple Syrup

Sparkling

Eton Rise Sparkling Brut

Yarra Valley, VIC 10 / 40

The Victorian Prosecco

Alpine, VIC 12 / 55

Loretta Blanc de Noir

Modewarre, VIC 65

Moet Champagne

Champagne, France 120

Plus & Minus Blanc de Blancs *alcohol removed*

South Australia 40

Plus & Minus Prosecco *alcohol removed 250ml Can*

South Australia 12

White

Flora Riesling

Clare Valley, SA 13 / 60

Austin's Riesling *Local*

Moorabool Valley, VIC 16 / 75

Eton Rise Sauvignon Blanc

Alvie, VIC 10 / 40

Stumpy Gully Sauvignon Blanc

Mornington, VIC 14 / 65

Catalina Sounds Sauvignon Blanc

Marlborough, NZ 16 / 75

Shaw + Smith Sauvignon Blanc

Adelaide Hills, SA 75

Flora Pinot Grigio

Murray Darling, SA 12 / 55

The Victorian Pinot Gris

Strathbogie, VIC 14 / 65

Clyde Park Pinot Gris on Skins *Local*

Bannockburn, VIC 75

Eton Rise Chardonnay

Alvie, VIC 10 / 40

Marcus Hill Chardonnay *Local*

Bellarine Peninsula, VIC 15 / 70

Austin's Chardonnay *Local*

Moorabool Valley, VIC 16 / 75

M3 Chardonnay

Adelaide Hills, SA 90

Eton Rise Moscato

Alvie, VIC 10 / 40

Flora Fiano

Murray Darling, VIC 12 / 55

Plus & Minus Pinot Grigio *alcohol removed*

South Australia 40

Rosé

The Potting Shed Rosé

South Australia 10 / 40

Rameau d'Or Rosé

Provence, France 14 / 65

St Julien Rosé

Provence, France 75

Clyde Park Rosé *Local*

Bannockburn, VIC 80

Red

Feather in Cap Merlot

McLaren Vale, SA 12 / 55

People Madly Stomping Pinot Noir *Local*

Bellarine Peninsula, VIC 14 / 65

Clyde Park Single Block Pinot Noir *Local*

Bannockburn, VIC 95

Flora Sangiovese

Darling Murray, VIC 12 / 55

Eton Rise Shiraz

Alvie, VIC 10 / 40

Marcus Hill Shiraz

Bellarine Peninsula, VIC 14 / 65

Lethbridge Que Syrah Syrah

Pyrenees, VIC 16 / 75

Lindsay The Summit Shiraz

Barossa Valley, SA 90

Aramis Cabernet Sauvignon

McLaren, SA 12 / 55

Plus & Minus Pinot Noir *alcohol removed*

South Australia 40

Menu

AVAILABLE 7 DAYS
LUNCH & DINNER

**Happy Hour - Weekdays
4pm-6pm**

Monday - Parma Night

Tuesday - Pasta Night

Wednesday - Pizza Night

Thursday - Steak Night

Live Music Friday & Sunday



Snacks & Sharing

MARINATED OLIVES (GF/VG)	8
HOUSE FOCACCIA & BEETROOT HUMMUS (V/VG)	15
salt baked beetroot & chives	
CURED HIRAMASA KINGFISH	22
lightly cured hiramasa kingfish, avocado puree, radish, togarashi, puffed rice & nori	
GREEN CURRY PRAWN SPRING ROLLS (3)	18
lettuce cups, Asian herbs & nuoc charm	
SALT & VINEGAR POTATO CAKES	17
whipped cod roe dip & salmon caviar	
MAC & CHEESE CROQUETTES (3)	16
truffle aioli & bacon jam	
KOREAN HOT WINGS (GF)	22
gochujang honey glaze, toasted sesame, crispy shallots & spring onion	

Hotel Classics

ST ANDREWS BEER BATTERED BARRAMUNDI (GFO)	30
tartare sauce, lemon, chips & leaf salad	
HAND CRUMBED CHICKEN SCHNITZEL	27
parmesan, lemon, chips & leaf salad	
CLASSIC CHICKEN PARMA	30
chips & leaf salad	
WAGYU BEEF BURGER (GFO)	25
brioche bun, cheese, pickles, burger sauce, lettuce, tomato & chips	add bacon + \$3

