

Entrées

Garlic Bread <i>(VO)/(VGO)/(GFO)</i>	\$ 10^{.90}
House made garlic butter atop toasted sourdough bread.	
Corn & Zucchini Fritters <i>(VO)/(GFO)</i>	\$ 14^{.90}
Fluffy Corn & Zucchini Fritters with a side of house made pesto mayonnaise.	
Chicken Pâté	\$ 15^{.90}
Chicken liver pate served with cranberry jam, selection of house made pickles and sourdough wedges.	
Mini Tacos	\$ 15^{.90}
3 mini tacos with slow cooked pulled beef brisket, in a house made corn taco shells with red slaw, and a tomato and avocado salsa.	
Salt & Pepper Calamari	\$ 15^{.90}
Crispy salt and lemon pepper Calamari with house made garlic aioli sauce.	
Honey Wings	\$ 15^{.90}
Crispy honey glazed chicken wingettes and drumettes with sesame seeds. Served with a honey lemon sauce.	

Mains

'KFC' Korean Fried Chicken Burger	\$26⁰⁰
Our in house take on KFC; Korean spiced crispy chicken with lettuce, house made zucchini pickles, swiss cheese and house made Korean hot sauce or aioli sauce. Served with steak house chips.	
Thai Noodle Salad	\$30⁰⁰
Rice noodle with julienne carrot, cucumber, radish, cherry tomatoes, cucumber and lime, in a Thai Nam Jim dressing. Topped with your choice of prawns, sous vide grilled chicken or fried Tofu.	
Harissa Chicken	\$30⁰⁰
Sous vide chicken breast with a julienne carrot and daikon salad, all atop harissa sauce and finished with lemon wedges.	
Crispy Pork Belly	\$32⁰⁰
Crispy slow cooked pork belly roasted fennel puree, eggplant XO and a maple cider glaze.	
Fish of the day	\$34⁰⁰
Chefs selected fish of the day. Pan Fried with tomato and saffron sauce, asparagus and puffed rice.	
Scotch Fillet Steak <i>(GFO)</i>	\$43⁰⁰
Scotch fillet with creamy potato gratin, petite garden salad and café de Paris butter.	
Add Dianne sauce \$3.	
Add Chimi churi sauce \$3.	

Pastas & Risottos

with Chicken

add \$6.00

Carbonara Fettuccini *(GF)* \$28.⁰⁰

Classic Carbonara with onion, bacon & garlic with our house made fettuccini and tossed through a creamy sauce.

(GF option is with risotto rice)

Asparagus and Zucchini Risotto *(V)* \$28.⁰⁰

Asparagus and zucchini Veneto style wet risotto with crispy fried shallots, leek and Kombu Stock.

Gnocchi Ragù \$28.⁰⁰

House made gnocchi served in napolitana sauce with pulled beef brisket and topped with fried basil and parmesan cheese.

Sides

Grilled Broccolini \$14.⁹⁰

Grilled Broccolini with crispy anchovy crumbs

Roasted Pumpkin wedges \$14.⁹⁰

Roasted Pumpkin with caramel pumpkin puree and nuts.

Garden salad \$14.⁹⁰

Fresh garden salad with sesame Dressing and mixed salad.

Bowl of Chips *(GFO)* \$12.⁹⁰

Bowl of chips served with aioli.

Desserts

Churros doughnuts	\$14. ⁹⁰
Spanish churros served with chocolate sauce. Dusted with cinnamon sugar.	
Panna Cotta <i>(GFO)</i>	\$14. ⁹⁰
The Classic Panna Cotta, served with berry coulis and seasonal berries and flowers.	
Apple Crumble	\$14. ⁹⁰
House made apple crumbled with a cinnamon spiced crumble topping and served with ice cream.	
Pecan Tart	\$14. ⁹⁰
Pecans in a rich molasses-sweet filling in a short crust pastry. Served with seasonal berries and ice cream.	

Drinks

Soft Drink	\$3. ⁵⁰
Coke, Diet Coke, Coke Zero, Sunkist, Lemonade	
Molony's Soft Drink	\$4. ⁹⁰
Mt gambier Est. 1911 Blue Lake Lemonade, Red Rock, Forest Lime	
Juices	\$4. ⁹⁰
Apple or Orange	
Strange Love – Mineral Water	350mL bottle \$6. ⁰⁰ 750mL bottle \$12. ⁰⁰
Strange Love – Tonic Water	\$5. ⁰⁰
Strange Love – Lo Cal Sodas	\$6. ⁰⁰
Double Ginger Ale, Mandarin, Lemon Squash, Cloudy Pear	
Dukes Coffee	Cup \$5. ⁰⁰ Mug \$6. ⁰⁰
Made by a Barista	

Please Note, we can cater to most dietary needs.
Please let our staff know when you order.

GFO: Gluten Free Option
VO: Vegetarian Option

Alcoholic Beverages

*A greater variety of beverages may be
available, please ask the bar staff*

For Wines, please refer to the wine list

Beers & Ciders \$9.00

Robe Town Brewery – Pale Ale,
Three Oaks Brewery – Apple Cider,
Asahi, Carlton Dry, Carlton Draught,
Corona, OR Great Northern

El Toro Margarita \$14.00

Ranch Water, OR Mango

Boston Bay Spritzed Wine \$16.00

From Wratonbully grapes, canned locally
Rosé, OR Cabernet

23rd St Australian Whiskey & Cola \$14.00

23rd St Gin \$15.00

Signature Gin & Soda – No Sugar, OR
Tropical Gin & Tonic

House Spirits \$14.00

Premium Spirits \$16.00

St Mary's Vodka, Mulligan's Rum, Roku Gin,
23rd St Violet Gin, Kraken Black Rum,
St Agnes Brandy, Jack Daniels

Cocktail Jug \$25.00

Blue Lagoon, OR Lime Mojito