

## SMALLER

<b>FRIED PICKLE CHIPS</b> Chipotle ranch dressing (V)	<b>18.0</b>
<b>PRAWN TOSTADA</b> Corn tortilla, prawns, tomato, cucumber, coriander, radish, guacamole (GF, DF)	<b>18.0</b>
<b>ROASTED CAULIFLOWER TACO (2)</b> Spiced cauliflower, chipotle romesco, coriander, pepitas (DF, V, VG)	<b>18.0</b>
<b>EL PASTOR PULLED PORK TACO (2)</b> Pineapple salsa, radish, jalapeno salsa verde (DF)	<b>19.0</b>
<b>OCTOPUS CARPACCIO</b> Smoked tomato dressing, cherry tomatoes, fried capers, shallot, parmesan tuille (GF)	<b>25.0</b>
<b>CORN &amp; CHIVE CROQUETTE (4)</b> Candied jalapeno, kewpie (V)	<b>16.0</b>
<b>CHARRED BROCCOLINI BURRATA</b> Charred broccolini, burrata, crispy white beans, grated tomato, lemon oil, house-made focaccia (V)	<b>21.0</b>
<b>OLIVES &amp; FOCACCIA</b> Marinated Toolunka olives, house-made focaccia, San Danielle prosciutto, giardiniera (DF)	<b>24.0</b>
<b>LAMB RIBS</b> Slow cooked lamb ribs, honey spiced yoghurt, pomegranate seeds, mint, parsley (GF)	<b>20.0</b>

## WINGS

<b>HONEY MUSTARD WINGS</b>	
<b>BUFFALO WINGS</b> Blue cheese sauce	
<b>THE HOT ONES</b> House-made fermented mango & Carolina reaper hot sauce (DF)	
<b>HALF KILO</b>	<b>22.0</b>
<b>FULL KILO</b>	<b>40.0</b>

## PIZZAS

Our pizzas are prepared and cooked to order from our pizza kitchen and will arrive at your table as soon as they are ready. No half and half.

<b>GARLIC &amp; CHEESE</b> Confit garlic, mozzarella, grana padano, oregano (V)	<b>22.0</b>
<b>HAM &amp; PINEAPPLE</b> Sugo, double smoked ham, pineapple, mozzarella	<b>26.0</b>
<b>CALABRESE</b> Sugo, fire roasted peppers, hot abruzzo salami, olives, grana padano	<b>29.0</b>
<b>SPICED VEGGIE PATCH</b> Garlic base, roasted cauliflower, red onion, capsicum, saffron aioli (VG)	<b>27.0</b>
<b>GAMBINO</b> Sugo, mozzarella, harissa prawns, chorizo, fire roasted peppers, olives, rocket	<b>29.0</b>
<b>PUMPKIN &amp; GORGONZOLA</b> Sugo, butternut pumpkin, gorgonzola, walnuts, maple syrup, rocket (V)	<b>27.0</b>
<b>BUFFALO CHICKEN</b> Sugo, mozzarella, Buffalo chicken, blue cheese sauce, red onion	<b>28.0</b>
<b>CLASSICO</b> Sugo, fior di latte, cherry tomatoes, basil, evoo (V)	<b>26.0</b>
<b>BBQ MEAT LOVERS</b> Sugo, mozzarella, ham, hot abruzzo salami, chorizo, bacon, red onion, BBQ sauce	<b>31.0</b>
<b>GLUTEN FREE BASE</b>	<b>5.0</b>
<b>VEGAN CHEESE</b>	<b>5.0</b>

## CHEF'S FEED

Can't make up your mind? Let our chef's take care of the ordering for you. Not suitable for dietaries.

