

SEASONAL MENU
WITH YOUR
PUB CLASSICS



KITCHEN OPEN
ALL DAY
12 – 8:30PM

– SMALLER –

Garlic & Herb Bread	\$10
Add cheese +\$2 V / Add bacon and cheese \$3	
Arancini of the Week	\$15
Italian style snack served with parmesan and rocket See specials board for more details	
Salt & Pepper Calamari	\$16
Hand crusted crispy calamari with aioli and lemon	
Crispy Chicken Wings	\$17
Choice of buffalo or hickory BBQ sauce. Served with buttermilk ranch dressing	
Crispy Prawn Cocktail	\$18
Battered king prawns, cos lettuce, seafood sauce and lemon	

– SALADS –

Thai Beef Salad	\$24
Marinated beef, cucumber, red onion, fried wontons, fried shallots, roasted cashews & thai green aioli DF, GFO	
Ceasar Salad	\$25
Cos lettuce, crispy bacon, croutons, parmesan, poached egg & anchovies GFO, VO	
Roasted Pumpkin & Beetroot Salad	\$24
Avocado, cherry tomato, red onion, roasted peanuts & lime chilli dressing GF, VG	
Add ons –	
Prawns \$9 / Chicken \$7 / Calamari \$7	

– FOR THE TABLE –

Seasonal Greens GF	\$12
Creamy Mash Potatoes GF, V	\$12
Beer Battered Onion Rings	\$12
With aioli V	
Tossed Salad GF, VG	\$10
Steak Fries V	\$10
Sauteed Broccolini GF, DF, V	\$12
Smashed Chats GF	\$12

– GRILL –

King Pork Cutlet	\$43
Marinated in fresh herbs, smashed chats, seasonal vegetables and gravy GF	
NZ Lamb Loin Chops	\$30
Marinated in fresh herbs, creamy mash potatoes, seasonal vegetables, gravy	
ADD a chop GF	+\$7
Bangers & Mash	\$22
Two beef sausages, creamy mash potato, seasonal vegetables and gravy GF	
Central Victorian OAKDALE Black Angus	
Porterhouse (300g) plus two sides and sauce	\$45
Scotch fillet (350g) plus two sides and sauce	\$50
Sides: Steakhouse fries, tossed salad, creamy mash potatoes, seasonal vegetables GFO, DFO	
Sauces: Creamy mushroom, pepper corn, diane, gravy, hollandaise	
Toppers: Salt and pepper calamari, onion rings, garlic prawns in white wine cream sauce, OR bacon	+\$7
Extra sauce	\$3

– CLASSICS –

Beer Battered Fish	\$27
SA Blue Whitting, steakhouse fries, tossed salad, tartare sauce and lemon DF	
Chicken Parmigiana	\$28
Panko crumbed chicken, shaved ham, Napoli sauce, cheese, steak fries and tossed salad DFO	
Chicken Schnitzel	\$27
Panko crumbed schnitzel with steakhouse fries, tossed salad and lemon	
Salt & Pepper Calamari	\$26
Served as a main, hand crusted crispy calamari, steak fries, tossed salad and lemon DF	
Slow Cooked Pork Rib - Half rack / Full rack	\$35/\$55
Hickory BBQ sauce, slaw, steak fries GFO DFO	

– KIDS 12 & UNDER –

Grilled chicken with mash and veg GF	\$12.5
Chicken nuggets and chips	\$12.5
Battered fish and chips	\$12.5
Cheese burger and chips	\$12.5
Tomato Pasta with cheese DFO,V	\$12.5
Kids Ice Cream	\$3
Served with sprinkles & your choice of topping - Chocolate / Strawberry / Caramel / Banana GF, V	

– MAINS –

Slow Braised Lamb Shank	\$36
Redwine & rosemary jus, creamy mash potatoes and seasonal vegetables GF	
Crispy Skin Barramundi	\$37
Barramundi fillet served with smashed chats, broccolini, finished with sauteed prawns and hollandaise GF	
Steak Sandwich	\$28
Marinated porterhouse, cheese, tomato, cos lettuce, crispy onion rings, tomato relish, aioli, Turkish bread and steak fries DFO, GFO	
Garlic Prawn Fettucine	\$27
Sauteed prawns tossed in creamy garlic and white wine sauce	
The 1860 Angus Burger	\$25
100% Beef patty, crispy bacon, American cheese, cos lettuce, tomato, red onion, pickles, tomato relish, aioli, served in a toasted bun and steak fries GFO, DFO	
Add ons - Patty \$5 / Egg \$2	
Southern Fried Chicken Burger	\$26
Buttermilk chicken, bacon, slaw, chipotle mayo, toasted bun and steak fries GFO	
Chicken, Spinach & Chorizo Fettucine	\$30
Chicken, spinach, garlic, chilli, onion, chorizo, rose sauce	
Kadala Curry	\$28
Pumpkin, chickpea & coconut curry with coconut rice & poppadom's VG	

– PIZZA –

Three cheese	\$21
Napolitana sauce, tasty cheese, parmesan & mozzarella	
Pepperoni	\$23
Napolitana sauce, pepperoni & mozzarella	
Meat lovers	\$26
BBQ sauce, salami, bacon, ham, pepperoni, mozzarella & spring onion	
Chilli Prawn & Chorizo	\$29
Napolitana sauce, prawns, chorizo, chilli, spinach, mozzarella topped with fresh tomato salsa	
Smoked Chicken & Brie	\$28
Cranberry sauce, red onion, smoked chicken, brie & mozzarella topped with fresh rocket	
Add GF Base	\$3

