

LUNCH- 11.00AM-5.00PM WED - SUN

Ham, Cheese & Tomato Toastie Panini with chips (GFA)	14
Egg & Bacon Roll with BBQ sauce + cheese	\$2 13
Soup Of The Day with garlic ciabatta	15
Chicken Caesar Wrap romaine lettuce, charred chicken, crispy bacon, parmesan & caesar dressing with chips (GFA)	23
Falafel Wrap lettuce, cucumber, tomato, tahini sauce with chips (GFA)(V)(VE)	22
Steak Sandwich lettuce, tomato, bacon, relish caramelized onion, american cheddar, fried egg served with chips (GFA)	31

ENTREE & SHARE PLATES

Garlic Bread + cheese \$2 (GFA)(V)	9.9
Bruschetta tomato, red onion, basil feta & balsamic glaze (V)(VO)	15
Crumbed Calamari herb aioli (GFA)	15
Satay Chicken Skewers house made satay peanut sauce served with garden salad (3) (GF)(N)	17
Vegetable Spring Rolls side salad & sweet chilli sauce (4)	16
Arancini Balls mushroom, cheese & pumpkin with pumpkin puree (4)	15
Pork Belly Bao Buns DIY bao with five spice pork belly, pulled pork, lettuce, pickled vegetables, coriander & hoisin mayo (4)	22
Tofu Bao Buns DIY bao with marinated tofu, lettuce, spicy pickles sriracha mayo (4)	19
Prawn Bao Buns DIY bao with coconut crumbed prawns, cos lettuce, pickled vegetables & spicy sriracha mayo (4)	23
Crumbed Cauliflower hummus & olive oil (GF)(V)	12
Potato Chips garlic aioli (V)(GFA)	11
Trio of House Dips with Toasted Bread Hummus / Red Pesto / Tzatziki	16
Charred Tofu with pickled vegetables(GF)(VE)	12
Charcuterie Plate with cured meats, pickles, grissini, bread & cheese (serves 2) (GFA)	39
Three Cheeses fruits, bread & biscuits (V)	29
North Star Platter arancini balls(4), crumbed calamari, chicken skewers(4), crumbed coconut prawns(4), garlic bread & aioli dipping sauce.	60

SALADS & PANS

Pumpkin & Quinoa Salad mixed salad, quinoa, feta, toasted almonds in a honey dijon mustard dressing (V)(GFA)(N)(VO) +chicken \$4 +marinated tofu \$3	23
Caesar Salad romaine lettuce, crispy bacon, croutons, parmesan, poached egg (GFA) +anchovies \$2 +chicken \$4 +calamari \$4	23
Greek Salad tomatoes, olives, red onion, cos lettuce, feta cheese, tzatziki dressing & fresh mint +lamb \$6 +chicken \$4	22
Vegetarian Stir Fry wok tossed capsicum, carrots, zucchini, cabbage, fried shallots, onion in a sticky sweet chilli sauce served on white rice with coriander (GFA)(V) +chicken \$4 +beef \$4	26
Creamy Chicken Pasta white sauce, bacon, onion & parmesan (GFA)	29
Seafood Pasta salmon, calamari, flathead, prawns, mussels in creamy white sauce with dill, fried capers & parmesan (GFA)	33
Butter Chicken Curry basmati rice, naan bread, cashews, mint yogurt sauce (GFA)(N)	28
Risotto pumpkin, mushroom, peas, parmesan cheese in arborio rice (GF) + \$4 chicken	27

MAINS

Atlantic Salmon with broccolini, chat potatoes & miso buerre blanc sauce (GFA)	37
Osso Bucco dutch carrots, gremolata herb sauce on mash potato (GF)	36
Vegetarian Lasagne toasted ciabatta and garden salad (V)	31
Casalunga Sausages pork & beef mince, rich onion gravy mixed vegetables & mash potato	26
Roast Duck Breast hasselback potatoes, broccolini in a orange pan sauce	39
Chicken Parmigiana chips & salad (GFA)	29.9
Beer Batter Flathead Fillets chips, salad & herb aioli (GFA-Grilled)	31
Crumbed Calamari chips & salad, herb aioli (GFA)	29.5
Grilled Lamb Backstrap pearl couscous & feta salad with ciabatta bread & labneh	39
300gm Scotch Fillet chips & salad or chips & vegetables with a choice of mushroom sauce, pepper sauce or garlic butter (GFA)	41

