

## White

**HARTOG'S PLATE MOSCATO** | W. AUSTRALIA  
WELL BALANCED, LIGHT-BODIED & AROMATIC



8 10.5 29

**CAPE SCHANCK BY T'GALLANT PINOT GRIGIO** | MORNINGTON PENINSULA  
LOVELY SPICED PEAR AROMA MIX WITH A RACY RED APPLE ACIDITY ON THE PALATE

10.5 13.5 39

**821 SOUTH SAUVIGNON BLANC** | MARLBOROUGH NZ  
CRISP WITH RIPE CITRUS & TROPICAL FRUITS, A DELICIOUS COOL-CLIMATE SAUVIGNON BLANC

9.5 12.5 33

**SQUEALING PIG SAUVIGNON BLANC** | MARLBOROUGH NZ  
FRESH & VIBRANT ON THE NOSE & PALATE. LADEN WITH GOOSEBERRY & MINERAL NOTES

9 13.5 33

**BIRD IN HAND CHARDONNAY** | ADELAIDE HILLS  
AROMAS OF WHITE PEACH, HONEY SPICE & HINTS OF HAZELNUT. PALATE IS INTENSE WITH FLESHY NECTARINE, TOASTED CASHEW & SUBTLE OAK SPICE

60

**WOLF BLASS BILYARA CHARDONNAY** | SE. AUSTRALIA  
A MEDIUM BODIED WINE, RICH FRUIT FLAVOURS, LEADING TO A CRISP & REFRESHING FINISH

7.5 10.5 29

**ST. HUBERTS "THE STAG" ROSÉ** | VICTORIA  
AROMAS OF STRAWBERRY, WATERMELON & SWEET PIE, VIBRANT & REFRESHING

9.5 12.5 33

## Sparkling

**YELLOWGLEN YELLOW BRUT CUVÉE 200ML** | SE. AUSTRALIA  
LEMON SHERBET CHARACTERS ABOUND WITH A CLEAN REFRESHING PALATE

8

**YELLOWGLEN PINK SPARKLING ROSÉ 200ML** | SE. AUSTRALIA  
STRAWBERRY NOTES MINGLE WITH A CITRUS LIFT, LUSCIOUS & CREAMY WITH A CLEAN FINISH

8

## Red

**FICKLE MISTRESS PINOT NOIR** | MARLBOROUGH NZ  
LAYERED WITH BLACK & RED BERRIES. COMPLIMENTED BY AROMAS OF DARK PLUM



10.5 13.5 39

**BERTON VINEYARDS BONSAI SHIRAZ** | HIGH EDEN SE. AUSTRALIA  
SUBTLE TANNINS MARRY WITH A PALATE CONSISTING OF DARK CHERRY, PLUM & WHITE PEPPER

60

**WOLF BLASS BILYARA SHIRAZ** | SE. AUSTRALIA  
DARK RED FRUITS WITH A HINT OF SPICE. PALATE IS GENEROUS AND SOFT

9 12.5 33

**PEPPERJACK SHIRAZ** | BAROSSA VALLEY  
RICH BERRY FRUITS, DARK CHOCOLATE WITH HINTS OF OAK, FINE TANNINS WITH A SOFT FINISH

13.5 16.5 37

**LITTLE BERRY CABERNET SAUVIGNON** | LANGHORNE CREEK SA  
ELEMENTS OF BLACKCURRANT, CHOCOLATE & FINE GRAINED TANNINS, A WELL BALANCED LINE WITH GREAT LENGTH