- Please turn over to view our selection of wines, sweets and hot drinks -

DRINKS MENU
SOMETHING
SWEET



SENIORS
AND BAR MENU
AVAILABLE

– CHAMPAGNE AND BUBBLES –

Like it Like That Prosecco	Riverland, SA	\$10	\$50
<i>A golden straw colour with lively effervescence and aromas of citrus and apple. A clean and fresh prosecco with hints of grapefruit and green apple</i>			
Bird in Hand Sparkling Rose	Adelaide Hills, SA	\$12	\$60
<i>This delicate sparkling wine which has a pink hue shows hints of fresh red berry fruits and citrus blossom. Its lively palate has a delicate bead and balanced acidity</i>			
Champagne Thierry Fournier 'Reserve'	Champagne, FR	Half \$75	Full \$150
<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 –

RLB Moscato	Victoria	\$9	\$45
<i>Fresh grapey taste, with pineapple and tropical fruit overtones. Citrus acidity balances sweetness and there is a spritzy tingle on the tongue</i>			
The Nook Pinot Grigio	King Valley, VIC	\$10	\$50
<i>Ripe pear, honeysuckle & blossoms dominate the nose. Balanced acidity & great length are complimented with hints of freshly cut pear</i>			
Lanes End Chardonnay	Macedon Ranges, VIC	\$13	\$65
<i>Produced from a 40 year old vineyard, this wine displays an amalgam of aromas; lemon/lime, cider apple and peach that combine with a clean silky palate that shows finesse, purity, intensity and length</i>			
Leanganook Chardonnay, Little Reddie	Faraday, VIC	/	\$60
The Nook Sauvignon Blanc	King Valley, VIC	\$9	\$45
<i>The passionfruit character promised in the aroma is the first taste, followed by a mix of tropical fruits - ripe pineapple and lychee. Fresh, clean, crisp acidity balances the flavours</i>			
Granite Hills Riesling	Macedon Ranges, VIC	\$12	\$60
<i>These vines have won 42 trophy's to date including twice winner of "The Victorian Trophy for Wines of Provenance". Bright floral and minerally driven nose. Pear and apple flavours on a dry light bodied, but nicely intense palate</i>			
Lyons Will Riesling	Macedon Ranges, VIC	/	\$80

– ROSÉ –

Hunter Gatherer Rosé	Macedon Ranges, VIC	\$12	\$60
<i>Dry Rose made from Macedon Ranges Merlot & Cabernet grapes. Delicate, crisp and textural with notes of musk, strawberries and orange blossom</i>			
by Wilimee Sangiovese Rose	Macedon Ranges, VIC	\$10	\$50
<i>Sangiovese Rose has a light orange/copper colour, is more textural in style with 10% in barrels, natural ferment/ minimal intervention. This Rose has slight residual sugar, making it 'off dry', showing forward fruit of cherries and strawberries. Enjoy chilled, perfect with dessert and afternoon drinks</i>			

– REDS –

Silent Way 'Quarry Ridge' Pinot Noir	Central Highlands, VIC	\$12	\$60
<i>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</i>			
by Wilimee Pinot Syrah	Macedon Ranges, VIC	/	\$65
Curly Flat Pinot Noir	Macedon Ranges, VIC	/	\$145
RLB Shiraz	Victoria	\$9	\$45
<i>The nose shows aromas of dark berries with a hint of vanilla. The palate has full bodied flavours of ripe plum which are followed by soft tannins. Nuances of milk chocolate show on the finish which is long and recalls a vanillin sweetness</i>			
Boucher Shiraz	Heathcote, VIC	\$12	\$60
<i>Dark Ruby in colour with subtle notes of blackberry and plum, it exhibits flavours of dark cherries and plum with a hint of five spice. Finished with a smooth mouthfeel and soft tannins</i>			
Wills Domain Mystic Spring Cabernet Sauvignon	Margaret River, WA	\$10	\$50
<i>With hints of raspberry and fresh liquorice this elegant style Cabernet is soft and juicy with lingering chalky tannins</i>			
Heathcote Cabernet Sauvignon, ECK Wines	Heathcote, VIC	/	\$65

IF YOU ARE AFTER A COCKTAIL, DON'T BE SHY!
ASK OUR FRIENDLY BAR STAFF FOR
THE 1860 COCKTAIL MENU

– SWEETS –

White Chocolate & Baileys Cheesecake	\$15
Served with berry compote and raspberry sorbet	
Sticky Date Pudding	\$15
Butterscotch sauce & vanilla ice cream	
Affogato	\$11
Add liqueur (baileys, frangelico, coffee liqueur)	
Vanilla Bean Panna Cotta	\$15
Salted caramel sauce, peanut brittle and raspberry sorbet GF	
Apple Crumble	\$15
Vanilla bean ice cream and creamy vanilla custard	
Ice Cream Sundae	\$8
Vanilla ice cream served with rolled chocolate wafers, toasted almonds & your choice of topping	
<i>chocolate / strawberry / caramel / banana V</i>	

– HOT DRINKS –

Coffee	\$5
Roasted right here in Lancefield by Rafael's Coffee . The Onesto – 100% Arabica	
<i>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	\$5
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	\$6
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	\$5
Alternative milks available in soy / almond / oat	+.50