

Eat

Shared	
Chicken & sweetcorn gyoza, soy mirin	20
Corn & coriander gyoza, soy mirin (v)	20
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, fermented chilli & soy honey, shredded cucumber, sesame (v)	19
Southern fried chicken ribs, sriracha plum sauce	20
Nachos, triple cheese, salsa roja, guac, sour cream & coriander (gf)	22
Add grilled chicken +\$7	
Smoked cauliflower arancini, harissa salsa (v)	18
Stone-baked garlic bread, fire-roasted capsicum hummus (v)	18
Sweet potato wedges, sweet chilli mayo (v)	16
Chips, house aioli (v) (gfo)	12

Grill (gfo)	
Please see the special menu for available steaks	
All steaks are served with chips, leaf salad & your choice of sauce or butter	
Sauces	
Mushroom • Peppercorn • Bearnaise • Gravy • Beef fat chimichurri	4
Garlic butter • Truffle butter • Bone marrow butter	3.5
Aioli • BBQ sauce	1.5

Salads	
Crispy lamb, pearl couscous, grilled capsicum, zucchini, rocket, mint, toasted seeds, ginger & coriander vinaigrette	33
Confit chicken leg, cos lettuce, baby potato, red onion, cherry tomato, green bean, crushed almonds, pepperberry ranch dressing (gf)	32
Spiced chickpeas, quinoa, mixed herbs, cucumber, tomato, pickled onion & lemon tahini dressing (gf) (v)	26
Add crispy pork belly or fried halloumi	7

Classics	
Chicken parma, Napoli sauce, house cheese blend, leaf salad, chips	32
Parma of the week	See specials menu
Chicken schnitzel, leaf salad, chips, lemon, house aioli	30
Market fish	See specials menu
Beer battered barramundi, leaf salad, chips, lemon, yoghurt tartare	32
Terminus beef burger, caramelised onion relish, American cheese, lettuce, tomato, pickle, seeded milk bun, chips, house aioli	29
Spiced broadbean & garden veg burger, beetroot horseradish sauce, rocket, red onion, pumpkin bun, chips, sweet chilli mayo	30
Southern fried chicken burger, kimchi mayo, herb slaw, seeded milk bun, chips, house aioli	29
Steak sandwich, fire roasted capsicum, triple cheese, pickled onion, ciabatta bread, chips, house aioli	32
Pie of the week	See specials menu
Honey lime BBQ pork ribs, herb slaw, pickles, chips, house aioli	45
Gluten-free buns +\$3	

Little Locals Kids meal + Paddle Pop	18
Crispy chicken tender, tomato sauce, chips, salad	
Cheeseburger, tomato sauce, chips, salad	
Fish & chips, yoghurt tartare, lemon	
Margherita pizza	
Pasta pomodoro	

Dessert	
Sticky date & walnut pudding, butterscotch sauce, ice cream	16
Cinnamon dough balls, Nutella, hazelnuts	14
Tiramisu	16
Affogato	15
Lemon sorbet	6
Frog in a pond	6

Stone Baked Pizza (gfo)	
Margherita, fresh buffalo mozzarella, sugo, fresh basil (v)	20
Milano, fior di latte mozzarella, sugo, salami, oregano	27
Diavola, fior di latte mozzarella, sugo, spicy nduja, pepperoni, jalapeño, chilli flakes, hot honey	29
Napoli, fresh buffalo mozzarella, sugo, anchovies, capers, black olives pickled onion	28
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
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
Pollo BBQ, fior di latte mozzarella, honey lime BBQ, chicken, capsicum, red onion	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	

Extra Toppings	
Salami • pepperoni • buffalo mozzarella • ham • prosciutto spicy nduja • king prawns • blue cheese • anchovies	Regular • Metre 4.5 • 13.5
Black olives • sun dried tomato • capers • mushrooms • red onion capsicum • pineapple • artichokes • jalapeños • grilled zucchini pesto • spinach	3 • 9
Gluten free base	5 • 15

Vegan mozzarella available on request	
All dishes may contain traces of wheat, nuts & soy.	
(gf) Gluten Free Friendly (gfo) Gluten Free 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	3.5	12
Hazy IPA		
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