Sides

MASHED POTATO (GF/V)	13
w/ chives & EVOO	
CRISPY CHAT POTATOES (GF/V/VGO)	13
rosemary, sea salt & parmesan	
STEAMED BROCCOLINI (GF/V/VGO)	14
almond romesco, Persian feta & lemon vinaigrette	
COS WEDGE SALAD (GF/V)	14
ranch dressing, radish & herbs	
HOUSE LEAVES (GF/V/VGO)	12
lemon & honey mustard vinaigrette	
CHIPS BBQ spices & aioli (GF/V/VGO)	13

Mains

250G PORTERHOUSE (GF)	40
220G ANGUS EYE FILLET (GF)	48
BBQ HALF DUCK (GF)	48
All meats from the grill served with dauphinoise potato, charred broccolini, burnt onion cream & your choice of sauce	
red wine jus, brandy peppercorn, truffle butter, mustard, chimichurri	
PAN ROASTED SNAPPER (GF)	40
heirloom zucchini, preserved lemon & almond romesco	
PRAWN LINGUINI	38
prawns, chilli, cherry tomatoes, garlic & bisque cream sauce	
CALAMARI SALAD (GF)	30
cos lettuce salad, avocado, cherry tomato, Meredith feta, cucumber, radish, dill, lemon, oregano & dressing	
VIETNAMESE CHICKEN SALAD	29
butter lettuce, shredded carrot, cucumber, tomato, bean shoots & nuoc cham (GF/VGO)	
GNOCCHI ALLA NORMA (V)	31
housemade gnocchi, tomato sugo, eggplant, zucchini, basil & our ricotta	
GRILLED EGGPLANT (V/VG/GF)	32
whipped soy, mushroom XO, furikake, mixed herbs	
EXTRA SAUCES (GF)	3
Red wine jus, brandy peppercorn, truffle butter, mustard, gravy, chimichurri	

Desserts

STICKY DATE PUDDING (V)	15
w/ salted butterscotch sauce & vanilla bean ice cream	
PISTACHIO CREME BRULEE (V)	15
ginger bread grissini	
CHEESE PLATTER (GFO)	24
2 chef selected cheeses, quince paste, lavosh & apple	

Kids

CHICKEN BITES & CHIPS (GF)	15
JUNIOR BURGER & CHIPS (GFO)	15
PENNE PASTA BOLOGNESE	15
BATTERED FISH & CHIPS	15

Pizzas

Hand stretched, traditional Italian pizzas

Available Wednesday to Sunday from 5pm

MARGHERITA	23
Napoli, mozzarella, basil, extra virgin olive oil, a sprinkle of parmesan & love (V/VGO)	
MEATLOVERS	28
Napoli, mozzarella, Italian sausage, shaved ham & Calabrese hot salami	
MEZZANOTTE	28
Napoli, mozzarella, Calabrese hot salami, gorgonzola cheese & olives	
CAPRICCIOSA	28
Napoli, mozzarella, shaved ham, sliced mushrooms, olives & artichokes	
VEGETARIAN	26
Napoli, mozzarella, roasted capsicum, olives, grilled zucchini & caramelized onion	
SWOONCH	28
Napoli, mozzarella, Italian sausage, roasted capsicum & smoked provola cheese	
PROSCIUTTO	30
Napoli, mozzarella topped w/ prosciutto, rocket, parmesan, e.v.o.o. & balsamic glaze	
VOLCANO	29
Mozzarella, Italian sausage, friarielli, n'duja & smoked Provola cheese	
What is friarielli? Friarielli is a dark leafy green grown in the south of Italy	
What is n'duja? N'duja is a spicy, spreadable pork sausage from Calabria	
ZIA MARIA	29
Mozzarella, truffle paste, shaved ham, grilled zucchini, brie cheese & n'duja	
CUNSHA'	28
Mozzarella, kipfler potatoes, caramelized onion, smoked provola cheese & italian sausage	
HAWAIIAN	26
Napoli, mozzarella, shaved ham & pineapple	
GARLIC FOCACCIA	22
Mozzarella, confit garlic oil & herbs	
NUTELLINA	18
Dessert pizza with Nutella & strawberries	

Gluten Free* Bases Available + \$5 | Vegan cheese + \$2

Please note: our pizzas are prepared separately to our main kitchen, therefore will be served at a different time to kitchen dishes

GF - gluten friendly | V - Vegetarian
VG - Vegan | O - Option

*Please note that our kitchen contains allergens including gluten, therefore we cannot guarantee that meals will be completely free of allergens, traces may be present. Please be sure to notify staff of dietary requirements and allergens at the time of ordering. 15% surcharge applies on all public holidays