**MINIMUM 4 PEOPLE \$60 PER HEAD**

## BIGGER

<b>THE SOUTHERNER</b> Southern fried chicken patty, lettuce, tomato, pickles, Southerner sauce, chips	<b>28.0</b>
<b>THE CALI</b> Beef patty, American cheese, lettuce, tomato, onion, sweet pickle mayo, chips	<b>28.0</b>
<b>BLACK ANGUS HANGER STEAK</b> Served pink, Tennessee mustard slaw, cowboy butter, chips (GF)	<b>45.0</b>
<b>AMERICAN BBQ TRAY</b> BBQ brisket, smoked cheese sausage, Buffalo wings, baked potato, Tennessee mustard slaw, jalapeno bacon & cheddar corn bread	<b>90.0</b>
<b>HAWAIIAN POKE BOWL</b> <b>YOUR CHOICE OF MARKET FISH OR TOFU</b> Seasoned sushi rice, edamame, radish, cucumber, avocado, wakame, mango, sriracha mayo (GF, DF)	<b>32.0</b>
<b>PICANHA</b> 600g Southern ranges rump cap served pink, chimichurri (GF, DF)	<b>42.0</b>
<b>FREEKEH SALAD</b> Harissa hummus, freekeh, cucumber, sumac roasted carrot, red onion, pomegranate seeds, salted ricotta, fresh herbs, crispy chickpeas, lemon dressing (V)	<b>24.0</b>
<b>+ POACHED CHICKEN</b>	<b>7.0</b>

## SIDES

<b>CHIPS</b> Chicken salt, tomato sauce (GF, DF, V, VG)	<b>14.0</b>
<b>ROCKET &amp; PARMESAN SALAD</b> Apple cider vinaigrette (GF, V)	<b>14.0</b>
<b>KIPFLER POTATO SALAD</b> Sugar snaps, green peas, asparagus, capers, shallots, green goddess dressing (GF, DF, V)	<b>16.0</b>



## KIDS

<b>NUGGETS &amp; CHIPS</b>	<b>14.0</b>
<b>MARGHERITA PIZZA (V)</b>	<b>14.0</b>
<b>HAM &amp; PINEAPPLE PIZZA</b>	<b>14.0</b>
<b>CHICKEN SALAD</b>	<b>14.0</b>

## DESSERTS

<b>LUVLEE CHOC TOPS</b>	<b>9.0</b>
<b>YOUR CHOICE OF</b> Vanilla, chocolate or chocolate & boysenberry	
<b>LEMON MERINGUE TART</b> Fresh berries, coulis (V)	<b>15.0</b>

## DIETARY INFORMATION

**V – VEGETARIAN**                      **GF – GLUTEN FRIENDLY**  
**VG – VEGAN**                            **DF – DAIRY FRIENDLY**

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIRMENTS. MANY INGREDIENTS ARE SOURCED AS ALLERGEN FREE. HOWEVER, DUE TO OUR KITCHEN'S ENVIRONMENT, PRODUCTS SOLD OR SERVED MAY CONTAIN ALLERGENS AND ARE NOT ALLERGEN FREE.

## BEERS

	<b>1) THE STRAPPER AUSTRALIAN LAGER</b> <b>5.0%</b>
	A clean, crisp and refreshing Aussie Lager brewed exclusively with hops and malts sourced from Victoria.
	300ml <b>9.0</b>
	500ml <b>14.5</b>
	<b>2) THE APPRENTICE MID-STRENGTH PALE ALE</b> <b>3.5%</b>
	A refreshing Mid-Strength Pale Ale that is full of flavour and character. Rich toffee malts are balanced by zesty American hops.
	300ml <b>8.5</b>
	500ml <b>13.5</b>
	<b>3) BOX 54 GOLDEN ALE</b> <b>4.6%</b>
	A hazy Golden Ale brimming with bright tropical and stone fruit flavours and aromas thanks to a trio of Aussie hops.
	300ml <b>9.0</b>
	500ml <b>14.5</b>
	<b>4) 6 FURLONGS PALE ALE</b> <b>5.2%</b>
	A U.S inspired Pale Ale that balances flavoursome malts and live hops that are bursting with citrus flavours and aromas.
	300ml <b>9.0</b>
	500ml <b>14.5</b>
	<b>LITTLE MASTER MID-STRENGTH LAGER</b> <b>3.5%</b>
	A crushable Mid-Strength Lager brewed with Aussie malt and rice for a clean and super dry finish.
	300ml <b>8.5</b>
	500ml <b>13.0</b>
	<b>SUN DANCER HAZY IPA</b> <b>6.2%</b>
	A double dry hopped Hazy IPA bursting with big tropical fruit flavours and aromas thanks to a quartet of Aussie hops.
	300mL <b>9.5</b>
	500mL <b>15.5</b>

