

SEASONAL MENU

SPRING
SUMMER



KITCHEN OPEN

12 - 3PM
5:30 - 8:30PM

- SMALLER -

Garlic bread	\$10
add cheese +\$2 V	
Fresh oysters	\$4ea
salmon roe GF, DF	
Spiced and pickled eggplant croquettes	\$16
toun sauce (3) V	
Grilled skull island prawns	\$12
chermoula, lemon (3) GF, DF	
Chicken wings	\$17
hot sauce GF, DF	
Pigs in blankets	\$15
pork chipolatas wrapped in bacon, signature BBQ sauce GF, DF	

- SALADS -

Caesar	\$24
cos lettuce, bacon, parmesan dressing, croutons, anchovies GFO	
Salt & pepper calamari	\$26
mixed leaves, red onion, cherry tomatoes, cucumber, ginger & soy dressing GFO, DF	
Grilled halloumi	\$23
roasted cauliflower, pumpkin, lentils, spinach, balsamic dressing GF, V	
Add ons -	
chicken	\$7
poached egg	\$2

- SIDES -

Seasonal veg	\$12
lemon extra virgin olive oil GF, DF, VG	
Heirloom tomatoes	\$12
sumac onions, pinenut salad, balsamic glaze GF, DF, VG	
Shoestring fries	\$12
w garlic aioli GFO, DF, VGO	
Mac & cheese gratin V	\$10
Beer battered onion rings V	\$8
Leafy salad	\$10
cos, soft herbs, shallots, vinaigrette GF, DF, VG	

- MAINS -

Pan fried barramundi fillet	\$38
carlina style, steamed rice, charred asparagus GF, DF	
Ricotta gnocchi	\$28
kale, pickled red onion, walnuts, burnt butter V	
Confit duck leg	\$35
black cabbage, honey mustard kipfler potatoes, spiced orange sauce GF, DF	
Spaghetti marinara	\$34
mussels, calamari, prawns, garlic, tomato, white wine sauce, parmesan	
Soy and ginger marinated tofu tacos	\$26
jalapenos, pickled corn, red cabbage, black beans GF, VG	
Slow cooked pork ribs - half / full	\$35/55
signature BBQ sauce, slaw & chips GFO, DF	
'The big burger'	\$35
double beef patties, double cheese, tomato, beetroot, cos, pickles, American mustard, bun, served with chips GFO / add bacon \$3.5 / add egg \$2	

- STEAKS -

Served with the choice of two - mash, vegetables, chips or salad GFO, DFO

300g grain fed porterhouse	\$42
350g marinated hanger steak	\$46
300g wagyu rump steak	\$50
450g grass fed beef rib eye steak	\$52

Includes choice of sauce:
garlic butter, gravy, red wine jus, pink peppercorn, bordelaise sauce GF
Extra sauce \$4

- CLASSICS -

Beer battered fish	\$27
tartare sauce, lemon, salad, chips DF	
Chicken Parmigiana	\$28
panko crumbed chicken breast, shaved ham, Napoli sauce, cheese blend, salad and chips DFO	
Cheeseburger	\$23
served with chips GFO	
Bangers & mash	\$27
lamb sausages, garlic mash, minted mushy peas, onion gravy	

- LARGE SHARING -

Recommended for sharing between 3-4 adults

Mezze platter	\$32
cured meats, cheese, marinated vegetables, terrine, house made relish	
1.5kg slow cooked lamb shoulder	\$90
beetroot hummus, sweet potato crisps (limited amount available so please advise when making booking)	
Roasted butterflied whole chicken	\$70
green beans, pickled summer squash, jus gras GF, DF	
Spiced beef nachos	\$32
gooey cheese, corn chips, sour cream, guacamole, tomato and jalapeno salsa	

- KIDS 12 & UNDER -

Mini Hot dogs	\$12.50
vegetables GFO, DF	
Chicken nuggets & chips	\$12.50
Spaghetti	\$12.50
cheese, Napoli or bolognaise	
Fish & chips DF	\$12.50
Frog in a pond	\$6
the classic kid favourite chocolate frog in jelly cup GF, V	

