

Drinks Menu

Beer & Cider

Cascade Light	9
Great Northern Original	9
Carlton Dry	9
Corona	10
4 Pines Pacific Ale	10
4 Pines Pale Ale	12
Balter XPA	10
Peroni	10
Somersby Apple Cider	10

Cocktails

Mojito	20
White rum, lemonade, lemon, mint leaves	
Mimosa	18
Sparkling wine, orange juice, orange sliced	
Tequila Sunrise	18
Tequila, orange juice, raspberry cordial	
New York Sour	20
Bourbon, red wine, sugar syrup, orange juice	
Espresso Martini	20
Vodka, Kahlua, espresso, sugar syrup	
Negroni	20
Gin, Campari, Cinzano, orange sliced	

Non-Alcoholic

Apple Juice	6
Orange Juice	6
Pepsi	4
Pepsi Max	4
Lemonade	4
Solo	4
Lemon Lime Bitter	6
Cool Ridge Water 600 ml	4
Cool Ridge Water 1 ltr	5

Wine

Sparkling

Bottle	Class	Bottle
Craigmoor Cuvée Brut	9	32
South Eastern Australia, SEA		

White Wine

Ara Sauvignon Blanc	11	46
Marlborough, NZ		
Wild Oats Sauvignon Blanc Semillon	9	39
Margaret River, WA		
Pocketwatch Pinot Gris	10	42
Central Ranges, NSW		
Ad Hoc 'Wallflower' Riesling	10	45
Great Southern, WA		
Quilty & Gransden Chardonnay	9	35
Orange, NSW		

Rose & Moscato

Rymill the Yearling Rose	10	45
Coonawarra, SA		
Fiore Moscato	9	35
Mudgee, NSW		

Red

Castelli 'Silver Series' Pinot Noir	11	45
Great Southern, South West Australia, WA		
Pocketwatch Cabernet Sauvignon	10	42
Central Ranges, NSW		
Wildflower Shiraz	9	38
Margaret River, WA		

Spirits

Beefeater Gin	9
Wyborowa Vodka	9
Bundaberg Rum	10
Jimbeam Bourbon	10
Ballentine Scotch	9
Jack Daniel's	10

We will do our best to accommodate special drink requests, including allergy requirements. However, we cannot guarantee that drinks are completely free from allergens due to the ingredients used in our bar.

Please note a 15% surcharge applies on public holidays and a 10% surcharge applies on Sundays

Dinner Menu

Entree

Cauliflower popcorn (v,nf,vg)	18
Lightly coated cauliflower florets, chipotle mayo, paprika dust	
Steamed prawn dumplings (M)	19
House made prawn dumplings, sweet garlic soy sauce	
Crispy calamari rings (I)	19
Bread crumbed calamari, tartare, lemon	
Vegetable spring rolls (v,vg)	16
Cabbage, carrot, green sword bean, onion, mushroom, sweet chili sauce	
Seafood basket classic (M)	23
Fish, squid, prawns, surimi, tartare sauce, lemon	

Mains

T's signature beef burger	29
GF +4	
250gm beef patty, double cheese, brioche bun, tomato, lettuce, caramelised onion, house-made mayo, chips (Burgers only served well done)	
Tempe poke bowl (v)	28
Rice noodles, edamame, Asian slaw, cucumber, tomato, sesame dressing	
Beer battered fish (nf) (I)	29
Whiting fillets, tartare, lemon, salad, chips	
Butter chicken and rice	29
Oven roasted chicken, naan, basmati rice	
Chicken schnitzel (nf)	29
add Cheese and Parmigiana sauce +5	
Panko crumb chicken, salad, chips, tomato sauce	
Pan-seared barramundi (nf,gf) (I)	38
Barramundi, broccolini, avocado, fennel salad, lemon	
Black Angus rump fillet MB2+ MSA	38
250gm beef rump, chips, salad	
add Gravy or Peppercorn sauce +3	
Chicken supreme pan-fry (nf,gf)	36
Potato mash, broccolini, gravy, lemon	
<i>*Please allow 20-25 minutes for preparation</i>	
12-hour braised lamb shank (gf)	45
Mash potato, Dutch carrots, green peas, red wine jus	
<i>*Please allow 20-25 minutes for preparation</i>	

Sides

Garlic bread (v)	12
add Cheese +4	
Herb, garlic butter	
Creamy mashed potato (v,gf,nf)	12
Potatoes, cream, salt	
Beer battered chips	14
Straight cut chip, garlic aioli	
Classic Greek	19
salad Cucumber, onion, tomato, olive, capsicum, feta cheese, oregano	
Garden salad (v,gf,nf,vg,df)	17
Mixed leaf salad, onion, tomato, snow pea shoots, Italian dressing	
Seasonal steam green (v,gf,nf,vg,df)	18
Olive oil, salt	

Kids (4-12 years)

Chicken tender	12
Crumbed chicken tender, chips, tomato sauce	
Fish and chips (I)	12
Whiting fillet, chips, tomato sauce	
Kid's ice-cream	10
Vanilla ice-cream stick	

Desserts

Sticky date pudding (v)	17
Butterscotch sauce, vanilla ice cream	
Mixed berry pavlova (gf,v)	16
Berry coulis, whipped cream, toasted coconut	
Chocolate mud cake	17
Slice of rich chocolate mud cake, whipped cream	

Seafood origin

(A) Australian, (I) Imported, (M) Mixed

v vegetarian, vg vegan, df dairy-free, gf gluten-free, nf nut free

Allow us to fulfill your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

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