

# MENU

## GRAZE

M = MEMBER V = VISITOR

	M	V
<i>Garlic Bread</i>	7.00	8.00
<i>Cheesy Garlic Bread</i>	9.00	10.00
<i>Soup of the Day (with bread roll)</i>	8.00	9.00
<i>Salt &amp; Pepper Calamari with garlic aioli and petite salad</i>	<i>Entrée</i> 16.00	17.00
	<i>Main (with Chips)</i> 22.00	24.00
<i>Duck Spring Rolls (x4) served with dipping sauce</i>	12.00	13.00

## FROM THE GARDEN

	M	V
<b>Caesar salad</b> (Gluten Free on request) <i>with bacon, cos, parmesan, egg and croutons</i>	17.00	18.00
<b>"PIMP YOUR CAESAR"</b>		
<b>Add chicken</b>	20.00	21.00
<b>Add crumbed prawn cutlets (x3)</b>	22.00	23.00
<b>Vegan Salad Bowl (VG)</b> <i>with lettuce, cherry tomatoes, red beans, cucumbers, red onion, corn kernels, avocado, beetroot and hummus</i>	18.00	20.00

## BURGERS

	M	V
<b>Bunker Burger</b> <i>with Beef patty, lettuce, tomato, beetroot, cheese, onion, egg, bacon, tomato relish and chips</i>	18.00	19.00
<b>Veggie Burger (V)</b> <i>with vegetarian patty, lettuce, tomato, pickles, cheese, tomato relish and chips</i>	17.00	18.00

## SIGNATURE

	M	V
<b>Seafood Platter</b> <i>prawn cocktail, grilled fish, scallop, calamari, prawn twister, battered fish, grilled prawns with chips and salad</i>	38.00	40.00
<b>Garlic Prawns (GF)</b> <i>with garlic cream and white wine sauce, with steamed rice and salad</i>	25.00	27.00
<b>Seafood Crepe</b> <i>selection of seafood in a garlic cream sauce wrapped in a crepe with chips &amp; salad or mash &amp; vegetables</i>	26.00	28.00
<b>Chicken Marsala (GF)</b> <i>Grilled chicken breast with a marsala wine and mushroom cream sauce served with chat potatoes, asparagus and dutch carrots</i>	25.00	27.00
<b>Pork Ribs</b> <i>with chips and coleslaw our own Bourbon BBQ sauce</i>	27.00	29.00
<b>Vegetarian Curry (V)</b> <i>with rice, pappadam and yoghurt</i>	21.00	23.00
<b>Prawn &amp; Calamari Stir Fry</b> <i>mixed vegetable stir fry with Singapore noodles topped with prawns and calamari</i>	24.00	26.00

## PASTA

	M	V
<b>Vegetarian Gnocchi (V)</b> <i>Mixed mushrooms, cherry tomatoes, grilled capsicum, asparagus and herbs with garlic butter sauce</i>	22.00	24.00
<b>Seafood Linguine</b> <i>Prawns, mussels, calamari and scallops in a light garlic and white wine Napoli sauce tossed through linguine pasta</i>	27.00	29.00



WE CONTINUALLY STRIVE TO SUPPORT OUR LOCAL COMMUNITY. OUR GOAL IS TO PURCHASE AS MANY GOODS AND SERVICES AS WE CAN FROM THE VERY ENTHUSIASTIC AND DEDICATED LOCAL FOOD PRODUCERS, BUSINESSES AND SERVICE PROVIDORS.

# MENU

**PIZZA** ( GLUTEN FREE BASES AVAILABLE ON REQUEST) M = MEMBER V = VISITOR

	M	V
<b>CAPRICCOISA</b> Napoli sauce, ham, mushrooms, olives, anchovies & mozzarella	17.00	18.00
<b>MEAT LOVERS</b> BBQ sauce, beef bolognese, ham, salami, bacon, onion & mozzarella	17.00	18.00
<b>HAWAIIAN</b> Napoli sauce, ham, pineapple & mozzarella	16.00	17.00
<b>VEGETARIAN</b> semidried tomato, olives, artichokes, roast capsicum, mushrooms, Napoli sauce & mozzarella	16.00	17.00
<b>MARINARA</b> Napoli sauce, prawns, calamari, mussels, fish & mozzarella	17.00	18.00
<b>BBQ CHICKEN</b> Napoli sauce, BBQ chicken, bacon, red onion & mozzarella	17.00	18.00

## CLASSICS

	M	V
<b>Chicken Schnitzel</b>	20.00	22.00

Sauces: gravy, garlic butter, peppercorn  
mushroom, dianne

<b>Chicken Parmigiana</b> Napoli, ham and grilled cheese	22.00	24.00
<b>Fairway Schnitzel</b> Topped with bacon, garlic butter and gravy	22.00	24.00
<b>Frenchy Schnitzel</b> Topped with avocado, bacon, brie cheese and hollandaise sauce	22.00	24.00
<b>Vegetarian Schnitzel (V)</b>	20.00	22.00
<b>House Beer battered Whiting</b>	23.00	25.00
½ serve	19.00	21.00

Also available grilled (GF avail.)