- SWEETS -

Dark temptations	\$14
chocolate brownie, caramelised white chocolate soil, soft chocolate, passionfruit mousse V	
Miso apple tarte tatin	\$14
vanilla ice cream V	
Dulce de leche napoleon	\$14
layered puff pastry, crème patisserie, dulce de leche V	
Affogato	\$16
espresso, vanilla ice cream, choice of liqueur GF, V	
Cheese	\$34
local artisan cheeses served with lavosh, cantaloupe jam GFO, V	

SENIORS MENU
MONDAY - FRIDAY
LUNCHTIME ONLY

BURGER NIGHT
TUESDAY

DRINKS MENU

WINE AND HOT



KITCHEN OPEN

12 - 3PM
5:30 - 8:30PM

- CHAMPAGNE AND BUBBLES -

NV "Bresecco" by Bress	Harcourt Valley	\$10.00	\$55.00
<i>Made mostly from Marsanne but in the tradition of 'Prosecco' wine offers aromas of freshly cut pear, apples and citrus. This is complemented by a butterscotch seasoned oak-like character on the palate. Delicious!</i>			
NV Chalmers 'Gold Fizz' Moscato	Murray Darling	\$8.00	\$40.00
<i>The Gold Fizz is made from the Italian variety Moscato Giallo and hits just the right tangy/sweet balance with honey and spice notes. Yum!</i>			
NV Stefano Lubiana Brut Reserve	Tasmania		\$90.00
NV Champagne Thierry Fournier 'Reserve'	Champagne	Half \$75.00	Full \$150.00
<i>Celebrating life? We have just the thing! Proper 'small-grower Champagne, made mostly from Pinot Meunier, with a dash of Chardonnay and Pinot Noir, in half bottles for little celebrations or fulls for bigger ones.</i>			

- WHITES -

2022 Granite Hills Gruner Veltliner	Macedon Ranges	\$13.00	\$65.00
<i>An iconic local producer with more than 50 vintages under their belt continue to innovate with this brilliant version of the spicy exotic dry white that is Gruner Veltliner.</i>			
2023 Lyons Will Riesling	Macedon Ranges		\$80.00
2023 Punt Road Pinot Gris	Yarra Valley	\$9.00	\$45.00
<i>Fresh cut pear, delicate florals and nutty nuances abound in this charming Gris from the Naopeone family in the Yarra. A very 'session-friendly' white.</i>			
2022 Curly Flat Pinot Gris	Macedonn Ranges		\$60.00
2022 Chalmers Pecorino	Heathcote		\$58.00
2022 TWR Sauvignon Blanc	Marlborough, NZ	\$10.00	\$50.00
<i>NZ's Marlborough region is famous world-wide for a grassy, herbaceous zingy version of Sauvignon. This one goes a little further still bringing true complexity and depth the equation.</i>			
2022 Latta Vino 'Quartz Bianco' Sauvignon	Moonambel, VIC		\$60.00
2022 Deep Woods 'Ivory' Semillon Sauvignon Blanc	Margaret River, WA	\$8.00	\$39.00
<i>'SSB' is a regional classic out West bringing together citrusy freshness and lovely herbal floral notes...great summer drinking...</i>			
2023 Corymbia Chenin Blanc	Swan Valley, WA		\$65.00
2022 By Ben Ranken Fiano	Heathcote, VIC	\$12.00	\$60.00
<i>Ben Ranken is making some of the local region's most appealing wines under his Willimee label. For this one he sources delicious Fiano fruit from a grower in Heathcote. Textural, medium-bodied and satisfying.</i>			

2022 Little Reddie 'Leanganook' Chardonnay	Central Vic		\$66.00
2020 Lanes End 'Cottage' Chardonnay	Macedon Ranges	\$11.00	\$55.00
<i>A very refreshing, easy drinking style of Chardonnay. Lashings of apple, lemon/lime and stone fruit combine into a silky wine.</i>			
2021 Garden of Earthly Delights Chardonnay	Macedon Ranges		\$95.00

