



Wine List & Food Menu

Sparkling Wines

Yellowglen Pink Sparkling Rosé - 200ml
 Strawberry notes mingle with a citrus lift. Luscious and creamy with a clean finish.

  \$8.00

Seppelt The Great Entertainer Prosecco
 An approachable, zesty and fresh Prosecco featuring hints of pear and green apple.

\$7.00  \$30.00

Seppelt Fleur de Lys Sparkling Chardonnay Pinot Noir
 Fresh and lively with hints of strawberry and citrus notes. Crisp to finish.

\$30.00

White Wines

Morgan's Bay Semillon Sauvignon Blanc
 Fresh lively palate that displays tropical citrus fruit aromas.

 150ml  \$7.00  \$19.00

821 South Sauvignon Blanc
 821 South is crisp with ripe citrus and tropical fruits - a delicious cool-climate Sauvignon Blanc.

\$7.50  \$27.00

Upside Down Sauvignon Blanc
 Crisp and clean with plenty of natural acidity, integrated with refreshing passionfruit and citrus fruit flavours.

\$20.00

Pepperjack Sauvignon Blanc
 White grapefruit pith with freshly crushed nettle. Refreshing palate, textural and layered, citrus and grapefruit with mouth-watering acidity.

\$45.00

Hartog's Plate Moscato
 This Moscato is well balanced, light-bodied and aromatic - a delicious drop.

\$6.00  \$19.00

Little Berry Pinot Grigio
 Classic varietal elements of nashi pear, spicy citrus with succulent acidity.

\$35.00

St Huberts Chardonnay
 Classic Lower Yarra white peach, nectarine. Nutty nougat barrel ferment characters. Framed nicely with some French oak spice and toast.

\$8.00  \$30.00

Rosé Wines

Pepperjack Grenache Rosé
 Salmon pink in colour with aromas of fresh strawberries with hints of juicy red cherries.

 150ml  \$45.00

Squealing Pig Pinot Noir Rosé
 Refreshing and perfectly pink with flavours of honeydew melon and juicy white peach.

\$7.00  \$35.00

Red Wines

Morgan's Bay Cabernet Sauvignon Merlot
 Rich and rounded with dark berry fruits complemented by subtle oak.

 150ml  \$7.00  \$19.00

Little Berry Cabernet Sauvignon
 Elements of blackcurrant, chocolate and fine grained tannins, a well balanced line with great length.

\$7.50  \$29.00

Wolf Blass Bilyara Shiraz
 Dark red fruits with a hint of spice. Palate is generous and soft.

\$7.00  \$29.00

Pepperjack Shiraz
 Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.

\$45.00

Wolf Blass Private Release Merlot
 A soft, medium-bodied wine with rich fruit flavours enhanced by hints of oak complexity and a smooth, lingering finish.

\$29.00

Fickle Mistress Pinot Noir
 This wine is beautifully textural with a balanced and elegant finish.

\$36.00

Pepperjack Grenache
 Bright crimson with magenta hues and a medley of lifted aromas of fresh ripe raspberries.

\$45.00



Starters (Lunch & Dinner)

Garlic Bread	\$8.50
Sliced french stick, toasted with homemade garlic butter	
Cheesy Garlic Bread with Bacon	\$11.50
Sliced french stick, toasted with homemade garlic butter & bacon	
Sweet Potato Fries	\$9.50
Served with Aioli	
Salt & Pepper Squid (5 pcs)	\$12.50
Served with Thai dipping sauce	

Salads

Grilled Broccoli & Macadamia Salad	\$21.00
Grilled broccoli & macadamia nuts, mixed lettuce, red onion, fetta, sundried tomatoes & homemade green goddess sauce	
Greek Salad	\$19.50
Mixed lettuce, cherry tomatoes, cucumber, fetta, red onion, olives & homemade basil pesto dressing	
Salad Extras	
Grilled Chicken	\$ 10.00
Salt & Pepper Squid (5 pcs)	\$ 10.00
Grilled Salmon Fillet	\$17.00

Main Meals (Lunch & Dinner)

All Main Meals served with a greek salad or steamed vegetables with a choice of mashed potato or chips

LAMB

Lamb Shanks on Mash	
Single Shank	\$28.00
Double Shanks	\$38.00

BEEF

Crafted over four decades, JBS' Yardstick sets the standard for beef by which all others are measured.