9.5 12.5 37



# The Pub

## Cocktails



**PASSIONFRUIT CAPRIOSKA** 18  
SMIRNOFF VODKA, FRESH PASSIONFRUIT PULP, FRESH MINT, LIME JUICE, SUGAR SYRUP, LEMONADE



**MARGARITA** 18  
DON JULIO BLANCO TEQUILA, COINTREAU, LIME JUICE



**ESPRESSO MARTINI** 18  
MR BLACK COFFEE LIQUEUR, SMIRNOFF VODKA, FRESH ESPRESSO, SUGAR SYRUP



**FRENCH MARTINI** 18  
SMIRNOFF VODKA, CHAMBORD, PINEAPPLE JUICE



**RANDY RANGA** 18  
PARAISO LYCHEE LIQUOUR, MIDORI, SOLO, RASPBERRY



**KEL'S CREAMY DREAM** 18  
BAILEYS LIQUEUR, MR BLACK COFFEE LIQUEUR, FRANGELICO HAZELNUT LIQUEUR, THICKENED CREAM, CHOCOLATE



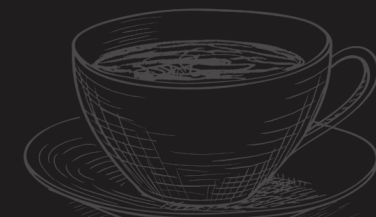
**FRUIT TINGLE** 18  
BLUE VOK, SMIRNOFF VODKA, LEMONADE, RASPBERRY



**GREEN WITH ENVY** 18  
BLUE VOK, MIDORI, ORANGE JUICE, RASPBERRY

## Coffee

**CAPPUCINNO** 5  
**LONG BLACK** 5  
**FLAT WHITE** 5  
**LATTÉ** 5  
**MACHIATTO** 5



add a slice of cake for \$5-

## Milkshakes

**CHOCOLATE** 7.5  
**CARAMEL** 7.5  
**STRAWBERRY** 7.5  
**COFFEE** 7.5  
**BANANA** 7.5





# Share & Starters

<b>GARLIC BREAD</b> <sup>V</sup>	10
<b>CHEESY GARLIC BREAD</b> <sup>V</sup>	12
<b>SWEET CHILLI &amp; CHEESE BREAD</b> <sup>V</sup>	14
<b>BRUSCHETTA</b> <sup>VG   V</sup> TWO SLICES TOASTED SOURDOUGH, TOMATO, ONION, BASIL, BALSAMIC & FETA	16
<b>BOWL OF CHIPS</b> <sup>GFO</sup>	11
<b>SWEET POTATO FRIES</b> <sup>VG   V</sup> W/ AIOLI	16
<b>BOWL OF WINGS</b> YOUR CHOICE OF SPICY WITH CHILLI BUTTER SAUCE OR COUNTRY FRIED WINGS, ALL SERVED W/ RANCH DIPPING SAUCE	20
<b>CRISPY POTATO WEDGES</b> <sup>VG   V</sup> SOUR CREAM, SWEET CHILLI SAUCE	16
<b>DUCK SPRING ROLLS</b> GARNISH SLAW, SPICY PLUM SAUCE	20
<b>ARANCINI PLATE</b> <sup>VG   V   GFO</sup> 2 VARIETIES OF ARANCINI BALLS, GARNISH SLAW, DIPPING SAUCES	20
<b>BRISKET NACHOS</b> <sup>GFO</sup> SPICY SLOW-ROASTED PULLED BEEF, TOASTED CORN CHIPS, SOUR CREAM, SALSA	24
<b>THE PUB PLATTER</b> SPRING ROLLS, CHICKEN KIEV BALLS, SALT & PEPPER SQUID, PRAWN CUTLETS, ONION RINGS, DIPPING SAUCES	28