**All served with your choice of 2 sides:**  
Mash (GF), Chips, Vegetables (GF), Salad

<b>Open Steak Sandwich</b> 150gm scotch fillet with cheese, bacon, onions and egg served open on Turkish bread with tomato, lettuce, tomato relish, burger sauce & side of chips	22.00	24.00
<b>Gourmet Lamb Sausages</b> With mash potato, peas & onion gravy	20.00	22.00

## KIDS MENU

Steak and vegetables	8.50	Dinner Roll & butter	2.00
Spaghetti Bolognese	8.50	Garden Salad	6.00
Fish and chips	8.50	Mash Potato	6.00
Nuggets and chips	8.50	Steamed veg	6.00
Sausages and veg	8.50	Bowl of fries	7.00

## SIDES

**KIDS DEAL** – Choice of Meal, Drink,  
& Ice-cream + activity book **-\$12.00**



## CHAR GRILL

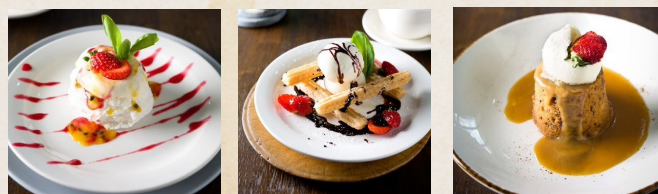
<b>Scotch Fillet 300gm</b>	36.00	38.00
<b>Mixed Grilled</b>	36.00	38.00
Minute scotch steak, sausage, rissole, bacon, fried tomato, egg and fried onion rings		

**Sauces:** gravy-garlic butter-pepper-mushroom-  
dianne—gluten free gravy

**All served with your choice of 2 sides:**  
Mash (GF), Chips, Vegetables (GF), Salad

## DESSERTS – ALL DESSERTS M 8.00 V 9.00

**Pavlova** with cream, strawberries,  
passionfruit and berry coulis  
**Spanish Churros** with chocolate  
dipping sauce and ice cream  
**Sticky date pudding** with butterscotch  
sauce and vanilla ice cream



# SENIORS MENU

SENIORS MENU IS AVAILABLE AT LUNCH TIMES  
FROM 12:00PM – 2:00PM DAILY

## BEEF LASAGNE – \$17.00

House made lasagne served *with* chips & salad

## BEER BATTERED FLATHEAD – \$17.00

Served *with* chips & salad *or* mash & vegetables

## LAMBS FRY WITH BACON & GRAVY – \$17.00

Served *with* mash potato & vegetables

## CHICKEN CARBONARA – \$17.00

*with* chicken, bacon and mushrooms in a creamy sauce  
tossed through spaghetti

## SPAGHETTI BOLOGNESE – \$17.00

Housemade bolognese sauce tossed through spaghetti

## CRUMBED PRAWN CUTLETS – \$19.00

Served *with* chips & salad, lemon & tartare sauce

## BEEF RISsoles – \$17.00

*with* bacon, creamy mashed potato, seasonal vegetables & onion gravy

## HAWAIIAN PIZZA 9 INCH – \$11.00

Napoli sauce, ham, pineapple & mozzarella

## BBQ CHICKEN & BACON PIZZA 9 INCH – \$11.00

BBQ sauce, roasted chicken, bacon, Spanish onion & mozzarella

## DESSERTS: \$4.00

APPLE STRUDEL *with* cream & custard

## TIMBOON ICE-CREAM

choices of Chocolate & Raspberry, Rum & Raisin, Mango, Turkish Delight or Vanilla

CHOCOLATE MOUSSE *with* cream & strawberry

# WINE LIST

## WHITES

### ***Brown Brothers Moscato***

Glass	7.50	6.50
Bottle	26.00	24.50

A little sweet, and a little lively. Combining notes of vibrant berries and crisp citrus.

### ***Brown Brothers Crouchen Riesling***

Glass	7.50	6.50
Bottle	26.00	24.50

The nose is lifted with aromas of exotic fruits as well as ripe pear and spicy peach. The palate is mouth filling, full of natural grape sweetness and rounded out with a crisp balancing finish.

### ***Wolf Blass Private Release Chardonnay***

Glass	8.00	7.00
Bottle	28.00	26.50

An elegant, fruit driven chardonnay, rich with aromas of pear and white peach, with just a touch of gentle spicy oak. Soft, round and creamy, the palate has bright, juicy stone fruit flavours and a long, generous finish.

