

PACKAGED BEER & CIDER

WINE

LAGER / PILSNER

	%	
Coopers Light	2.9	9.5
Asahi	5	10.5
Corona	4.6	11
Melbourne Bitter	4.6	11
O'Brien Premium Lager (GF)	4.5	11
Boatrockers Pilsner	4.5	13

PALE ALES

Balter Captain Sensible	3.5	10
Coopers Pale Ale	4.5	10.5
O'Brien Pale Ale (GF)	4.5	11
O'Brien XPA (GF)	3.8	11
Local Brewing Co. XPA	5	12.5
Hawkers Hazy Pale Ale	4.6	13
Bridge Road Beechworth Pale Ale	4.8	13.5

IPAs

Bodriggy Speccy Juice Hazy IPA	3.5	11
Stomping Ground Hop Stomper IPA	6	13.5
Bentspoke Crankshaft IPA	5.8	14
CoConspirators The Matriarch NEIPA	6.5	15.5

SOURS

Stomping Ground Passionfruit Smash	4.2	11.5
Hawkers Into the Forest I Go Berry Sour	4	13.5
Gweilo Rainbow Sherbert Sour	6	14.5

DARK BEERS

	%	
Coopers Stout	6.3	10.5
Moo Brew Dark Ale	5	11
3 Ravens Black Oatmeal Stout	4.5	12.5
Boatrockers Stout	6.1	13.5
Stomping Ground Bunker Porter	6.2	14.5
Bad Shepherd Peanut Butter Porter	6.4	14.5

CIDER / OTHERS

Moon Dog Guava Fizzer	4	10.5
Moon Dog Tropical Crush Fizzer	4	10.5
Napoleone Pear Cider	4.5	11.5
Louis Hard Apple Cider	4.5	12
Brookvale Union Ginger Beer	4	12.5
Brookvale Union Peach Iced Tea	4	12.5
Hard Rated	4.5	14

NON-ALCOHOLIC

Heineken Zero	0	9.5
Heaps Normal Quiet XPA	<0.5	9.5
Heaps Normal Another Lager	<0.5	9.5
Heaps Normal Coffee Run Sout	<0.5	9.5
Bridge Road Free Time Pale Ale	<0.5	9.5

SPARKLING

Dunes & Greene Prosecco	
Rockbare Click 99 Sparkling NV	
Veuve D'Argent Blanc de Blancs Brut	
Jansz Premium Cuvee	

WHITE

Terre Forti Pinot Grigio	
La La Land Pinot Gris	
Cloud Street Sauvignon Blanc	
HäHä Sauvignon Blanc	
Motley Cru Chardonnay	
Hay Shed Hill Morrison's Gift Chardonnay	
Henschke Peggy's Hill Riesling	
Jaunt Skins Pet Nat	
William Fèvre Peiti Chablis	

ROSÉ

Petits Detours Rosé	
Hesketh Wild at Heart Rosé	
Rameau d'Or Rosé	

RED

Earthworks Barossa Shiraz	
Tar & Roses Shiraz	
Penfolds Koonunga Hill '76 Shiraz/Cab	
Cloud Street Pinot Noir	
Red Claw by Yabby Lake Pinot Noir	
Balnaves The Blend Cab Merlot	
La Boca "Las Calles" Malbec	
Tor de Colle Sangiovese	
Trediberri Nebbiolo Langhe DOC	

SWEET

Oakedene Late Harvest Riesling	
Hesketh Moscato	

REGION / COUNTRY

South Eastern Australia	
Currency Creek, SA	
Burgundy, France	
Pipers Brook, TAS	

Emilia-Romagna, Italy	
Murray Darling, VIC	
Central Victoria	
Marlborough, NZ	
King Valley, VIC	
Margaret River, WA	
Eden Valley, SA	
Australia	
Petit Chablis, France	

Languedoc, France	
Limestone Coast, SA	
Cotes de Provence, France	

Barossa Valley, SA	
Heathcote, VIC	
Barossa Valley, SA	
Central Victoria	
Mornington Peninsula, VIC	
Coonawarra, SA	
Mendoza, Argentina	
Emilia-Romagna, Italy	
Piedmont, Italy	

Bellarine Peninsula, VIC	
Limestone Coast, SA	

120ml	BTL
12	66
11	59
13.5	69
15	84

150ml	250ml	BTL
11	17.5	49
11.5	18.5	52.5
11	17.5	49
13	20.5	59
12	19.5	55
14.5	23.5	69
12.5	20	57.5
16	26.5	79
		110

12.5	20	57.5
11	17.5	49
		79

11	17.5	49
13	25	59
15	24.5	69
11	17.5	49
15.5	25.5	74
14.5	23.5	69
12	19.5	55
15	24.5	69
		92