# Salads

<b>CAESAR SALAD</b> <sup>VGO   VO   GFO</sup> COS LETTUCE, EGG, CRISPY BACON, CROUTONS, SHAVED PARMESAN, CAESAR DRESSING	16
<b>THAI SALAD</b> <sup>VGO   VO   GFO</sup> LETTUCE, SLAW, CARROT, TOMATO, CUCUMBER, CRUNCHY NOODLES, GINGER, LIME & CORIANDER DRESSING	16
<b>AUSSIE PUB SALAD</b> <sup>VGO   VO   GFO</sup> ICEBERG LETTUCE, TOMATO, CUCUMBER, BEETROOT, CARROT, CHEESE, EGG, FRENCH DRESSING	16
<b>ADD:</b>	
<b>CHICKEN SCHNITZEL</b>	8
<b>GRILLED CHICKEN</b> <sup>GF</sup>	8
<b>SALT &amp; PEPPER SQUID</b>	8
<b>TENDER BEEF STRIPS</b> <sup>GF</sup>	9
<b>CRISPY SALMON (200G)</b> <sup>GF</sup>	16

# Mains

<b>LASAGNE</b> HOUSE-MADE BEEF LASAGNE	24
<b>BEER BATTERED FISH</b> LEMON, TARTARE SAUCE	26
<b>CHICKEN SCHNITZEL</b> PANKO CRUMBED, CHOICE OF SAUCE	25
<b>CRUMBED LAMB CUTLETS</b> PANKO CRUMBED LAMB CUTLETS, CHOICE OF SAUCE	21
<b>RIBS &amp; WINGS</b> DRY RUBBED PORK RIBS, SMOTHERED IN A HOUSE-MADE RIB SAUCE, CHOOSE SPICY OR COUNTRY FRIED WINGS	20
<b>PORK RIBS</b> <sup>GFO</sup> FULL RACK OF DRY RUBBED PORK RIBS, SMOTHERED IN A HOUSE-MADE RIB SAUCE	36
<b>LAMB SHANKS</b> <sup>GFO</sup> 2 X SLOW BRAISED JUNEE GOLD LAMB FOREQUARTER SHANKS IN A HERB & TOMATO SAUCE	36
<b>200G CRISPY SKIN SALMON</b> <sup>GFO</sup> GRILLED SALMON, LEMON BUTTER CAPER SAUCE	20
<b>CHICKEN PARMIGIANA</b> PANKO CRUMBED, TOPPED W/ NAPOLI SAUCE, HAM & MOZARELLA	24
<i>all served w/ choice of two sides</i>	
<b>POT PIE OF THE DAY</b> <sup>GFO</sup> CHEFS SPECIAL HOUSE-MADE FILLING, GOLDEN PUFF PASTRY, PEAS, GRAVY. YOUR CHOICE OF MASH OR CHIPS	18

# From the Grill

<b>400G RUMP</b> <sup>GF</sup> 100 DAY GRAIN-FED RIVERINE BEEF	24
<b>300G SCOTCH FILLET</b> <sup>GF</sup> 100 DAY GRAIN-FED RIVERINE BEEF	26
<b>MIXED GRILL</b> <sup>GF</sup> 200GM RUMP, BEEF BRISKET, SAUSAGE, BACON, TOMATO, FRIED EGG	25
<b>300G GRILLED CHICKEN BREAST</b> <sup>GF</sup> W/ PRAWNS & CREAMY GARLIC SAUCE	34
<b>300G PORK CUTLET</b> <sup>GF</sup> MAPLE & CIDER BRINED BARKER'S CREEK PORK	39
<i>all served w/ choice of two sides</i>	

# Pasta

<b>CARBONARA FETTUCINE</b> <sup>GFO</sup> CREAMY BACON & ONION SAUCE, FETTUCINE, SHAVED PARMESAN	36
<b>ADD:</b>	
<b>CHICKEN PRAWNS MUSHROOMS</b>	27
<b>ANTIPASTO VEGGIE FETTUCINE</b> <sup>V   GFO   VGO</sup> OLIVES, CHAR-GRILLED CAPSICUM & EGGPLANT, MUSHROOM, ZUCCHINI, CREAMY TOMATO SAUCE, SHAVED PARMESAN	36
<b>SPAGHETTI BOLOGNESE</b> <sup>GFO</sup> HOUSE-MADE BOLOGNESE, SHAVED PARMESAN	18

