

STARTERS

FR8 BUFFALO WINGS 6 - \$10 12 - \$15 20 - \$20
CHOOSE YOUR SAUCE – HOT SAUCE, CHIPOTLE OR
FR8 BBQ SAUCE

SALT & PEPPER CALAMARI 6 - \$11 12 - \$20
WITH AIOLI AND LEMON

GARLIC BREAD (V) \$9

GARLIC AND CHEESE BREAD (V) \$10

BB FRIES WITH TOMATO SAUCE AIOLI (V) \$9

SEASONED WEDGES WITH SWEET CHILLI \$10
AND SOUR CREAM (V)

HOUSE-MADE SAUSAGE ROLLS WITH \$9
TOMATO RELISH (3)

SOUP OF THE DAY WITH FRESHLY \$9
TOASTED TURKISH BREAD (GF AVAILABLE)

HOUSEMADE CHORIZO MEATBALLS WITH \$15
ROMESCO, PICKLED ONION & PARSLEY (GF)

GRILLED HALOUMI WITH GRAPE AND \$10
PRESERVED LEMON SALAD

LOCALS SHAREBOARD MT ZERO OLIVES, \$25
HOUSE-MADE DIPS, CSS MEATS, LOCALLY MADE
BREAD AND CRACKERS

KIDS MENU \$9

FISH WITH CHIPS AND SALAD

SCHNITZEL WITH CHIPS AND SALAD

CHICKEN NUGGETS WITH CHIPS AND SALAD

PIZZA: HAM AND PINEAPPLE PIZZA

GRILLED CHICKEN WITH MASH AND VEG (GF)

BURGERS SERVED WITH BB FRIES

SLOW COOKED PULLED BRISKET \$22
WITH CREAMY FR8 SLAW, CHEESE, CHIPOTLE BBQ
SAUCE

SOUTHERN FRIED CHICKEN \$22
LETTUCE, AIOLI, PICKLED ONIONS AND FR8 BBQ
SAUCE

PLANT BASED CHICKEN \$22
LETTUCE, AIOLI, TOMATO, FAUX BACON, SMOKEY
RED PEPPER JAM (V, VE OR)

PIZZAS - GF PIZZA BASES AVAILABLE \$4

MEAT LOVERS \$23
NAPOLI, MOZZARELLA, SALAMI, HAM, PULLED
BRISKET, CARAMELISED ONIONS, CHIPOTLE \$23

ROASTED PUMPKIN \$20
NAPOLI, MOZZARELLA, ROAST PUMPKIN,
SPINACH, SPANISH ONION, PESTO

SLOW COOKED LAMB \$22
NAPOLI, MOZZARELLA, SLOW COOKED LAMB
SHOULDER, SPINACH, ROSEMARY,
RED ONION & MEREDITH FETA

SEAFOOD

CALAMARI SALAD \$22.5
WITH MEREDITH GOATS' FETA, WATERMELON,
SPANISH ONION, & BALSAMIC REDUCTION

BEER BATTERED FISH & CHIPS \$23
BARRAMUNDI FILLETS SERVED WITH CHIPS, SALAD
AND TARTARE SAUCE \$23

SALT & PEPPER CALAMARI \$22.5
WITH CHIPS, SALAD AND AIOLI

MAINS

SLOW COOKED LAMB SHOULDER \$31
WITH BUTTERED MASH, STEAMED VEGETABLES
AND HONEY & ROSEMARY JUS (GF)

CHICKEN BREAST \$27
WITH PRESERVED LEMON, MEREDITH GOATS' FETA
& SUMAC FILLING, QUINOA, SPICED PUMPKIN AND
TOMATO WITH YOGHURT

CAULIFLOWER STEAK \$20
NORTH AFRICAN SPICED CAULIFLOWER STEAK
WITH ANCIENT GRAINS & NUTS, SALAD LEAVES,
RED ONION, SMOKEY CAULIFLOWER PUREE &
POMEGRANATE MOLASSES (GF)(VE)(V)

CONFIT PORK BELLY \$26
WITH MISO CARAMELISED SWEET YAMS,
STEAMED GREENS, RED WINE JUS, GREEN
APPLE AND GARDEN HERB SALAD (GF)