## APPLE CIDER

	<b>HOME TRACK APPLE CIDER</b> <b>4.5%</b>
	A refreshing Apple Cider made exclusively with English and French variety apples grown in our very own backyard.
	300mL <b>6.0</b>
	500mL <b>10.0</b>

## GINGER BEER

	<b>RUSTY'S GINGER BEER</b> <b>3.5%</b>
	Alcoholic Ginger Beer that balances ginger, spice and all things nice. Enjoy over ice with fresh lime.
	300mL <b>9.0</b>
	500mL <b>15.0</b>

## TASTING PADDLES

<b>CORE RANGE TASTING PADDLE</b> <b>20</b>
4 x 150ml tasting flights of our current core range beers: Australian Lager, Mid-Strength Pale Ale, Golden Ale & Pale Ale

## SELTZER & SPIRITS

<b>TIDAL MIXED BERRY SELTZER</b> <b>10.0</b>
330ml can   4.2%
<b>TIDAL APPLE &amp; GUAVA SELTZER</b> <b>10.0</b>
330ml can   4.2%
<b>ELDERFLOWER MOJITO</b> <b>22.0</b>
Home Track Apple Vodka, elderflower syrup, mint, soda
<b>FINGAL MULE</b> <b>22.0</b>
Home Track Apple Vodka, Rusty's Ginger Beer, lime, jalapeno syrup
<b>GIN &amp; TONIC</b> <b>18.0</b>
Home Track Apple Gin, tonic water
<b>YUZU GIN SPRITZ</b> <b>22.0</b>
Home Track Apple Gin, Strange Love Yuzu Soda

## SPARKLING WINE

<b>AMADIO PROSECCO</b>	<b>12/55</b>
<b>MONTALTO 'PENNON HILL' SPARKLING ROSÈ</b>	<b>15/75</b>
<b>RED HILL ESTATE SPARKLING</b>	<b>13/60</b>
<b>SORRENTO MOON BLOOD ORANGE SPRITZ</b>	<b>14/65</b>
<b>PORTSEA SUN LIMONCELLO SPRITZ</b>	<b>14/65</b>

## ROSÈ

<b>FOXEYS ROSÈ</b>	<b>14/65</b>
<b>NEBBIOLO ROSÈ</b>	<b>12/55</b>

## WHITE WINE

<b>MONTALTO 'PENNON HILL' CHARDONNAY</b>	<b>15/75</b>
<b>CRITTENDEN ESTATE PENINSULA PINOT GRIS</b>	<b>14/70</b>
<b>AMADIO PINOT GRIGIO</b>	<b>13/60</b>
<b>CRITTENDEN PINOCCHIO MOSCATO</b>	<b>12/55</b>
<b>AMADIO SAUVIGNON BLANC</b>	<b>13/60</b>
<b>PARINGA RIESLING</b>	<b>13/60</b>
<b>MONTALTO FUMÈ BLANC</b>	<b>15/75</b>
<b>FOXEYS PINOT GRIS</b>	<b>65</b>

## RED WINE

<b>RAHONA VALLEY PINOT SHIRAZ</b>	<b>11/55</b>
<b>KANGAROO ISLAND CABERNET SAUVIGNON</b>	<b>12/55</b>
<b>RED CLAW PINOT NOIR</b>	<b>13/60</b>
<b>MONTALTO 'PENNON HILL' SYRAH</b>	<b>15/75</b>
<b>PARINGA ESTATE PENINSULA PINOT NOIR</b>	<b>65</b>
<b>FOXEYS SHIRAZ</b>	<b>70</b>
<b>CRITTENDEN ESTATE KANGERONG PINOT NOIR</b>	<b>95</b>

## NON-ALC

<b>SOFT DRINKS</b> <b>6/9</b>
Pepsi, Pepsi Max, Lemonade, Solo, Sunkist, Lemon Lime & Bitters
<b>STRANGE LOVE SPARKLING WATER</b> <b>7.5</b>
<b>STRANGE LOVE SODAS</b> <b>8.0</b>
Jalapeno & Lime, Hot Ginger Beer & Yuzu