



BAR SNACKS

WINGS ½ Kilo or 1kg 13/20

FRANKS HOT - BBQ SMOKEY – HOT SMOKEY

CAROLINA MUSTARD – IVORY – SALT & PEPPER

SOUTHERN FRIED CAULIFLOWER (VE) 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

All served w/ crinkle cut fries

ROYALE WITH CHEESE (GFO) 20

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

CHEESE & BACON BURGER (GFO) 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 (GFO) 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

MAINS

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

(GF) Gluten free (GFO) Gluten free option available

(V) VEGETARIAN / (VE) VEGAN

Credit Card incurs a 1.5% surcharge

Amex incurs a 2% surcharge

PUB CHA

CHILLI PRAWN SPRING ROLLS 10

ASIAN VEGETABLE SPRING ROLLS (VE) 10

BBQ PORK BUNS (Char Siu) 12

DUMPLINGS

12

(5 per serve)

Pork & chive

Pork & prawn (Siu Mai)

Shanghai dumplings

Prawn gow gee GFO

Mushroom gow gee GFO VE

Vegetarian gow gee GFO VE

Mixed dumpling plate

Vegetarian mixed dumplings GFO VE

CHINESE BROCCOLI (GF) (VE) 9.5

JASMINE RICE (GF) (VE) 3.5

SALT & PEPPER SQUID SALAD 20

LIME BLACK PEPPER CHICKEN SALAD (GF) 20

CRISPY CAULIFLOWER SALAD (VE) 20

CURRIES \$19

Served with rice and pappadum

LAMB KORMA - BEEF VINDALOO

BLACK EYED PEA (VE)

THAI CHICKEN RED CURRY

WHITE

Alby & Co - Riesling *Eden Valley* 9/38

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

Eden Valley Riesling (V) 10/48

Firm crisp and full bodied for a Riesling with beautiful balancing acid that gently grips the cheeks.

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

Brothers Koerner Chardonnay (VE) *Adelaide Hills* 11/50

Hints of Grapefruit and thyme, Oaked finish.

ROSÉ

Alby & Co - Rose 2019 *Mudgee* 9/38

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

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

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RED

Alby & Co – Cabernet Merlot *McLaren Vale* 9/38

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 in French & American oak

Tomfoolery Tempranillo (VE) *Barossa* 13/54

Tomfoolery wines are made with old world simplicity in a new world of wine.

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) 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

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) *Yarra Valley* 13/52

Served Chilled, Cheeky Pinot Noir-based field blend

SITE wines Pinot Gris *Benalla, VIC* 12/52

Made using minimal intervention, handpicked, natural fermentation

SITE wines Shiraz *Benalla, VIC* 12/52

Made using minimal intervention, handpicked, natural fermentation

SPARKLING

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

very approachable and gentle expression on the palate.

Meadowbank Harvest Sparkling Tassie 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
(2 Glasses of wine per can)

Hop Nation Chardonnay Spritz 17

Slightly sparkling, refreshing (2 Glasses of wine per can)

Hop Nation Rose Spritz 17

Refreshing, dry and vibrant (2 Glasses of wine per can)

COCKTAILS

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 15

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

Dirty Martini 17

Gin, Dry Vermouth, olive brine – Shaken or stirred?