### ***Ninth Island Sauvignon Blanc***

Glass	7.50	6.50
Bottle	26.00	24.50

Tightly structured fresh and lively this wine shows floral, herbaceous aromas with flavors of gooseberry and passionfruit with crisp balanced acid finish.

### ***Toi Toi Sauvignon Blanc (Marlborough NZ)***

Glass	7.50	6.50
Bottle	26.00	24.50

Fresh tropical fruits and grapefruit on the nose followed by refreshing acidity on the palate with passionfruit and gooseberry varietal flavours.

### ***Devils Lair Honeycomb Rosè***

Glass	7.50	6.50
Bottle	26.00	24.50

Wild strawberries & crabapple flavours marry perfectly with the leafy crunch of the Cabernet grapes. Wild strawberries & crabapple flavours marry perfectly with the leafy crunch of the Cabernet grapes.

## REDS

### ***The Victorian Shiraz - by Sam Plunkett***

Glass	8.00	7.00
Bottle	28.00	26.50

The grapes for this wine were grown on Tait Hamilton's vineyard, near Toolleen in the Heathcote wine growing region of Victoria. Shiraz is the standout variety of this region and this 2019 vintage is a beauty! It has a deep red colour, and is quite aromatic with blackcurrant and sweet spice aromatics.

### ***Blue Pyrenees – Shiraz***

Glass	8.00	7.00
Bottle	28.00	26.50

The ripe red fruit notes give way to a sweet chocolate and vanilla mid palate, then regional licorice and a mildly peppery finish

### ***Taltarni Merlot 2016***

Glass	9.00	8.00
Bottle	31.00	29.00

Mocha coffee grounds with mint and plum on the nose are complimented by a nice hint of cedar oak. On the palate, it is even more complex with flavours of smoked meat and spice, with a hint of aniseed. The palate is medium to light in body with nice silky tannins and good length.

### ***Hedonist Cabernet Sauvignon***

Glass	10.00	9.00
Bottle	37.00	35.00

Deep ruby red, bouquet of Blackcurrant, a touch of dried herbs and a hint of black truffle. An abundance of blackcurrant and cassis carry the palate, some earthy notes and spice woven in. Firm, lengthening tannins finish it off nicely.

## SPARKLING

### ***Yellowglen Brut Curvee Piccolo***

Bottle	7.70	7.00
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### ***Yellowglen Soft Rosè Piccolo***

Bottle	7.70	7.00
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### ***Jacob's Creek Trilogy Cuvée Brut Nv***

Bottle	24.50	23.00
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### ***Veuve Rozier Champagne Brut Nv***

Bottle	54.00	52.00
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# DRINKS LIST

<b>ON TAP:</b>	<b>POT:</b>	<b>SCH:</b>	<b>PINT:</b>	<b>JUG:</b>
Carlton Draught	\$4.90	\$7.20	\$9.90	\$19.40
XXXX Gold	\$4.80	\$5.00	\$9.55	\$19.40
Iron Jack	\$4.80	\$7.10	\$9.55	\$19.40
Furphy	\$5.10	\$5.00	\$8.70	\$21.20
Hahn Premium Light	\$4.70	\$6.70	\$9.35	\$18.90
Toohey's Old	\$5.10	\$7.10	\$9.95	\$20.50
James Squire Cider	\$5.10	\$7.30	\$10.30	\$21.10

## **STUBBIES / CANS: ( HEAVY )**

Carlton Draught	\$5.95
Carlton Dry	\$6.50
Victorian Bitter	\$5.95
Corona	\$5.95
Furphy	\$7.10
Pure Blonde	\$6.15
Crown Larger	\$7.10
Hahn Super Dry	\$5.85
Invalid Stout	\$6.60
Toohey's Old	\$6.00

## **PRE-MIXED:**

Jim Beam	\$9.15
Jack Daniels	\$9.80
Canadian Club & Dry	\$9.15
Cruiser	\$9.00
Five Seeds Cider	\$6.50

## **STUBBIES / CANS: ( MID-STRENGTH )**

Carlton Mid	\$5.30
VB Gold	\$5.30
XXXX Gold	\$5.30
Great Northern	\$5.30
Iron Jack	\$5.30

## **STUBBIES / CANS: ( LIGHT )**

Carlton Light	\$5.20
Cascade	\$5.20
Hahn Premium Light	\$5.20

## **STUBBIES / CANS: ( ZERO )**

Great Northern Zero	\$4.50
Bundaberg & Cola	\$9.15
Wild Turkey	\$9.80
Johnny Walker	\$9.15
Strongbow Cider	\$6.50

MEMBERS DISCOUNT APPLIED TO ALL DRINKS