

# 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 Specky 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

	120ml	BTL
South Eastern Australia	12	66
Currency Creek, SA	11	59
Burgundy, France	13.5	69
Pipers Brook, TAS	15	84

	150ml	250ml	BTL
Emilia-Romagna, Italy	11	17.5	49
Murray Darling, VIC	11.5	18.5	52.5
Central Victoria	11	17.5	49
Marlborough, NZ	13	20.5	59
King Valley, VIC	12	19.5	55
Margaret River, WA	14.5	23.5	69
Eden Valley, SA	12.5	20	57.5
Australia	16	26.5	79
Petit Chablis, France			110

Languedoc, France	12.5	20	57.5
Limestone Coast, SA	11	17.5	49
Cotes de Provence, France			79

Barossa Valley, SA	11	17.5	49
Heathcote, VIC	13	25	59
Barossa Valley, SA	15	24.5	69
Central Victoria	11	17.5	49
Mornington Peninsula, VIC	15.5	25.5	74
Coonawarra, SA	14.5	23.5	69
Mendoza, Argentina	12	19.5	55
Emilia-Romagna, Italy	15	24.5	69
Piedmont, Italy			92

Bellarine Peninsula, VIC	12		75
Limestone Coast, SA	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**  
ALL DAY  
**BURGER & BEER**  
\$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	20
Chicken & sweet corn gyoza, Osaka dressing (5)	20
Mushroom, truffle & mozzarella arancini, truffle aioli (5) (V)	18
Spiced ground beef nachos, mozzarella, chive sour cream	21
Battered lemon myrtle fish tacos, slaw, guac, pickled onion (2)	19.5
Caramelised confit garlic & camembert bread (V)	19
Chips, aioli (V)	13

## CLASSICS

Free range chicken parmigiana, leaf salad, chips	32
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, pipperade, onion, liquid cheese, jalapeño, long bun, chips, aioli	30
Braised osso bucco, mash, gremolata	39

Gluten-free buns +\$3

## GRILL (GF)

300g Bone-in porterhouse	47
200g Eye fillet	56
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
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

Blueberry pavlova, lemon curd	16
Walnut sticky date pudding, sherry ice cream	
Chocolate stout cake, vanilla ice cream	
Coconut panna cotta, passionfruit	

# 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

## 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
Artichoke, green olive, rosemary, garlic, plant based cheese	27

Gluten-free bases +\$5

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

(GF) Gluten Free | (V) Vegetarian