- REDS -

2022 Silent Way 'Quarry Ridge' Pinot Noir	Yarra Valey	\$10.00	\$50.00
<i>Made by Lancefield local Matt Harrop this delicious Pinot has notes of black plum, bright cherry, some spice on the nose. Palate is supple and balanced, with fine tannins and a long persistent finish.</i>			
2022 Strelley Farm Pinot Noir	Tasmania	\$13.00	\$65.00
<i>The 'big-brother' of this Pinot the 'Lowestoft' recently won the famed 'Jimmy Watson' trophy at the Royal Melbourne wine awards. Not hard to see why when their 'by the glass' Pinot is this good!</i>			
2021 Curly Flat Pinot Noir	Macedon Ranges		\$135.00
2022 Wilimee Pinot Noir	Macedon Ranges		\$120.00
2023 Dhillon 'Accidental Red' Merlot Shiraz (light red, chillable)	Macedon Ranges		\$48.00
2022 Eck Wines 'Field Blend' Pinot Noir/Syrah	Pohlman's Creek, VIC		\$75.00
2023 Little Reddie Nebbiolo/Refosco	Colbinabbin, NIC	\$12.00	\$58.00
<i>Erstwhile Kyneton resident Pat Underwood is carving out a reputation as one of the region's emerging wine-stars. This one is an inonovative blen of two Italian varities - a juicy summer red if ever there was one!</i>			
2022 Dott Nebbiolo	Heathcote, VIC		\$68.00
2022 Latta Vino 'Rouge Deluxe' Grenache Syrah	Ballarat		\$69.00
2021 Musk Lane Sangiovese	Heathcote, VIC		\$75.00
2022 Lyons Will 'Negotiant Series' Carmenere	Mt Camel Ranges		\$65.00
2021 Spice Trader Shiraz	Langhorne Creek SA	\$8.00	\$39.00
<i>The aromas are of a fruit compote and freshly baked apple and raspberry pie. The longer you leave it, the more you get. Blackcurrants and dark forest fruits are cushioned by soft tannins providing a plush palate with a hint of Christmas spice on the finish. This is ready for enjoyment any time from release.</i>			
2022 Demi by Syrahmi Shiraz	Heathcote, VIC		\$60.00
2022 Silent Way Shiraz-Malbec	Macedon Ranges		\$65.00
2019 Balnaves 'The Blend' Cabernet Merlot	Coonawarra SA	\$9.00	\$45.00
<i>The famous 'Terra Rossa' red earth of Coonawarra - blackcurrants, cloves, all the red fruits, delicious!</i>			

- ROSE -

2022 Hunter Gatherer Rose	Macedon Ranges	\$11.00	\$55.00
<i>Made from Shiraz grapes but in a dry style reminiscent of the South of France this Rose from Brian Martin at local winery Hunter-Gatherer looks set to become a favourite in the 'wine garden' this summer...</i>			
2022 Pittnauer 'Pitti' Rose	Burgenland, Austria		\$60.00

- HOT DRINKS -

Coffee	\$4.50
<i>Roasted right here in Lancefield by Rafael's Coffee. The Onesto - 100% Arabica. A well-rounded and balanced coffee that will appeal to those who like their coffee with complexity and character but not overly strong. It has chocolate and cocoa overtones with a complex and lingering finish.</i>	
Double shot	+ .50
Pot of Tea	\$4.50
<i>Award winning hand blended tea & herbal tea by The Cottage Herbalist. You will find Caroline hanging out in the cool and misty Wombat Forest just outside Trentham. All blends use a combination of certified organic, wildcrafted or locally grown herbs, flowers and tea.</i>	
Cottage Breakfast Tea / French Earl Grey / G & L Tisane / Soothe Tisane	
Chai Brew	\$5.00
<i>Original Chai brew by Captain Spice. Hand crafted here in the Macedon Ranges with locally sourced and masterfully balanced mix of tea, spices and unrefined coconut sugar</i>	
Hot Chocolate	\$4.50
Alternative milks available in soy / almond / oat	+ .50

ASK FRIENDLY BAR STAFF FOR COCKTAIL MENU