

SEASONAL MENU
AUTUMN
WINTER



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

– SMALLER –

Garlic bread _____	\$10
add cheese +\$2 V	
Oysters Kilpatrick _____	\$7ea
GF, DF	
Cheesy mushroom croquettes _____	\$16
BBQ aioli (3) V	
Harissa roasted skull island prawns _____	\$12
raita, lemon (3) GF, DF	
Chicken wings _____	\$17
hot sauce GF, DF	
Bruschetta _____	\$14
tomato, red onion, persian fetta, balsamic glaze VGO	

– 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	
Honey baby carrots & parsnip _____	\$12
smoked ricotta, candied barley GFO, V	
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
mushrooms, charred broccolini GF, DFO	
Gnocchi puttanesca _____	\$28
ricotta gnocchi, onion, olive, tomato, capers, anchovies optional V	
Crispy pork belly _____	\$35
pumpkin puree, kipfler potatoes, brussels sprouts, red wine jus GF, DF	
Squid ink spaghetti marinara _____	\$34
mussels, calamari, prawns, garlic, tomato, white wine sauce, parmesan	
Kadala curry _____	\$28
chickpea curry served with steamed rice and roti GFO VG	
Slow cooked pork ribs – half / full _____	\$35/55
signature BBQ sauce, slaw & chips GFO, DF	
'The 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 wagyu rump steak _____	\$50
350g marinated hanger steak _____	\$46
Central Victorian OAKDALE Black Angus Beef	
300g porterhouse _____	\$42
400g scotch fillet _____	\$54
Includes choice of sauce:	
garlic butter, gravy, red wine jus, pink peppercorn 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, mash, minted mushy peas, onion gravy	

– SHARING –

Our chefs have created some dishes that make enjoying with your table easier (min 2 people per selection, per course)

SNACKS	
Mezze _____	\$8 pp
cured meats, cheese, marinated vegetables, terrine, house made relish, crackers	
Spiced beef nachos _____	\$8 pp
gooey cheese, corn chips, sour cream, guacamole, tomato and jalapeno salsa	
MAINS	
Slow cooked lamb shoulder _____	\$24 pp
Roasted butterflied chicken _____	\$19 pp
Roasted porchetta _____	\$22 pp
Please select from the above meat options and it will be served with the following sides - duck fat potatoes, honey baby carrots & parsnip, braised silverbeet, mushrooms & farro	

– 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 –

White chocolate & raspberry cheesecake _____	\$13
raspberry coulis and chantilly cream V	
Peach cobbler _____	\$14
crème anglaise, 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	
Local artisan cheese board _____	\$34
served with lavosh, quince paste, spiced nuts, fresh fruit 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 Dott Prosecco Harcourt Valley, VIC **\$9.00 \$44.00**

Zesty fizz where apple and citrus flavours do most of the talking, a quite exotic Prosecco that's well suited to the dining table, thanks to the dry, almost smoky, salty aspect of the finish. Delicious!

NV Chalmers 'Gold Fizz' Moscato Murray Darling, VIC **\$8.00 \$40.00**

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!

NV Stefano Lubiana Brut Reserve Tasmania **\$90.00**

NV Champagne Thierry Fournier 'Reserve' Champagne, FR **Half Full \$75.00 \$150.00**

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.

- WHITES -

2022 Granite Hills Gruner Veltliner Macedon Ranges, VIC **\$65.00**

2023 Lyons Will Riesling Macedon Ranges, VIC **\$80.00**

2023 Punt Road Pinot Gris Yarra Valley, VIC **\$9.00 \$45.00**

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.

2022 Curly Flat Pinot Gris Macedon Ranges, VIC **\$60.00**

2022 TWR Sauvignon Blanc Marlborough, NZ **\$10.00 \$50.00**

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.

2022 Deep Woods 'Ivory' Semillon Sauvignon Blanc Margaret River, WA **\$8.00 \$39.00**

'SSB' is a regional classic out West bringing together citrusy freshness and lovely herbal floral notes...great summer drinking...

2023 Corymbia Chenin Blanc Swan Valley, WA **\$65.00**

2022 By Ben Ranken Fiano Heathcote, VIC **\$60.00**

2020 Lanes End 'Cottage' Chardonnay Macedon Ranges, VIC **\$11.00 \$55.00**

A very refreshing, easy drinking style of Chardonnay. Lashings of apple, lemon/lime and stone fruit combine into a silky wine.

2022 Bress Chardonnay Yarra Valley, VIC **\$58.00**

- REDS -

2023 Silent Way 'Quarry Ridge' Pinot Noir Yarra Valley, VIC **\$10.00 \$50.00**

Made by Lancefield local Matt Harrop this 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.

2021 Curly Flat Pinot Noir Macedon Ranges, VIC **\$135.00**

2022 Eck Wines 'Field Blend' Pinot Noir/Syrah Pohlman's Creek, VIC **\$75.00**

2023 Little Reddie Nebbiolo/Refosco Colbinabbin, VIC **\$12.00 \$58.00**

Erstwhile Kyneton resident Pat Underwood is carving out a reputation as one of the region's emerging wine-stars. This one is an innovative blend of two Italian varieties - a juicy summer red if ever there was one!

2022 Dott Nebbiolo Heathcote, VIC **\$68.00**

2021 Musk Lane Sangiovese Heathcote, VIC **\$75.00**

2022 Lyons Will 'Negotiant Series' Carmenere Mt Camel Ranges, VIC **\$65.00**

2021 Spice Trader Shiraz Langhorne Creek, SA **\$8.00 \$39.00**

The aromas are of a fruit compote and freshly baked apple and raspberry pie. Blackcurrants and dark forest fruits are cushioned by soft tannins providing a plush palate with a hint of Christmas spice on the finish.

2022 Demi by Syrahmi Shiraz Heathcote, VIC **\$60.00**

2022 Silent Way Shiraz-Malbec Macedon Ranges, VIC **\$65.00**

2021 Balnaves 'The Blend' Cabernet Merlot Coonawarra, SA **\$9.00 \$45.00**

The famous 'Terra Rossa' red earth of Coonawarra - blackcurrants, cloves, all the red fruits, delicious!

- ROSE -

2023 Hunter Gatherer Rose Macedon Ranges, VIC **\$11.00 \$55.00**

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'...

2022 Dhillion Rose Macedon Ranges, VIC **\$60.00**

- HOT DRINKS -

Coffee _____ **\$4.50**

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.

Double shot _____ **+.50**

Pot of Tea _____ **\$4.50**

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.

Cottage Breakfast Tea / French Earl Grey / G & L Tisane / Soothe Tisane

Chai Brew _____ **\$5.00**

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

Hot Chocolate _____ **\$4.50**

Alternative milks available in soy / almond / oat _____ **+.50**

ASK FRIENDLY BAR STAFF FOR COCKTAIL MENU