

## Mains

SICILIAN STYLE BEEF CHEEKS   on parmesan & chive mash & greens <b>GF</b>	\$25
 David Hook Pinot Grigio / David Hook Shiraz  4 Pines Nitro Stout	
FLATHEAD FILLETS GOLDEN FRIED IN PANCO BREADCRUMBS   with chips, chef salad & homemade tartare sauce	\$22
 David Hook Pinot Grigio / Grant Burge Daly Road Shiraz Mourvedre  Stone & Wood Pacific Ale	
NOLAN RUMP STEAK (300g)   with chips, chef salad & choice of sauce	\$24
 Mudhouse Sauvignon Blanc / St Hallett Gamekeeper Cabernet Sauvignon  Bentspoke Crankshaft IPA	
CATCH OF THE DAY   PLEASE SEE SPECIALS BOARD FOR TODAY'S SPECIAL	\$MP
 Knappstein Riesling / Mudhouse Sauvignon Blanc  4 Pines Kolsch	
CRISPY SKIN CHICKEN BREAST   on roasted chats, baby carrots, spinach with caramelized onion sauce <b>GF</b>	\$24
 Grant Burge East Argyle Pinot Gris / David Hook Shiraz  Ekim After Battle Pale Ale	
HOUSEMADE CHICKEN BREAST SCHNITZEL   with chips, chef salad & choice of sauce	\$20
 Grant Burge Summers Chardonnay / Mudhouse Pinot Noir  Lord Nelson 3Sheets Pale Ale	
LAMB CUTLETS GOLDEN FRIED   on a creamy mash, baby spinach & gravy	\$25
 Grant Burge East Argyle Pinot Gris / St Hallett Gamekeeper Cabernet Sauvignon  White Rabbit Dark Ale	
LAMB SCHNITZEL   with chips, chef salad & choice of sauce	\$20
 David Hook Pinot Grigio / Grant Burge Daly Road Shiraz Mourvedre  Pirate Life Throwback IPA	
SALT & PEPPER SQUID   with chips, chef salad & lime aioli	\$18.5
 Knappstein Riesling / Mudhouse Sauvignon Blanc  Balter XPA	
PULLED PORK & CHORIZO NACHOS   with melted cheese, salsa, sour cream & guacamole <b>GF</b>	\$16.5
 Audrey Wilkinson Semillon / Mudhouse Pinot Noir  Treehouse Cider	
BEEF RIBS   with sticky homemade bbq sauce, chips & corn cob <span style="float: right;">½ Rack \$20 Full Rack \$32.5</span>	
 David Hook Pinot Grigio / David Hook Shiraz  Bentspoke Crankshaft IPA	
BEEF BANGERS & MASH   with onion gravy <b>GF</b>	\$16.5
 Grant Burge East Argyle Pinot Gris / Tamburlaine Organic Merlot  Little Creatures Pale Ale	

## Sides, Sauces and Toppers

SIDES - \$6 each

Seasonal Vegetables **V GF** | Creamy Mash **V GF** | Beer Battered Chips with Aioli **V**

Chefs Garden Salad **V GF** | Roasted Chats **V GF**

SAUCES - \$2.50 each all **GF**

Gravy | Creamy Mushroom & White Wine | Peppercorn Gravy | Diane | Garlic Crème

TOPPERS

Creamy Garlic Prawn **GF** - \$7.00 | Parmigiana - \$4.50 | New York Topper Smokey Bacon, BBQ & Melted Cheese **GF** - \$5.00

Mexican Topper Pulled Pork, Chorizo with American Cheese Sauce, Sour Cream & Guacamole **GF** - \$6.00

