

PACKAGED BEER & CIDER

LAGER		%	
Coopers Light		2.9	10.5
Asahi		5	11.5
Corona		4.6	12
Melbourne Bitter		4.6	12
O'Brien Premium Lager (GF)		4.5	12
Boatrockers Pilsner		4.5	14

PALE ALES			
Coopers Pale Ale		4.5	11.5
O'Brien Pale Ale (GF)		4.5	12
O'Brien XPA (GF)		3.8	12
Local Brewing Co. XPA		5	13.5
Hawkers Hazy Pale Ale		4.6	14
Bridge Road Beechworth Pale Ale		4.8	14.5

IPAs			
Bodriggy Specky Juice Hazy IPA		3.5	12
Stomping Ground Hop Stomper IPA		6	14.5
Bentspoke Crankshaft IPA		5.8	15
CoConspirators The Matriarch NEIPA		6.5	16.5

SOURS			
Stomping Ground Passionfruit Smash		4.2	12.5
Hawkers Into the Forest I Go Berry Sour		4	14.5
Gweilo Rainbow Sherbert Sour		6	15.5

DARK BEERS		%	
Coopers Stout		6.3	11.5
Moo Brew Dark Ale		5	12
3 Ravens Black Oatmeal Stout		4.5	13.5
Boatrockers Stout		6.1	14.5
Bad Shepherd Peanut Butter Porter		6.4	15.5

CIDER / OTHERS			
Napoleone Pear Cider		4.5	12.5
Louis Hard Apple Cider		4.5	13
Brookvale Union Ginger Beer		4	13.5
Brookvale Union Peach Iced Tea		4	13.5
Isla Vodka + Lime & Soda		4	14
Isla Vodka + Blood Orange & Passionfruit		4	14
Isla Vodka + Watermelon & Berry		4	14

NON-ALCOHOLIC			
Heineken Zero		0	9.5
Heaps Normal Quiet XPA		<0.5	9.5
Heaps Normal Another Lager		<0.5	9.5
Bridge Road Free Time Pale Ale		<0.5	9.5

WINE

SPARKLING	REGION / COUNTRY	120ml	BTL
The Conversationalist Prosecco	South Eastern Australia	12	66
Rockbare Click 99 Sparkling NV	Currency Creek, SA	11	59
Veuve D'Argent Blanc de Blancs Brut	Burgundy, France	13.5	69
Jansz Premium Cuvee	Pipers Brook, TAS	15	84

WHITE	REGION / COUNTRY	150ml	250ml	BTL
Peg & Bull Pinot Grigio	South Eastern Australia	11	17.5	49
La La Land Pinot Gris	Murray Darling, VIC	11.5	18.5	52.5
Cloud Street Sauvignon Blanc	Central Victoria	11	17.5	49
Hãhã Sauvignon Blanc	Marlborough, NZ	13	20.5	59
Motley Cru Chardonnay	King Valley, VIC	12	19.5	55
Hay Shed Hill Morrison's Gift Chardonnay	Margaret River, WA	14.5	23.5	69
Henschke Peggy's Hill Riesling	Eden Valley, SA	12.5	20	57.5
Jaunt Skins Pet Nat	Yarra Valley, VIC	16	26.5	79
Riot Wine Pinot Grigio	Brompton, SA		14	

ROSÉ	REGION / COUNTRY			
Petits Detours Rosé	Languedoc, France	12.5	20	57.5
Hesketh Wild at Heart Rosé	Limestone Coast, SA	11	17.5	49
Rameau d'Or Rosé	Cotes de Provence, France			79

RED	REGION / COUNTRY			
Earthworks Barossa Shiraz	Barossa Valley, SA	11	17.5	49
Tar & Roses Shiraz	Heathcote, VIC	13	20.5	59
Penfolds Koonunga Hill '76 Shiraz/Cab	Barossa Valley, SA	15	24.5	69
Cloud Street Pinot Noir	Central Victoria	11	17.5	49
Red Claw by Yabby Lake Pinot Noir	Mornington Peninsula, VIC	15.5	25.5	74
Balnaves The Blend Cab Merlot	Coonawarra, SA	14.5	23.5	69
La Boca "Las Calles" Malbec	Mendoza, Argentina	12	19.5	55
Tor de Colle Sangiovese	Emilia-Romagna, Italy	15	24.5	69
Roots Chilled Red	South Eastern Australia	12		58

SWEET	REGION / COUNTRY			
Hesketh Moscato	Limestone Coast, SA	11	17.5	49
Oakedene Late Harvest Riesling (60ml)	Bellarine Peninsula, VIC	12		75



THE LOCALS' Local

WEEKLY SPECIALS

MONDAY
ALL DAY
Locals' DAY
\$19.5 FOR A SCHNITZEL & CHOICE OF TOPPINGS, A BURGER OR FISH & CHIPS

TUESDAY
ALL DAY
STEAK DAY & PIZZA
\$22 250G PORTERHOUSE CHIPS AND SALAD OR ANY PIZZA

THURSDAY
ALL DAY
BURGER & BEER
\$22 BURGER AND SCHOONER
Ask the team for this week's burger

