



DINNER & BEVERAGE MENU

ENTREE

Soup of the day *gfa* 9.0
made from fresh, local ingredients,
toasted baguette

8" house-made pizzas
Garlic and cheese *v* 6.9

Hawaiian 11.9

Basil pesto, fresh tomato & olive *v* 8.9

Pepperoni 10.9

Pumpkin gnocchi *v* entrée 15.9
sautéed with lemon, butter, main 19.9
parsley and mushrooms

Vegetable spring rolls *v* 7.9
sweet chilli, lime and coriander
dipping sauce

**gf gluten free*

**gfa gluten free option available*

**v vegetarian*

**** Please ask about our daily special ****

MON - THU

WINTER: 6.00 PM TO 8.00 PM

SUMMER: 6.30 PM TO 8.30 PM

(CLOSED ON PUBLIC HOLIDAY)

349 RAGLAN PARADE, WARRNAMBOOL
PHONE: 5562 2755

MAIN

Pumpkin gnocchi 21.9
sautéed with duck, pork and fennel
sausage, basil Napoli, Kalamata
olives and parmesan cheese

Salt and pepper prawn salad entrée 16.9
garlic crostini and lemon aioli main 23.9

Tandoori chicken *gfa* 20.9
on warm pita with tomato and
cucumber salad, pickled red onion
and house-made yoghurt sauce

BBQ lamb chops *gf* 25.9
with chips, creamy coleslaw,
battered corn on the cob
and our house-made bbq sauce

250g Grain fed scotch fillet *gf* OR 31.9

Oven roasted chicken breast *gf* 25.9
with choice of 2 sides from the following *gf* :
mashed potato
crinkle cut chips
garden salad or creamy coleslaw
seasonal vegetables

and choice of 1 sauce from the following *gf* :
beef jus
peppercorn
mushroom
lemon aioli

**gf gluten free*

**gfa gluten free option available*

DESSERT

Apple and cinnamon crumble 10.0
vanilla bean ice cream

Chocolate and pecan fudge slice 10.0
served with raspberry coulis and cream

Loaded sundae 10.0
scoops of vanilla and strawberry
ice cream, whipped cream, fresh
seasonal fruit, chopped nuts,
chocolate sauce and two kinds of wafers!

BEVERAGE

Sparkling	bottle only	Beer	
Nv, Seppelt Fleur De Lys Chardonnay Pinot Noir	27.5	Cascade Premium Light	6.0
Trilogy Cuvée Brut	28.5	Carlton Draught, Carlton Dry, Heineken, Pure Blonde, Stella Artois, Victoria Bitter	7.0
Whites		Coopers Pale Ale, Corona, Crown Lager, Furphy	7.5
Toi Toi Sauvignon Blanc, Marlborough, NZ	29.9	Little Creatures	9.5
Yalumba Y Series Sauvignon Blanc, SA	28.9	Spirits (dine in only)	8.5
The Hill Chardonnay, Adelaide, SA	30.9	Bacardi, Bundy, Canadian Club, Cointreau, Frangelico, Gin, Kahlua, Jack Daniels, Johnnie Walker Red, Jim Beam, Southern Comfort, Smirnoff, Tequila, Wild Turkey	
Reds		Cruiser	9.5
Windy Peak Pinot Noir, Dixons Creek, VIC	27.9	Soft drink	3.5
Taylors Promised Land, Merlot, SA	28.9	Coffee / Pot of tea	
Red Knot Shiraz, McLaren Vale, SA	33.9	Short black	3.8
Piccolos (187ml)		Long black	4.5
Jacob's Creek Classic Chardonnay, Rowland Flat, SA	6.9	Cappuccino	4.5
Brancott Estate Sauvignon Blanc, Marlborough, NZ	10.5	Café latte	4.5
McGuigan Black Label Shiraz, Pokolbin, NSW	7.9	Hot chocolate	4.5
McGuigan Black Label Merlot, Pokolbin, NSW	7.9	Black tea	4.0
Yellowglen Brut Cuvee 200ml	9.9	English breakfast	4.0
Brown Brothers Moscato 275ml, Milawa, VIC	13.9	Earl grey	4.0
		Green	4.0
		Peppermint	4.0
		Camomile	4.0
		(soy milk extra 1.0)	