12		75
11	17.5	49



THE LOCALS' Local

WEEKLY SPECIALS

MONDAY

ALL DAY

Locals' DAY
\$17 PARMA, FISH & CHIPS AND BURGERS

TUESDAY

ALL DAY

STEAK DAY
\$22 250G PORTERHOUSE CHIPS AND SALAD

THURSDAY

BURGER & BEER
ALL DAY

\$22 BURGER AND PINT

Ask the team for this week's burger and pint choice

MONDAY - FRIDAY

HAPPY HOUR

4PM TILL 6PM
\$9 PINTS | \$12 COCKTAILS
\$7 HOUSE WINE

CHECK OUT OUR BOARD
for fresh releases

Not available on public holidays

TO EAT

SHARED

Crispy pork bao, kimchi mayo, cucumber, peanuts (2)	18.5
Southern fried chicken ribs, sriracha plum sauce	19
Grilled Aphrodite halloumi, honey & thyme poached figs (GF) (V)	18.5
Flash fried calamari, lime aioli, chilli salt	19.5
Chicken & sweet corn gyoza, Osaka dressing (5)	19.5
Mushroom, truffle and mozzarella arancini, truffle aioli (5) (V)	18
Spiced ground beef nachos, corn chips, guac, mozzarella, chive sour cream (GF)	20
Battered lemon myrtle fish tacos, slaw, guac, pickled onion (2)	19
Caramelised confit garlic & camembert bread (V)	19
Chips, aioli (V)	13

CLASSICS

Free range chicken parmigiana, leaf salad, chips	31
Craft beer battered Lakes Entrance rockling, leaf salad, chips, yoghurt tartare	32
House blend beef burger, cheddar, red onion, aioli, cos, tomato, mustard, aioli, pickles, chips	27.5
Southern fried chicken burger, kimchi mayo, slaw, chips, aioli	27.5
Grilled honey & thyme marinated chicken burger, cos, avocado mayo, tomato, pickled onion, chips, aioli	27.5
Philly cheese steak cube roll, pipperrade, onion, liquid cheese, jalapeño, long bun, chips, aioli	30
Braised osso bucco, pappardelle, gremolata	38

Gluten-free buns +\$3

GRILL (GF)

300g Bone-in porterhouse	47
200g Eye fillet	54
300g Rump	43
250g Scotch fillet	56

All steaks are served with chips, leaf salad & your choice of sauce or butter

SAUCES

Red wine jus / Mushroom / Peppercorn / Bearnaise (GF)	5
Garlic butter / Truffle butter / Thyme bone marrow butter (GF)	4
Tomato sauce / BBQ sauce (GF)	1
Aioli (GF)	3

FRESH

Crispy pork belly, cos, cucumber, mint, Thai basil, coriander, chilli lime dressing (GF)	33
Hot smoked salmon poke bowl, brown rice, smashed cucumber, avocado, pineapple, edamame, radish, sesame, coriander, fried shallots (GF)	35
Crispy confit chicken leg, mandarine, feta, baby cos, walnut, maple mustard dressing (GF)	33

STONE BAKED PIZZA

Red base (sugo & mozzarella)

Mozzarella, sugo, basil (V)	19.5
Midnight ham, pineapple	27.5
Tandoori lamb, minted honey yoghurt	29.5
Vodka sauce, cherry tomato, pesto, ricotta (V)	25.5
Pepperoni, honey pickled jalapeños	27

White base (garlic mozzarella)

Chilli, garlic prawn, lemon, parsley	31
Mortadella, artichoke, stracciatella, garlic (V)	27
Oyster mushroom, sage, pinenuts, feta (V)	29
BBQ chicken, chorizo, garlic, oregano	29.5

Gluten-free bases +\$5

KIDS

Bolognese, pasta, cheese	15
Battered fish, chips, salad	
Cheese pizza (V)	
Grilled chicken, chips, salad (GF)	
Kids cheese burger, chips	
Frog in the pond	6
Kids sundae, chocolate sauce, sprinkles, gummy bears	7

DESSERT

Coconut rice pudding, pineapple, mint, puffed rice	16
Lemon curd, blueberry pavlova	
Walnut sticky date pudding, sherry ice cream	

PLANT BASED

Cooked alongside non-plant based options

PLANT BASED - SHARED

Corn & coriander gyoza, Osaka dressing (5)	18
Kale, rocket & white bean dip, flat bread	17
Southern fried shimeji mushroom bao, wasabi ranch, pickled cucumber (2)	17
Sesame falafel, sweet potato coriander chilli dip (GF)	16
Chips, vegan aioli	13
Sweet potato wedges, vegan sweet chilli mayo (GF)	16
Chickpea fritter, coconut mint raita, pomegranate (GF)	16.5

PLANT BASED - FRESH

Cauliflower curry, herb rice, crispy chickpeas (GF)	28
Crispy tofu poke bowl, brown rice, smashed cucumber, avocado, pineapple, edamame, radish, sesame, coriander, fried shallots	28
Chickpea burger, pineapple, beetroot, tomato, lettuce, tomato sauce, pumpkin bun, chips, vegan aioli	28

Gluten-free buns +\$3

PLANT BASED - PIZZA

Vodka sauce, cherry tomato, pesto, plant based cheese	27
Sweet potato, leek, salsa verde, goats style cheese	27
Artichoke, green olive, rosemary, garlic, plant based cheese	27

Gluten-free bases +\$5

PLANT BASED - DESSERT

Lebanese almond milk pudding with pistachio praline (GF)	16
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All dishes may contain traces of wheat, nuts & soy.

(GF) Gluten Free | (V) Vegetarian