BURGERS

All Burgers served with chips + \$3 for Gluten Free Bun	
Beef Burger american cheddar, lettuce, tomato, caramelized onion, aioli & relish + bacon \$2.5 (GFA)	26
Falafel Burger cos lettuce, tomato & tzatziki (GFA)(VO)(V)	25
Chicken Schnitzel Burger cos lettuce, chipotle mayo, american cheddar & pickles + bacon \$2.5 (GFA)	26

KIDS MAINS

All served with garden salad on request

Battered Flathead Fillet with chips, tomato sauce (GFA-Grilled)	11
Chicken Schnitzel with chips (GFA)	13
Chicken Parmigiana napoli sauce, ham, cheese chips (GFA)	14
Nuggets & Chips tomato sauce	10
Fried Haloumi Sticks with chips, tomato sauce	12
Kids Carbonara white sauce, bacon cheese(GFA)	11
Kids Ham & Cheese Toastie with chips	10
Crumbed Calamari chips, tomato sauce (GFA)	11

DESSERT

From the Kitchen	
Sticky Date Pudding butterscotch sauce, strawberries, berries compote & vanilla ice cream	12
Chocolate Mousse whipped mascarpone, strawberries, chocolate shards (GFA)	12
3 Scoop Vanilla Ice Cream choice of toppings: chocolate, strawberry, caramel, sprinkles	6
From the Fridge Daily selection of freshly baked cakes served with ice cream	12

SIDES

Garden Salad	6
Vegetables	6
Potato Chips	6
Chat Potatoes	6
Mashed Potato	6
Aioli-Herb Aioli-Sweet Chilli-BBQ-Gravy	2

Legend: (V) vegetarian (VE) vegan (VO) vegan option (GF) gluten free (GFA) gluten free available (N) contains nuts (DF) dairy free. Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



18% Surcharge on Public Holidays.
0.8% Surcharge Applies to all EFTPOS & Credit Card Transactions
1.5% Surcharge Applies to Amex/Diners Club/ JCB











ON TAP

	sch	pint
North Star "Star" Draught	4.8%	10.5 14.4
XXXX Gold	3.5%	9.4 12.8
Little Creatures Pale Ale	5.2%	12.8 16.4
5 Seeds Apple Cider	5.0%	11.5 15.2
Stone & Wood Pacific Ale	4.4%	12.8 15.5
Guinness	4.1%	12.5 15.5
Stone & Wood Green Coast Crisp	3.5%	11 13.5
Bentspoke Crankshaft IPA	5.8%	12.4 15
Kirin Ichiban	4.9%	12 16
Estralla Damm Lager	4.6%	12 15
Heineken Premium Lager	5.0%	12.6 16.9
Little Creatures GingerBeer (GF)	4.2%	13.8 18
Byron Bay Lemon Squash (GF)	4.0%	13.8 18
Bartenders Beer of the Month		



TINNIES & BOTTLES

James Boags Light	2.3%	375ml	7
Heineken Zero	0.0%	330ml	8
Melbourne Bitter	4.6%	375ml	9.5
Corona	4.5%	355ml	9.8
O'Brien Pale Ale (GF)	4.5%	375ml	12
Red Duck Walking on Sunshine	5.0%	330ml	13
Mango & Passionfruit Sour			
Canadian Club & Dry	4.8%	330ml	14

COCKTAILS

East 8 Hold Up archie rose vodka, aperol, pineapple juice, passionfruit	20	
Flower Boy bombay dry gin, crème de violette, elderflower, lemon	20	
Espresso Martini archie rose vodka, creme de cafe, cold drip coffee	20	
Amaretto Sour disaronno amaretto liquor, lemon juice, aquafaba	22	
Emerald City midori melon liqueur, cointreau, lemon, aquafaba	20	
Tommy Margarita el jimador reposado tequila shaken with lime juice & agave syrup	21	
Zombie tiki time with bacardi, spiced rum, dark rum, dekuyper apricot brandy, grapefruit & lime	23	
Old Fashioned bitters & sugar stirred down served with "big ice" makers mark/woodford reserve/buffalo trace \$22/ michters \$30	20	
Negroni four pillars dry gin, campari, sweet vermouth	20	
French Martini archie rose vodka, massenez blackcurrent, pineapple juice	19	





MOCKTAILS

Passionfruit Mockjito a little twist on a classic, mint apple juice, passionfruit & lime +archie rose vodka \$8	13	
Basil Orgeat Lemonade fresh basil, orgeat, lemon & soda +archie rose vodka \$8	11	

