

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

Chilli beef, mixed leaf, carrot, cucumber, cherry tomatoes, 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, rocket, 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
<i>*Additional toppings for a metre of pizza are an additional cost</i>	
Gluten free base	5
Vegan mozzarella available on request	

Extra Toppings

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

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

(gf) Gluten Friendly | (gfo) Gluten Friendly Option
(v) Vegetarian | (ve) Vegan



Bottles & Cans

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
Victoria Bitter	4.9	12
Boatrocker Pilsner	4.5	14

Pale Ales

Coopers Pale Ale	4.5	11.5
O’Brien Pale Ale (gf)	4.5	12
Local Brewing Co. XPA	5	13.5
Bridge Road Beechworth Pale Ale	4.8	14.5

IPAs

Bodriggy Speccy Juice Hazy IPA	3.5	12
Stomping Ground Hop Stomper IPA	6	14.5
Bentspoke Crankshaft IPA	5.8	15
CoConspirators	6.5	16.5
The Matriarch NEIPA		
Two Bays IPA (gf)	6	16

Sours

Stomping Ground Passionfruit Smash	4.2	12.5
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
Boatrocker 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
Barry Guava Prickly Pear Tequila & Soda	4.5	15

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

Check out our board
for fresh releases

Wine

Sparkling

	REGION / COUNTRY	120ml	BTL
The Conversationalist Prosecco	South Eastern Australia	12	66
Mortar & Pestle Brut NV	South Australia	11	59
Madam Coco Blanc de Blancs Brut NV	France	13	69
Jansz Tasmania Premium Cuvee	Pipers Brook, TAS	15	84

White

		150ml	250ml	BTL
Peg & Bull Pinot Grigio	South Eastern Australia	11	17.5	49
Galante Pinot Grigio	Italy	11.5	18	52.5
Mt Difficulty Roaring Meg Pinot Gris	Central Otago, NZ	13.5	21.5	62.5
The Potting Shed Sauvignon Blanc	South Australia	11	17.5	49
Whispering Clouds Sauvignon Blanc	Marlborough, NZ	12	19.5	49
The Potting Shed Chardonnay	South Australia	11	17.5	49
Where Oceans Meet Chardonnay	Margaret River, WA	14.5	23.5	69
Woods Crampton Riesling	Barossa Valley, SA	12.5	20	57.5
Jaunt Skins Pet Nat	Australia	16	26.5	79

Rosé

The Potting Shed Rosé	South Australia	11	19.5	49
Adeline Rosé	France	12.5	20	57.5

Red

The Potting Shed Shiraz	South Australia	11	17.5	49
Woods Crampton Barossa Shiraz	Barossa Valley, SA	13	20.5	59
The Hare & The Tortoise Pinot Noir	Yarra Valley, VIC	11	17.5	49
Five Vineyard Pinot Noir	Plenty, VIC	15	24.5	69
Little Giant Premium Cabernet Shiraz	Coonawarra, SA	12	19.5	55
El Payador Mendoza Malbec	Mendoza, Argentina	12	19.5	55
Antinori Santa Cristina Toscana IGT Sangiovese Merlot	Tuscany, Italy	15	24.5	69

Sweet

Tread Softly Moscato	South Australia	11	17.5	49
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Non-alcoholic

Plus Minus Pinot Grigio	South Australia	10	16.5	45
Plus Minus Pinot Noir	South Australia	10	16.5	45



The Locals' Local

MENU

MONDAY

Locals Day

SCHNITTY WITH TOPPING
Gravy | Parma | Chef's Special

FISH & CHIPS, BURGER

\$19.50

TUESDAY

Steak & Pizza Day

250G PORTERHOUSE OR WAGYU RUMP
With chips & salad or

PIZZA OF YOUR CHOICE

\$22

THURSDAY

Beer & Burger Day

BURGER AND SCHOONER
Ask the team for this week's schooner.

\$22

MONDAY - FRIDAY

Happy Hour

\$7 HOUSE WINES
\$10 PINTS OF FITZROY CRISP
\$12 SELECT COCKTAILS

4-6PM