MONDAY - FRIDAY
HAPPY HOUR
\$10 PINTS | \$12 COCKTAILS
\$7 HOUSE WINE
4PM TILL 6PM

CHECK OUT OUR BOARD
For fresh releases

Not available on public holidays

TO EAT

SHARED

Chicken & sweetcorn gyoza, Osaka	20
Corn & coriander gyoza, Osaka (V)	19
Halloumi fries, jalapeño ketchup (V) (GFO)	18
Flash fried calamari, lime aioli, chilli salt	20
Crispy pork bao buns, kimchi mayo, shredded pickled carrot, peanuts	19
Fried halloumi bao buns, jalapeño ketchup, shredded pickled carrots, peanuts (V)	19
Crumbed chicken bao buns, avocado mayo, shredded pickled carrots, peanuts	19
Southern fried chicken ribs, honey lime BBQ sauce	19
BBQ pulled pork nachos, tortilla chips, nacho cheese, jalapeño, pico de gallo, sour cream (GF)	22
Arancini, smoked cauliflower, harissa salsa (V)	18
Stone baked flat bread, garlic oil, sun dried tomato hummus (V)	18
Sweet potato wedges, vegan sweet chilli mayo (V)	16
Chips, house aioli (V) (GFO)	12

CLASSICS

Chicken parma, napoli sauce, house cheese blend, leaf salad, chips	32
Chicken schnitzel, leaf salad, chips, lemon, house aioli	30
Fish & chips, craft beer battered barramundi, leaf salad, chips, yoghurt tartare, lemon (GFO)	32
Terminus beef burger, house blend beef patty, sweet pickle relish, American cheese lettuce, tomato, red onion, seeded brioche bun, chips, house aioli (GFO)	29
Steak & onion sandwich, thinly sliced steak, chimichurri, beer braised onion, rocket, toasted ciabatta, chips, house aioli	30
BBQ pulled pork burger, house slaw, honey lime BBQ sauce, seeded brioche bun, chips, house aioli (GFO)	28
Spicy veggie burger, spiced chickpea patty, lettuce, tomato, red onion, beetroot, vegan sweet chilli mayo, pumpkin bun, chips (GFO)	28
Southern fried chicken burger, spicy chicken thigh, house slaw, kimchi mayo, seeded brioche bun, chips, house aioli	29
BBQ baby back pork ribs, honey lime BBQ sauce, house slaw, chips, aioli	42

Gluten-free buns +\$3

GRILL **(GF)**

300g Porterhouse	48
200g Eye fillet	54
300g Rump	46
250g Scotch Fillet	52

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

SAUCES

Mushroom / Peppercorn / Bearnaise / Gravy / Chimichurri (GF)	5
Garlic butter / Truffle butter / Bone marrow butter (GF)	4
Aioli / Tomato sauce / BBQ sauce (GF)	1.5

SALADS

Crispy chilli beef, mixed leaf, carrot, cucumber, cherry tomato red onion, chilli, mint, poppyseed & mustard dressing (GFO)	30
Grilled calamari strips, mixed leaf, carrot, cabbage, radish, cherry tomatoes, lime & sticky soy dressing (GFO)	29
Quinoa & roasted pumpkin, cherry tomato, red onion, vegan feta, pumpkin seeds, house dressing (VE) (GFO)	28

LITTLE LOCALS

Crispy chicken tenders, tomato salsa, chips, salad	15
Little cheeseburger, chips	15
Little fish & chips, salad, lemon (GFO)	15
Kids margherita, fior di latte, sugo (GFO)	15
Spaghetti tomato, parmesan cheese	15
Frog in the pond	6
Kids sundae, chocolate sauce, sprinkles, gummy bears	7

DESSERT

Sticky date & walnut pudding, butterscotch sauce, rum ice cream	16
Dark stout & chocolate cake, chocolate sauce, vanilla bean ice cream	
Coconut & almond crème brûlée (VE) (GF)	
Gelato	6

STONE BAKED PIZZA **(GFO)**

Margherita , fresh buffalo mozzarella, sugo, fresh basil (V)	19
Milano , fior di latte mozzarella, sugo, salami, oregano	27
Diavola , fior di latte mozzarella, sugo, spicy nduja, pepperoni, honey pickled jalapeño, chilli flakes	28
Napoli , fresh buffalo mozzarella, sugo, anchovies, capers, black olives	27
Funghi , fior di latte mozzarella, garlic spinach, field mushrooms, truffle oil, Italian parsley (V)	28
Gardiniera , fior di latte mozzarella, sugo, artichokes, grilled zucchini, sun dried tomato, pesto (V)	29
Gamberi , fior di latte mozzarella, king prawns, chilli, garlic, pickled lemon	30
Sfilacciato , fior di latte mozzarella, sugo, BBQ pulled pork, red onion, honey lime BBQ sauce	29
Crudo , fior di latte mozzarella, sugo, prosciutto, rocket, shaved parmesan, balsamic glaze	29
Don't Say It , fior di latte mozzarella, sugo, roast ham, pineapple	28
Quattro Formaggi , fior di latte mozzarella, shadows of blue, taleggio, pecorino, olive oil (V)	31
Pollo , fior di latte mozzarella, chicken, capsicum, red onion, field mushroom	29
Metre of pizza , fior di latte mozzarella, sugo, choice of 3 toppings, rocket, balsamic glaze	75

**Additional toppings for a metre of pizza are an additional cost*

Gluten free base 5

Vegan mozzarella available on request

EXTRA TOPPINGS

Salami / pepperoni / buffalo mozzarella / roast ham / prosciutto	4.5 / 13.5
BBQ pork / spicy nduja / king prawns / blue cheese / anchovies	
Black olives / sun dried tomato / capers / field mushrooms / red onion	3 / 9
capsicum / pineapple / artichokes / honey pickled jalapeños / grilled zucchini pesto / spinach / truffle oil	

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

(GF) Gluten Friendly | **(GFO)** Gluten Friendly Option | **(V)** Vegetarian | **(VE)** Vegan

