

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 & 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, pickles, chips, aioli | 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 |
| Blueberry pavlova, lemon curd | |
| 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, cos, 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

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|--|----|
| Lebanese almond milk pudding with pistachio praline (GF) | 16 |
|--|----|

All dishes may contain traces of wheat, nuts & soy.

(GF) Gluten Free | (V) Vegetarian