250G EYE FILLET STEAK \$38
WITH SPICED SWEET POTATO MASH, STEAMED
GREENS, RED WINE JUS AND PICKLED
MUSHROOMS

300G PORTERHOUSE STEAK \$33
WITH CHIPS AND SALAD, CHOICE OF RED WINE
JUS, PEPPER SAUCE, MUSHROOM SAUCE OR
GARLIC BUTTER

CHICKEN PARMIGIANA \$24
WITH BB FRIES AND SALAD

STEAK SANDWICH \$22.5
WITH BACON, CHEESE, CARAMELISED ONIONS,
LETTUCE, TOMATO AND BB FRIES \$22.5

COCKTAILS

AMARETTO SOUR \$17.50

AMARETTO, SOUR MIX, EGG WHITE WITH LEMON TWIST

NEGRONI \$19.50

TANQUERAY GIN, MARTINI BITTER, CINZANO ROSSO WITH ORANGE TWIST

LONG ISLAND ICED TEA \$19

GREY GOOSE VODKA, TANQUERAY GIN, CAZADORES TEQUILA, BACARDI, AND TRIPLE SEC WITH COKE AND LEMON

GREY GOOSE ESPRESSO MARTINI \$17.50

GREY GOOSE VODKA, DEKUYPER CAFÉ, AND FRESH ESPRESSO.

STRAWBERRIES AND CREAM \$19

BACARDI 8, DEKUYPER BUTTERSCOTCH SCHNAPPS, CREAM, AND STRAWBERRIES

PASSIONFRUIT DAQUIRI \$17.50

BACARDI, PASSIONFRUIT DEKUYPER, SOUR MIX AND PASSIONFRUIT PULP

PEACH DELIGHT \$17 SHARE JUG \$40

PEACH SCHNAPPS, MIDORI, MALIBU, PINEAPPLE JUICE, LEMONADE, AND GRENADINE

APEROL SPRTIZ \$14 SHARE JUG \$35

PROSECCO, APEROL, SODA WATER AND ORANGE

MOJITO \$15 SHARE JUG \$40

BACARDI, MINT, LIMES AND YOUR CHOICE OF EITHER SODA WATER OR LEMONADE

PIMM'S CUP \$14 SHARE JUG \$35

PIMM'S, DRY GINGER, MINT, CUCUMBER, AND STRAWBERRIES

WHITE WINES

G**B**

HOUSE SAUVIGNON BLANC \$8 \$35

2019 FOWLES 'FARM TO TABLE' \$9 \$40
SAUVIGNON BLANC, STRATHBOGIE RANGES VIC

2018 JACK & JILL CHARDONNAY \$10 \$45
BELLARINE PENINSULA VIC

NV FOWLES WILD BOUQUET \$8.5 \$40
MOSCATO, STRATHBOGIE RANGES VIC

2019 LA VUE PINOT GRIS \$9 \$40
NAGAMBIE VIC

2019 JACK & JILL PINOT GRIS \$10 \$45
BELLARINE PENINSULA VIC

2020 FOWLES 'SMALL BATCH' \$8.5 \$40
RIESLING, STRATHBOGIE RANGES VIC

PINK WINES

2020 JACK & JILL ROSÉ \$10 \$45
BELLARINE PENINSULA VIC

NV CHANDON BRUT ROSÉ \$10 \$50
COLDSTREAM VIC

SPARKLING WINES

HOUSE SPARKLING \$8 \$35

NV SAM MIRANDA PROSECCO \$9 \$40

NV CHANDON BRUT \$10 \$50
COLDSTREAM VIC

RED WINES

G**B**

HOUSE SHIRAZ CABERNET \$8 \$35

2019 AMHERST SHIRAZ \$10 \$45
PYRENEES VIC

2018 TYRRELL'S LUNATIQ SHIRAZ \$70
HEATHCOTE VIC

2017 GLENLOFTY CAB SAV \$10 \$45
PYRENEES VIC

2019 SAM MIRANDA MERLOT \$9 \$40
KING VALLEY VIC

2018 LA VUE PINOT NOIR \$9 \$40
NAGAMBIE VIC

2012 SALLY PADDOCK \$99
REDBANK VIC

DESSERTS

\$9 EACH OR \$24 FOR TASTING BOARD

CHOCOLATE ESPRESSO MARQUISE
WITH CEREAL MILK SORBET & PISTACHIO
PRALINE (GF,V)

PEAR, BLUEBERRY, COCONUT & LAVENDER
GATEAUX
WITH HONEY TUILLE AND TOASTED COCONUT
CRUMBLE (V)

PAVLOVA ROULADE
WITH ROSE CREAM, STRAWBERRIES & CREAM
AND CANDIED ROSE PETALS