SPIRITS

HOUSE POURS	10.5
Archie Rose Vodka, Bombay Dry Gin, El Jimador	
Tequila, Jim Beam Bourbon, Dewars 12yr Scotch, Bacardi carta blanca rum, Bundaberg Rum	
VODKA	
Grey Goose 13	
Vansetter (ballarat) 12	
TEQUILA	
1800 Coconut 12	
Herradura Silver 12	
Fortaleza Reposado 20	
Mezcal Ilegal 14	
SCOTCH WHISKY	
Aerstone Sea Cask 10yr 12	
Glenfiddich 12yr 13	
The Balvenie 12yr 14	
Aberfeldy 14	
Ardberg Single Malt 15	
The Glendronach 12yr 16	
Craigellachie 13yr 16	
Laphroaig Qtr Cask 19	
Glenallachie 12yr 15	
Dalwhinnie 15yr 20	
RUM	
Sailor Jerry Spiced 10	
Kraken 11	
Germana Soul 10	
Bacardi Ocho 11	
Ratu 8yr 11	
Dead Man's Fingers 11	
Coconut 11	
Cargo Cult Spiced 11	
Diplomatico Ex Reserva 14	
Dictador 12yr 16	
Zacapa 23yr Solera 16	
GIN	
Boodles Mulberry 11	
Four Pillars Dry 11	
Four Pillars Shiraz 12	
Hendricks 12	
Taylor & Smith 13	
Berkshire Rhubarb & Raspberry 11	
Gallivanter(ballarat) 12	
Larrikin Sunburnt 14	
Country (ballarat) 14	

WINES

SPARKLING			
The Bend Brut	Victoria		
Madame Dumount Blanc de Blanc	Alsace, Fra	9.5	42
Like It Like That Prosecco	Riverland, SA	12	54
Laurent - Perrier Champagne	Champagne, FRA	11	54
			135
			150ml/500ml/BTL
WHITES			
The Bend Sauvignon Blanc	Victoria	9.5	28 42
Kuku Sauvignon Blanc	Marlborough, NZ	12	35 52
The Other Wine Co. Pinot Gris	Adelaide Hills SA	13	40 64
Villa Fresco Pinot Grigio	King Valley, VIC	12	38 56
Tar & Roses Riesling	Nagambie, VIC		60
Cooper Burns Riesling	Eden Valley, SA	12	38 52
The Bend Chardonnay	Victoria	9.5	28 42
Big Buffalo Chardonnay	California, USA	12	40 55
Jackson Brooke Chardonnay	Henty, VIC		68
Thistle & Weed Chenin Blanc	Stellenbosch, South Africa		79
ROSE & SWEET WINES			
Swan Bay Rose		11	32 52
Reverie Rose	Bellarine, VIC	13	38 65
Hill Moscato	Loire Valley, FRA	10	30 50
	Bellarine, VIC		
REDS			
The Bend Shiraz	Victoria	9.5	28 42
Torzi, 'mystic park' Shiraz	Barossa Valley, SA	12	35 52
Tomfooley Young Blood Shiraz	Barossa Valley, SA		68
RockBare "RB1" Shiraz	Barossa Valley, SA		65
Nick O'Leary 'Heywood' Shiraz	Canberra, ACT		90
The Bend Cabernet	Victoria	9.5	28 42
Schild Estate Lorraine Cabernet Sav	Barossa Valley, SA		72
Jack & Jill Pinot Noir	Bellarine, VIC	12	34 58
Bodegas Zinio Tempranillo	Rioja, ESP	11	35 52
La BOCA Malbec	Mendoza, ARJ	12	35 57
Bodillard Beaujolais-Villages	Burgundy, Fra	15	46 70

CAFE DRINKS

Hot Drinks	
latte-cappuccino-flat white-spice chai-vanilla chai-mocha-macchiato -hot	5/5.5
chocolate - white hot chocolate - long black - short black - ice latte	
Tea Pots english breakfast - earl grey - green - peppermint - chai - lemongrass & ginger	4.5
Milks almond-soy-oat-lactose free	.7
Cold Drinks	
Juice apple-pineapple-orange	4.8/5.5/7
Milkshake chocolate-strawberry-caramel-vanilla	7
Iced Chocolate with ice cream/ Iced Coffee with ice cream	7.5
Soft Drinks pepsi-pepsi max- lemonade-solo-dry ginger-tonic	4.6/5.4/5.8
Capi Mineral Water	4.5/8
Fever Tree Mediterranean Tonic	5
Bundaberg Gingerbeer	6

