

## STARTERS

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

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

**GARLIC BREAD (V, GF OR)** \$9

**GARLIC AND CHEESE BREAD (V, GF OR)** \$10

**FR8 CHIPS (V, GF)** \$9  
WITH FR8 SEASONING & TOMATO SAUCE AIOLI

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

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

**GRILLED HALOUMI (GF, V)** \$10  
WITH FIG & BLACK PEPPER JAM

**LOCALS SHAREBOARD (GF OR)** \$28  
MT ZERO OLIVES, SELECTION OF LOCAL MEATS,  
CHEESE & BREAD FROM LOCAL SUPPLIERS

## KIDS MENU

FISH WITH CHIPS & SALAD  
SCHNITZEL WITH CHIPS & SALAD  
CHICKEN NUGGETS WITH CHIPS & SALAD  
HAM & PINEAPPLE PIZZA  
GRILLED CHICKEN WITH MASH & VEG (GF)  
ICE CREAM & TOPPING \$4.5  
FROG IN SNOW \$4.5

**GF – GLUTEN FREE**      **V – VEGETARIAN**  
**VE – VEGAN**            **VE OR – VEGAN ON REQUEST**  
**GF OR – GLUTEN FREE ON REQUEST**

## BURGERS

SERVED WITH FR8 CHIPS / GF BUN \$4

**BIG FR8** \$25

250G BEEF PATTIE, DILL PICKLES, LETTUCE,  
CHEESE, TOMATO SAUCE, AMERICAN MUSTARD

**SOUTHERN FRIED CHICKEN** \$22

FR8 SLAW, PICKLED ONIONS & CHIPOTLE SAUCE

**PLANT BASED CHICKEN (V, VE OR)** \$22

LETTUCE, AIOLI, TOMATO, FAUX BACON, SWEET CHILLI

## PIZZAS

GF PIZZA BASES AVAILABLE \$4

**MEAT LOVERS** \$24

NAPOLI, MOZZARELLA, SALAMI, HAM, GROUND BEEF,  
CARMELISED ONIONS, CHIPOTLE SAUCE

**ROASTED PUMPKIN (V)** \$20

NAPOLI, MOZZARELLA, ROAST PUMPKIN,  
SPINACH, SPANISH ONION, PESTO

**ADD VEGAN CHEESE - \$4**

**SLOW COOKED LAMB** \$24

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

## SEAFOOD

**SALT & PEPPER CALAMARI SALAD** \$23

WITH MEREDITH GOATS' FETA, WATERMELON,  
SPANISH ONION, & BALSAMIC REDUCTION

**BEER BATTERED BARRAMUNDI** \$23

WITH FR8 CHIPS, SALAD & TARTARE SAUCE

**SALT & PEPPER CALAMARI** \$23

WITH FR8 CHIPS, SALAD & AIOLI

## MAINS

**SLOW COOKED LAMB SHOULDER (GF)** \$32

WITH BUTTERED MASH, STEAMED VEGETABLES  
AND HONEY & ROSEMARY JUS

**CHICKEN BREAST (GF)** \$27

FILLED WITH MEREDITH GOATS' CHEESE,  
MUSHROOMS & THYME, ON BUTTERED MASH WITH  
STEAMED BROCCOLINI, GREEN BEANS & RED WINE JUS

**CAULIFLOWER STEAK (GF, VE)** \$20

NORTH AFRICAN SPICED CAULIFLOWER STEAK WITH  
ANCIENT GRAINS & NUTS, SALAD LEAVES, QUINOA,  
RED ONION, CAULIFLOWER PUREE & POMEGRANATE  
MOLASSES

**CONFIT PORK BELLY (GF)** \$28

WITH CHARRED WINTER VEGETABLES, STEAMED  
BROCCOLINI, GREEN BEANS & RED WINE JUS

**250G EYE FILLET STEAK (GF)** \$38

WITH CAULIFLOWER PUREE, CHARRED WINTER  
VEGETABLES, CREAMY GREEN PEPPERCORN SAUCE

**300G PORTERHOUSE STEAK (GF)** \$33

WITH FR8 CHIPS & SALAD, CHOICE OF RED WINE JUS,  
CREAMY GREEN PEPPERCORN SAUCE, MUSHROOM SAUCE  
OR GARLIC BUTTER

**CHICKEN PARMIGIANA** \$24

WITH FR8 CHIPS & SALAD

**STEAK SANDWICH** \$23

WITH BACON, CHEESE, CARMELISED ONIONS,  
LETTUCE, TOMATO & FR8 CHIPS

**SLOW COOKED LAMB SHOULDER TO SHARE**

8 HOUR SLOW COOKED WHOLE SPICED LAMB SHOULDER,  
GREEN HARRISSA, SUMAC ONION, DUCK FAT POTATOES,  
CHILLI & ALMOND BROCCOLINI, RED WINE JUS

**SERVES 4 PEOPLE** \$140

**SERVES 6 PEOPLE** \$180

## COCKTAILS

### AMARETTO SOUR \$18

AMARETTO, SOUR MIX AND EGG WHITE

### NEGRONI \$19.50

TANQUERAY GIN, MARTINI BITTER, CINZANO ROSSO

### LONG ISLAND ICED TEA \$19

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

### GREY GOOSE ESPRESSO MARTINI \$17.50

GREY GOOSE VODKA, KAHLUA 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 \$17

SHARE JUG \$40

BACARDI, MINT, LIME AND SODA WATER

### PIMM'S CUP \$14

SHARE JUG \$35

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

### EL JIMADOR EL DIABLO JUG

\$40

EL JIMADOR REPOSADO, CHAMBORD, SOUR MIX AND GINGER BEER

## WHITE WINES

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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

## SPARKLING WINES

### HOUSE SPARKLING

\$8

\$35

### NV SAM MIRANDA PROSECCO

\$9

\$40

### NV CHANDON BRUT

\$10

\$50

COLDSTREAM VIC

## RED WINES

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### 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

## DESSERTS

\$9 EACH OR \$25 FOR TASTING BOARD

### RICH CHOCOLATE & BOURBON PUDDING (V)

WITH ORANGE & MANDARINE COMPOTE, VANILLA ICE CREAM & CHOCOLATE SAUCE

### APPLE & MACADAMIA CRUMBLE (GF, V)

WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

### PAVLOVA ROULADE (GF, V)

WITH STRAWBERRY, RHUBARB & WHIPPED CREAM