



### BAR SNACKS

**WINGS ½ Kilo or 1kg** 13/20

FRANKS HOT - BBQ SMOKEY – HOT SMOKEY

CAROLINA MUSTARD – IVORY – SALT & PEPPER

**SOUTHERN FRIED CAULIFLOWER** 15

Served w/ our house smoked chipotle mayo

**BACON POUTINE** 14

Crinkle-cut fries w/ cheese sauce, gravy & bacon bits

**CHIPS & GRAVY OR CURRY SAUCE (VE)** 10

**CRINKLE CUT FRIES** 9

### BROOMFIELD'S PIES \$20

w/ crinkle cut fries & salad or mash & mushy peas

#### **MINCE BEEF & ONION**

Slow-roasted biodynamic beef, roasted garlic and white onion puree, cinnamon, black & pepper and Bovril gravy

#### **CHICKEN, LEEK & MUSTARD**

Pot roasted organic Inglewood chicken, butter-roasted leeks, English mustard cream, white wine, poppy seeds

#### **OCEAN TROUT PIE**

Smoked ocean trout w/ horseradish potato cream & caraway seeds

#### **MUSHROOM & AUBERGINE (VE)**

Field mushrooms, aubergine, onion puree & miso

### BURGERS, DOGS & MAINS

All served w/ crinkle cut fries

**ROYALE WITH CHEESE** 20

Beef w/ lettuce, tomato, onion, pickles, mustard & ketchup – Like it spicy? Please ask bar staff

**CHEESE & BACON BURGER** 20

Beef w/ cheese, pickles, mustard, ketchup & bacon  
Make it a Double for \$24!

**SPICY CHICKEN BURGER** 20

Crumbed chicken w/ hot sauce, cheese, lettuce & aioli

**GRILLED CHICKEN BURGER** 20

Marinated chicken thigh w/ lettuce, tomato & aioli

**VEGETARIAN ROYALE (V)** 20

Alternative Pattie, cheese, lettuce, tomato, pickles  
mustard, ketchup, & aioli

**FAT ALBERT DOG** 17

Smoked sausage w/ fried onions, mustard & ketchup

**CHEESE & BACON DOG** 17

Smoked sausage, crispy bacon bits & cheese sauce

**SMOKED VEGE DOG (VE)** 17

Sauerkraut, fried onion & smoked chipotle aioli

**CHICKEN SCHNITZEL** 22

Schnitzel, crinkle cut fries, salad w/ curry sauce or gravy

**SALT & PEPPER SQUID & CHIPS** 20

Crispy squid, crinkle cut fries w/ Thai chilli sauce

### CURRY CLUB \$20

Served with rice and pappadum

**LAMB KORMA - BEEF VINDALOO**

**BLACK EYED PEA (VEGO)**

## PUB CHA!

**CHILLI PRAWN SPRING ROLLS** 11

**ASIAN VEGTABLE SPRING ROLLS (VE)** 11

**BBQ PORK BUNS (Char Siu)** 13

### DUMPLINGS 13

(5 per serve)

Pork & chive

Pork & prawn (Siu Mai)

Shanghai dumplings

Prawn gow gee GF\*

Mushroom gow gee GF\* VE

Vegetarian gow gee GF\* VE

Mixed dumpling plate

Vegetarian mixed dumplings GF\* VE

**CHINESE BROCCOLI (GF) (VE)** 9.5

**JASMINE RICE (GF) (VE)** 3.5

**SALT & PEPPER SQUID SALAD** 20

**LIME BLACK PEPPER CHICKEN SALAD** 20

**CRISPY CAULIFLOWER SALAD (VE)** 20

(V) VEGETARIAN / (VE) VEGAN / (\*) UPON REQUEST

Credit Card incurs a 1.5% surcharge

Amex incurs a 2% surcharge

## WHITE

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**Alby & Co Clean Skin** Riesling 9/40

**Gilbert Riesling** *Mudgee* 11/50

Elegant cool climate wine. Citrus blossom, chalk, fine and balanced

**Moorilla Sauvignon Blanc** *Tamar Valley, TAS* 12/50

Spring in a glass, it's all light, fresh, and new. The palate shows hints of green capsicum and lime skin, as well as a Stoney minerality and some great citrus

**Magpie Estate Gewurztraminer (VE)** *barossa* 11/50

The wine is cool fermented and bottled relatively early to keep all its aromatics.

**Unico Zelo Harvest Pinot Gris (VE)** *Adelaide Hills* 11/50

Citrus, passionfruit and rose aromas. A voluptuous and alluring fullness of palate

**Rosnay Organic Chardonnay (VE)** *NSW* 9/4

Crisp white with green apple and lime flavours.

## ROSÉ

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**Alby & Co Clean skin** Rose 9/40

**Gilbert Rosé (VE)** *Mudgee* 10/50

Sangiovese, Shiraz, Zinfandel blend. Ruby grapefruit, Pink peppercorn & Strawberry leaf.

**The Vinden Headcase Rose (VE)** *Pokolbin* 10/44

6 different ferments were blended to create a delicious, dry, textural

## RED

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**Alby & Co Clean Skin** Cabernet Merlot 9/40

**Gilbert Rouge (VE)** *Mudgee* 11/50

Shiraz, Sangiovese, Petit Verdot, Barbera, Pinot Noir, Tempranillo.

Dark Berry, Plum and Cocoa flavours

**Inkwell Shiraz Primitivo (VE)** *McLaren Vale, SA* 11/50

Shiraz 85% 15% Primitivo blend, Matured in French and American oak barrels

**Tomfoolery Tempranillo (VE)** *Barossa* 13/54

Tomfoolery wines are made with old world simplicity in a new world of wine. The fruit is hand picked and fermented in small open fermenters, which are pumped over by hand twice daily

**Meltwater Pinot Noir (VE)** *Marlborough, NZ* 14/58

It's light, crisp and spicy - a red fruited crunchy little Pinot Noir with plenty of charisma.

**SYP Naked on Skates Shiraz (VE)** *McLaren Vale* 11/46

Shiraz / Mataro blend think blue to black fruits and savoury spice

**Dub Style 'Re-Mix' GSM (VE)** *SA* 10/45

Grenache, Syrah, Mataro blend

## NATURAL/ SKIN CONTACT

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**Blind Corner Orange (VE)** *Quindalup, WA* 10/45

tangy and gluggable blend of skin-contact Sauvignon Blanc and Chenin Blanc. Delicious!

**Thousand Candles Nouveau (VE)** 13/52

Served Chilled, Cheeky Pinot Noir-based field blend from the Yarra Valley

## SPARKLING

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**Eddie McDougall Prosecco** *King Valley, VIC* 10/45

very approachable and gentle expression on the palate.

**Meadowbank Harvest Sparkling** 14/62

This is a deliciously, frothy, pale pink, pick-me-up that sees

Dr Edge blur the line between Pét-Nat and traditional sparkling wine

**Dub Style Bubbly (375ml can) (VE)** 17

Sparkling, Preservative free, Slightly sweet Viognier

## COCKTAILS

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**All Aussie Negroni 15**

Poor Toms Imbroglio, Poor Toms Gin, Adelaide Hills Rosso

**Royal Elvis 15**

Poor Toms gin, Elderflower liqueur, Grapefruit juice & Hazy IPA

**Espresso Martini**

Mr Black, Vodka, Coffee

**Bloody Mary or Bloody Caesar 12**

With your choice of vodka, gin, or moonshine

**Aperol Spritz 10**

Aperol, Sparkling wine, Soda