Both the Yardstick Sirloin and Yardstick Rump are 150-day grain fed which ensures an exceptional grain fed beef product that is rich in marbling, full of flavor and tender in feel.

Yardstick Rump 500g	\$47.00
250g	\$34.00
Yardstick Sirloin 300g	\$39.00

The 'JBS' Beef City crumbed rump is a 100-day grain fed beef which ensure a top-quality Crumbed Steak which we all know and love.

Crumbed Steak 300g	\$26.00
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CHICKEN

Grilled Chicken Breast	\$24.00
Chicken Schnitzel	\$26.00
Crumbed Steak & Chicken Schnitzel Toppers	
With grilled cheese	
1. Parmigiana	\$5.00
Napoli sauce & bacon	
2. Carbonara	\$5.00
Garlic cream, mushroom & bacon	
3. Tropical	\$5.00
BBQ sauce, bacon & pineapple	
4. Garlic Prawns	\$15.00
King prawns in creamy garlic sauce	
5. Avocado, Hollandaise & Bacon	\$10.00

SEAFOOD

Grilled Barramundi	\$28.00
House Ale Battered Market Fish of the Day	\$25.00
Grilled Salmon Fillet	\$30.00
Dill hollandaise	

Pasta

Fettucine Carbonara	\$25.00
Bacon, mushroom, shallots & creamy garlic sauce	
Add Chicken Extra	\$5.00
Napoli Fettuccine	\$28.00

Chips

Small Bowl	\$6.50
Small Bowl with gravy	\$7.50
Small Bowl with Cheese & Gravy	\$9.00
Large Bowl	\$9.50
Large Bowl with gravy	\$10.50
Large Bowl with Cheese & Gravy	\$12.00

Kids

Calamari Rings & Chips	\$10.00
Chicken Nuggets & Chips	\$10.00
Spaghetti Bolognese	\$10.00
Beer Battered Flathead & Chips	\$10.00

Pizza (Gluten Free 9" available | Add \$3 to Small)

	small	large
Vegetarian	\$17.00	\$22.00
Tomato base, pumpkin, zucchini, capsicum, mushroom, eggplant & semi dried tomatoes		
BBQ Meat Lovers	\$17.00	\$24.00
BBQ base, ham, pepperoni, chicken, onion & beef meatballs		
Ham & Pineapple	\$12.00	\$18.00
Tomato base, ham & pineapple		
BBQ Chicken	\$17.00	\$22.00
BBQ base, chicken, bacon, red onion, capsicum, and cherry tomatoes		
Pepperoni	\$16.00	\$20.00
Tomato base, pepperoni		
Supreme	\$18.00	\$24.00
Tomato base, ham, pepperoni, capsicum, mushroom, onion, olives & anchovies		
Pizza Extras		
Roast Chicken		\$6.00
Pepperoni		\$5.00
Hollandaise		\$2.00

Homemade Criterion Pies

Beef	\$10.50
Gravy, mince & beef chunks	
Beef, Bacon & Mushroom	\$10.50
Beef, Bacon & Cheese	\$10.50
Beef & Homemade Chilli Jam	\$10.50
Beef & Curry	\$10.50
Chicken & Asparagus in creamy sauce	\$10.50
Vegetarian	\$10.50
With a touch of curry	
Apple & Cinnamon	\$10.50
Served with cream or ice cream	

Roast Meat Pies

Beef & Pepper Gravy	\$11.50
Lamb, Gravy & Mint sauce	\$11.50
Extras	
Mushy Peas & Gravy	\$3.00
Chips & Gravy	\$4.00
Salad or Veg, Chips & Gravy	\$12.00
Salad or Veg	\$9.50

Desserts (All served with Cream or Ice Cream)

Apple & Cinnamon Crepe	\$10.50
Crepe & Ice-cream	\$10.50
Choose	
homemade butterscotch homemade caramel	
Ice-cream & Topping	\$6.00
Chocolate, strawberry or caramel	

Cheesecakes

Marzbar	\$13.50
Cookies & Cream	\$13.50
Lemon & Lime (GF)	\$13.50
Mango Macadamia (GF)	\$13.50

Cakes

Carrot Cake	\$11.50
Pecan Pie	\$11.50
Celestial Mud Cake (GF)	\$11.50