



FOOD Menu

PIZZA

MARGHERITA [V] \$17

A classic margherita pizza, red sauce, stretchy mozzarella and fresh basil

PROSCIUTTO & BALSAMIC \$19

Sliced prosciutto, mozzarella, red sauce and fresh rocket drizzled with a balsamic glaze

PEPPERONI \$18

Red sauce and stretchy mozzarella topped with spicy calabrese pepperoni

BBQ MEATLOVERS \$21

BBQ sauce, mozzarella, pepperoni, pulled pork, chicken & bacon

PERI PERI CHICKEN \$21

Shredded chicken, marinated char grilled capsicum, mozzarella and peri peri sauce

Gluten free base \$3
Vegan cheese \$3

SHARE

GARLIC BREAD [VG] \$7

Freshly baked garlic bread
Add cheese \$3

CORN RIBS [V, GF] \$13

Golden corn ribs coated in garlic butter

POPCORN CAULIFLOWER [V] \$11

Crispy cauliflower florets coated in housemade sweet and spicy sauce

ARANCINI BALLS \$9

Flavours vary, please ask our friendly staff for today's special

PULLED PORK SLIDERS [GFO] \$12

A trio of pulled sliders, BBQ pulled pork & smokey BBQ Sauce in a soft brioche bun

FALAFEL SLIDERS [VG, GFO] \$12

A trio of falafel sliders with eggless mayonnaise

BONELESS CHICKEN \$13

Boneless chicken in your choice of sauce:
(Honey soy / Buffalo / Plain)

CHICKEN WINGS \$15

Oven roasted chicken wings in a spicy sauce

MACARONI & CHEESE BITES \$9

Golden cheesy macaroni & cheese bites with bacon

V Vegetarian | VG Vegan | GF Gluten Friendly
GFO Gluten Friendly Option Available

SIDES

FRIES [VG, GF] \$6

Tasmanian potato fries, served with your choice of; chicken salt, sea salt, garlic salt

WEDGES [V] \$7.50

Seasoned potato wedges with sour cream & sweet chilli sauce

ONION RINGS [V] \$9

Crunchy onion rings, tossed in a house cajun seasoning served with garlic aioli

KIDS

KIDS PACK [VG, GF, GFO] \$12

Pulled Pork Slider or Corn ribs
Fries or Popcorn Cauliflower
Apple juice, Orange juice, Blackcurrant juice or Water



COCKTAILS

BIN JUICE \$19

Fireball Cinnamon Whiskey, Finlandia Vodka, Tuaca, Agave Syrup, Cranberry and Lime Juice

WHOS YOUR CADDY \$18

Finlandia Vodka, Elderflower Liqueur, Raspberry, Lemon Juice with a Fairy Floss Crown

PEANUT BUTTER OLD FASHIONED \$17

Sheep Dog Peanut Butter, Jameson Irish Whiskey, Caramel Syrup, Australian Bitters

FROSTY FRUITS \$16

Malibu Coconut Rum, Marie Brizzard Triple Sec, Passionfruit Syrup, Pineapple & Orange Juice

GOLDEN HOUR \$20

Hayman's London Dry Gin, Tuaca, Agave & Mango Syrup Topped with Gold

TENNESSE ORCHARD \$18

Jack Daniel's Black Whiskey, Peach Schnapps & Ginger Beer

FIREBALL ESPRESSO MARTINI \$19

Fireball Cinnamon Whiskey, First Press Coffee, Mr Black, Finlandia Vodka & Tuaca

GENTLEMAN JACK SOUR \$18

Gentleman Jack Whiskey, Lemon Juice, Wonderfoam & Australian Bitters

REDBULL WATERMELON MOJITO \$18

Pampero White Rum, Lime Juice, Fresh Mint & Redbull Watermelon

REDBULL TROPICAL GIN \$16

Hayman's London Dry Gin, Orange & Redbull Tropical

We also have the classics!

On Tap FLOWING

	PINT	JUG	TOWER
Pirate Life South Coast	\$10	\$25	\$56
Brookvale Union Ginger Beer	\$12	\$29	\$62
Great Northern Super Crisp	\$9	\$22	\$52
Balter XPA	\$11	\$28	\$60

WINE

RED

	GLASS	BOTTLE
St Huberts The Stag Pinot Noir <i>Multi region, Victoria</i>	\$9	\$38

WHITE

	GLASS	BOTTLE
Squealing Pig Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$9	\$38

SPARKLING

	GLASS	BOTTLE
T'Gallant Sparkling <i>Mornington Peninsula, Victoria</i>	\$9	\$38
Upside Down Rose <i>South East Australia</i>	\$9	\$38

SHARE COCKTAILS

WORM BURNER \$60

El Jimador Tequila, Chambord, Cranberry Juice, Agave Syrup & Lemonade with a sneaky worm

MILE HIGH \$60

Chambord, Southern Comfort, Australian Bitters & Ginger Beer

WATER HAZARD \$55

El Jimador Tequila, Marie Brizzard Blue Curacao, Agave Syrup, Lime Juice, Lemonade

Must be Shared Between 3+ People

SPIRITS

WHISKEY/BOURBON

Jack Daniels Black	\$9
Starward, Two-Fold	\$11
Fireball Cinnamon	\$9
Sheep Dog Peanut Butter	\$9
Jameson's Irish	\$10
Southern Comfort	\$9
Buffalo Trace	\$10
Gentleman Jack	\$14
Starward Nova, Single Malt	\$14
Glenfiddich 12 Yo	\$13

VODKA

Finlandia	\$9
Fris	\$10
Grey Goose	\$15

TEQUILA

El Jimador	\$9
Patron	\$12
Herradura	\$14

RUM

Sailor Jerry's	\$9
Pampero White	\$9
Kraken Black	\$11
Plantation Dark	\$12
Ron Zacapa	\$15

GIN

Hayman's London Dry	\$9
Hayman's Sloe	\$10
Fords	\$11
Scapegrace Black	\$12
4 Pillars Bloody Shiraz	\$14