## Pizza

Please order at the counter

MARGARETTA - CHEFS SPECIAL   with slow roasted roma tomatoes, basil & buffalo mozzarella <b>V</b>	\$16
 Grant Burge Summers Chardonnay / David Hook Shiraz  4 Pines Kolsch	
PROSCIUTTO   with field mushrooms, roquette, red onion, parmesan & balsamic caramel	\$20
 Mudhouse Sauvignon Blanc / St Hallett Gamekeeper Cabernet Sauvignon  Bentspoke Crankshaft IPA	
CONFIT GARLIC & THREE CHEESE <b>V</b>	\$14
 David Hook Pinot Grigio / Grant Burge Daly Road Shiraz Mourvedre  Little Creatures Pale Ale	
Add bacon	\$4
TANDORI CHICKEN   with red onion, baby spinach, pimento, mango chutney & mint yoghurt	\$20
 Tulloch Verdelho / David Hook Shiraz  Stone & Wood Pacific Ale	
HAWAIIAN   with double smoked leg ham, pineapple & mozzarella cheese	\$18
 Grant Burge East Argyle Pinot Gris / Tamburlaine Organic Merlot  James Squire 150 Lashes Pale Ale	
SMOKED SALMON   with capers, red onion, dill & roquette, lemon crème fraiche	\$22
 Audrey Wilkinson Semillon / St Hallett Rose  Balter XPA	
PEPPERONI   with chilli & fresh herbs	\$18
 Grant Burge East Argyle Pinot Gris / Grant Burge Daly Road Shiraz Mourvedre  Ekim After Battle Pale Ale	
WARNERS SUPREME   with leg ham, ground beef, mushrooms, onion, pimento, pineapple & kalamatta olives	\$24
 Grant Burge Summers Chardonnay / David Hook Shiraz  Lord Nelson 3Sheets Pale Ale	
VEGETARIAN SUPREME   with spinach, mushrooms, onion, pimento, pineapple & kalamatta olives <b>V</b>	\$20
 Mudhouse Sauvignon Blanc / Mudhouse Pinot Noir  Pirate Life Throwback IPA	

\*ALL PIZZAS CAN BE WITH A GLUTEN FREE BASE FOR \$4 EXTRA

# Kids Menu

FISH & CHIPS • NUGGETS & CHIPS  
BANGERS & MASH WITH GRAVY **GF**  
SPAGHETTI BOLOGNAISE  
LAMB CUTLET & CHIPS (\$12)  
(INCLUDES DRINK AND ICE CREAM)



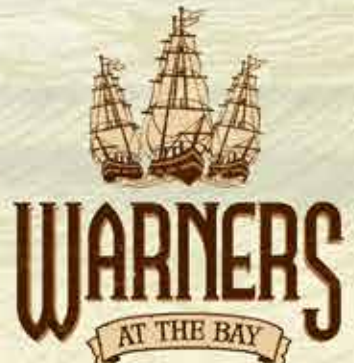
\$10

# Desserts

A SELECTION OF DELICIOUS  
DESSERTS ARE AVAILABLE  
AT THE COUNTER.



**V** Vegetarian **GF** Gluten Free **GFO** Gluten Free Option

  
**WARNERS**  
 AT THE BAY



## Bread

TRADITIONAL GARLIC BREAD <b>V</b>	\$6
SWEET CHILLI CHEESE BREAD <b>V</b>	\$7
TOMATO BRUSHETTA   on toasted ciabatta with Shaved Parmesan & Balsamic Caramel <b>V</b>	\$10

## Entree

OYSTERS NATURAL <b>GF</b>	½ DOZ \$12	1 DOZ \$20
Knappstein Riesling / Innocent Bystander Prosecco  James Squire 150 Lashes Pale Ale		
OYSTERS 3 CHEESE <b>GF</b>	½ DOZ \$15	1 DOZ \$24
Grant Burge Summers Chardonnay / Tamburlaine Organic Merlot  Balter XPA		
OYSTERS KILPATRICK <b>GF</b>	½ DOZ \$15	1 DOZ \$24
Grant Burge East Argyle Pinot Gris / Grant Burge Daly Road Shiraz Mourvedre  Bentspoke Crankshaft IPA		
WAGYU BEEF SLIDERS   with american mustard, chipotle, ketchup, cheese & roquette	\$16	
David Hook Pinot Grigio / David Hook Shiraz  Ekim After Battle Pale Ale		
WEDGES   with sweet chilli sauce & sour cream <b>V</b>	\$8	
Grant Burge East Argyle Pinot Gris / Tamburlaine Organic Merlot  Lord Nelson 3Sheets Pale Ale		
LOADED WEDGES   with bacon, shallot & american cheese sauce	\$10	
David Hook Pinot Grigio / David Hook Shiraz  Bentspoke Crankshaft IPA		
HOUSE MADE SALT & PEPPER SQUID   with lime aioli	\$12	
Knappstein Riesling / Mudhouse Sauvignon Blanc  Stone & Wood Pacific Ale		
COCONUT CRUMBED PRAWNS   with sweet chilli mango dipping sauce	\$14	
Audrey Wilkinson Semillon / St Hallett Rose  Balter XPA		
PULLED PORK & BLACKBEAN NACHOS   with salsa, guacamole & sour cream <b>GF</b>	\$16.5	
Grant Burge East Argyle Pinot Gris / Grant Burge Daly Road Shiraz Mourvedre  Treehouse Cider		
3 CHEESE STUFFED FIELD MUSHROOMS   with caramelized onion on a roquette, red onion & parmesan salad <b>V GF</b>	\$12	
David Hook Pinot Grigio / Mudhouse Pinot Noir  White Rabbit Dark Ale		