# Sides & Sauces

<b>CHIPS</b> <sup>GFO   V   VG</sup>	8
<b>GARDEN SALAD</b> <sup>GF   V   VGO</sup>	7
<b>SEASONAL VEGETABLES</b> <sup>GF   V   VGO</sup>	7
<b>SLAW</b> <sup>GF   V   VG</sup>	6
<b>RICE</b> <sup>GF   V   VG</sup>	6
<b>BAKED POTATO</b> <sup>GF   V   VG</sup>	6
<b>BUTTERED CORN COB</b> <sup>GF   V   VGO</sup>	6
<b>MASHED POTATO</b> <sup>GF   V</sup>	6
<b>GRAVY</b> <sup>GF</sup>	3
<b>DIANNE</b> <sup>GF</sup>	3
<b>MUSHROOM</b> <sup>GF</sup>	3
<b>PEPPER</b> <sup>GF</sup>	3
<b>RIB SAUCE</b> <sup>GF</sup>	3
<b>CREAMY GARLIC</b> <sup>GF</sup>	4
<b>BÉARNAISE</b> <sup>GF</sup>	4
<b>STICKY PLUM SAUCE</b> <sup>GF</sup>	3
<b>PRAWN &amp; CALAMARI TOPPER</b> <sup>GF</sup> PRAWNS & CALAMARI IN A CREAMY GARLIC SAUCE	12

# Pizza

<b>HAWAIIAN</b> NAPOLI SAUCE, HAM, PINEAPPLE, MOZARELLA	24
<b>TEXAS CHICKEN</b> BOURBON BBQ RUB MARINATED CHICKEN, BACON, ONION, RANCH SAUCE, MOZARELLA	22
<b>CARNIVORE</b> SMOKEY BBQ SAUCE, PEPPERONI, HAM, BACON, ONION, CHICKEN, MOZARELLA CHEESE	25

# Hells Bells Burgers

<b>THE PUB CLASSIC</b> BEEF PATTY, LETTUCE, TOMATO, BEETROOT, CHEESE, BURGER SAUCE, BBQ SAUCE, BRIOCHE BUN	18
<b>CHEESE BURGER</b> 3 CHEESE (SWISS, CHEDDAR, TASTY), BEEF PATTY, TOMATO, LETTUCE, BURGER SAUCE, TOMATO SAUCE, BRIOCHE BUN	18
<b>CHICKEN BREAST BURGER</b> BUTTERMILK MARINATED CHICKEN, BACON, LETTUCE, TOMATO, PINEAPPLE, CHEESE, AIOLI, BRIOCHE BUN	22
<b>STEAK SANDWICH</b> SCOTCH FILLET, LETTUCE, BEETROOT, TOMATO, CHEESE, GRILLED ONION, BEETROOT, BURGER SAUCE, BBQ SAUCE, TOASTED ROLL	24
<b>THE TRADIE</b> RUMP STEAK, BACON, EGG, ONION RINGS, LETTUCE, TOMATO, BEETROOT, CHEESE, BURGER SAUCE, BBQ SAUCE, TOASTED ROLL	26

*all served w/ chips*

# For the little ones

<b>CHICKEN NUGGETS &amp; CHIPS</b>	12
<b>FISH &amp; CHIPS</b>	12
<b>SPAGHETTI BOLOGNESE</b> <sup>GFO</sup>	12
<b>CHICKEN SCHNITZEL &amp; CHIPS</b>	12
<b>SAUSAGE &amp; CHIPS</b> <sup>GFO</sup>	12
<i>Kids desserts</i>	
<b>CHOCOLATE ICE CREAM BARS</b>	3
<b>BULLA ICE CREAM CUPS</b> CHOICE OF VANILLA, CHOCOLATE OR STRAWBERRY	2

# The Pub

*Please advise us of any dietary requirements.*