## Burgers - All Served with Chips

HOUSE MADE BEEF BURGER   with lettuce, tomato, onion, beetroot, aioli & bbq sauce	\$18
David Hook Pinot Grigio / David Hook Shiraz  Ekim After Battle Pale Ale	
BUTTERMILK FRIED CHICKEN BURGER   with cos, avocado, roasted capsicum & swiss cheese	\$18.5
Grant Burge Summers Chardonnay / Mudhouse Pinot Noir  Stone & Wood Pacific Ale	
PHILLY STEAK BURGER   with caramelized onion, bell peppers, smoked philly cheese & roquette	\$17.5
Grant Burge East Argyle Pinot Gris / St Hallett Gamekeeper Cabernet Sauvignon  White Rabbit Dark Ale	

## Salads

Please order at the counter

SMOKED SALMON & WATERCRESS SALAD   with labna, dill & horseradish cream <b>GF</b>	\$22
Audrey Wilkinson Semillon / St Hallett Rose  Balter XPA	
CLASSIC CAESAR SALAD <b>GFO</b>	\$17
Grant Burge Summers Chardonnay / David Hook Shiraz  Stone & Wood Pacific Ale	
	Add Chicken \$3
	Add Prawns \$5
	Add Salmon \$7
GRILLED HALOUMI & WATERMELON SALAD   with kale, roquette, red onion & raspberry vinegrette <b>V GF</b>	\$18
David Hook Pinot Grigio / Mudhouse Pinot Noir  4 Pines Kolsch	
	Add Chicken \$3
	Add Prawns \$5
	Add Salmon \$7
PULLED PORK, QUINOA & ROQUETTE SALAD   with roasted kumera, cherry tomatoes & chilli, lime & mint yoghurt dressing <b>GF</b>	\$18
Grant Burge East Argyle Pinot Gris / Grant Burge Daly Road Shiraz Mourvedre  Treehouse Cider	

## Lunch Only - Monday to Friday

BEEF BANGERS & MASH   with onion gravy <b>GF</b>	\$12
Grant Burge East Argyle Pinot Gris / Tamburlaine Organic Merlot  Little Creatures Pale Ale	
PANCO CRUMBED FLATHEAD   with chips & chef salad	\$12
Tulloch Verdelho / St Hallett Rose  Stone & Wood Pacific Ale	
LEG HAM & FRESH SALAD WRAP   with chips	\$12
Mudhouse Sauvignon Blanc / Mudhouse Pinot Noir  4 Pines Kolsch	
STEAK SANDWICH ON HOUSE LOAF   with caramelized onion, bbq sauce & chips	\$12
Grant Burge East Argyle Pinot Gris / St Hallett Gamekeeper Cabernet Sauvignon  Bentspoke Crankshaft IPA	
BEEF BURGER   with chips	\$15
David Hook Pinot Grigio / David Hook Shiraz  Ekim After Battle Pale Ale	
CHICKEN BREAST SCHNITZEL   with chips, chef salad & choice of sauce	\$15
Grant Burge Summers Chardonnay / Grant Burge Daly Road Shiraz Mourvedre  Lord Nelson 3Sheets Pale Ale	

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