



SMALL PLATES

MARINATED MT ZERO MIXED OLIVES (GF/VE)	10
SMOKED ALMONDS AND SALTED CASHEWS (GF/V)	10
BUTTERMILK FRIED CHICKEN RIBS jalapeno hot sauce	17
CACIO E PEPE CROQUETTE with pecorino and lemon aioli	16
BABA GANOUSH turkish bread (VE/GFO)	18
STICKY PORK BELLY sweet soy, cabbage and fried shallots	20
FRIED SHIITAKES with sour cream and rosemary salt (GF/V)	17

PIZZA

GARLIC white sauce, mozzarella & oregano (V/VEO/GFO*)	18
MARGHERITA napoli, fior di latte and basil (V/VEO/GFO)	19
SALAMI napoli, fior di latte, salami and pesto (GFO)	24
POTATO & ROSEMARY white sauce, artichoke and brie (V/GFO)	23
ROASTED PUMPKIN semi dried tomato pesto, rocket, red onion and fior di latte (GFO/V)	23
PORK AND FENNEL SAUSAGE white sauce, broccolini and smoked mozzarella (GFO)	25
CAPRICCIOSA napoli sauce, ham, artichoke, mushroom, olive and mozzarella (GFO)	24
BBQ CHICKEN napoli sauce, fior di latte and caramelised onion (GFO)	25
HOT SALAMI AND PROSCIUTTO napoli, honey and pickled chilli (GFO)	25
GARLIC PRAWNS white sauce, zucchini, chilli and tomato (GFO)	25
+ VEGAN CHEESE / GLUTEN FREE BASE	3/4

MAINS & GRILL

250g PORTERHOUSE STEAK grass fed great southern beef with chips, salad and choice of gravy (GF)	40
400G PORTERHOUSE STEAK grass fed great southern beef with chips, salad and choice of gravy	65
GRILLED PORK CHOP apple & fennel slaw, mustard gravy (GF)	32
SLOW COOKED BEEF SHORT RIB with kohlrabi puree, black cabbage and sweet potato crisps	38
PAN FRIED ATLANTIC SALMON FILLET pea puree, mixed leaves, pickled radish & cucumber salad (GF)	38
HALF ROAST CHICKEN with leeks, miso butter and crispy chicken skin (GF)	29
OVEN BAKED GNOCCHI with tomato, basil and parmesan (V)	26
CAESAR SALAD with bacon, white anchovies and caesar dressing + ADD CHICKEN	23 7

CLASSICS

BEEF BURGER with cheese, burger sauce, lettuce, pickles, tomato and chips + ADD BACON + EXTRA BEEF PATTY	27 5 7
VEGAN CHEESE BURGER with burger sauce, lettuce, pickles and tomato served with chips	29
CHICKEN SCHNITZEL BURGER with honey mustard mayonnaise, pickles, lettuce on a potato bun with chips	27
FISH N CHIPS Golden Hills beer battered barramundi served with chips, salad, tartare sauce and lemon (GFO*)	27
CHICKEN PARMA served with chips and salad	28

SIDES

BOWL OF CHIPS with tomato ketchup (VE)	12
LEAF SALAD lettuce, tomatoes, cucumber and house dressing (V)	10
GRILLED ASPARAGUS garlic toum, lemon and parmesan (GF/V/VEO)	12
SAUCES/GRAVYS peppercorn, mushroom, gravy, herb butter, aioli	2

DESSERT

STOUT BROWNIE with macerated strawberries and orange scented sour cream (V)	17
NUTELLA CALZONE with caramalised banana and toasted marshmellow (V) + ICE CREAM	16 5
PEANUT BUTTER SEMI FREDDO with salted caramel and crushed peanuts (GF/V)	16
VANILLA PANNA COTTA with fresh berries and toasted coconut (GF)	14



ABOUT OUR LIST

All of our wines are sourced from Australian vineyards, as locally as possible, to ensure we are supporting suppliers. While all of our tap beers are brewed in house and pour fresh from our serving tanks.

SPARKLING

HOUSE PROSECCO VIC (glass/500mL/1L carafe)	10/30/59
ANDRE DELORME BLANC DE BLANC Burgundy, France	14/69

WHITE

HOUSE PINOT GRIGIO VIC (glass/500mL/1L carafe)	10/30/59
HOUSE SAUV BLANC VIC (glass/500mL/1L carafe)	10/30/59
HOUSE MOSCATO VIC (glass/500mL/1L carafe)	10/30/59
RIPOSTE 'THE STILETTO' PINOT GRIS Adelaide Hills	14.5/58
BELLA MODELLA PINOT GRIGIO Italy	16/65
MARESSA CHARDONNAY Mornington Peninsula	17/69
MANDALA FUME BLANC Yarra Valley	17/69
BRAVE SOULS RIESLING Eden Valley	70
MISS ZILM PINOT GRIS Clare Valley, SA	16/65

ROSE

ROS RITCHIE ROSE Merrijig, VIC	13.5/55
FELICETTE GRENACHE ROSE Languedoc, France	16.5/66

RED

HOUSE CABERNET MERLOT VIC (glass/500mL/1L carafe)	10/30/59
HOUSE SHIRAZ VIC (glass/500mL/1L carafe)	10/30/59
SILVER HAMMER SHIRAZ McLaren Vale	14.5/59
ROSS HILL 'HARRY' PINOT NOIR Orange, NSW	15.5/63
LUNA PINOT NOIR Marlborough, NZ	16.5/66
SONS OF EDEN PUMPA CAB SAUV Barossa Valley, SA	17/68
ROCCAVENTOSA SANGIOVESE Italy	59
THISTLEDOWN GORGEOUS GRENACHE McLaren Vale, SA	17/68

HAPPY HOUR MONDAY TO FRIDAY! 3PM - 5PM

Pots of Pale, Draught, Lager and Summer Midi	4
Pints of Pale, Draught, Lager and Summer Midi	8
House wines by the glass and basic house spirits	8

SOFT DRINKS

SOFT cola, no sugar cola, lemonade, squash, and dry ginger	4.5
ORANGE JUICE with orange	7
REFRESHER JUICE with watermelon, strawberry and mint	7.5

BASIC COCKTAILS

MIMOSA prosecco, orange juice	12
APEROL SPRITZ aperol, prosecco and soda	18
ESPRESSO MARTINI vodka, kahlúa and espresso	20
MARGARITA tequila, cointreau and fresh citrus with a jalapeno salt rim	21
NEGRONI campari, gin, sweet vermouth	23
COSMO vodka, lime, cointreau, cranberry	19
ask our friendly staff about any basic cocktail	

SIGNATURE COCKTAILS

WHITE LINEN gin, st germain, citrus, simple syrup and fresh cucumber	22
WATERMELON SUGAR watermelon, cucumber, gin, lime, soda	19
PEACH DAIQUIRI bacardi, peach schnapps, fresh citrus with a lime wheel	23
FRENCH MARTINI vodka, chambord, lime, pineapple juice and freeze dried berries	23
PORNSTAR MARTINI vodka, vanilla, passoa, passionfruit, lime juice and pineapple juice with a passionfruit wedge + a side of prosecco	23
QUEEN OF HEARTS gin, raspberry syrup, egg white, lemon juice and malibu	24
JUNGLE BIRD spiced rum, campari, pineapple juice, lime	21
SPICY MARG tequila, cointreau and fresh citrus with a tabasco and chili flake rim	22

MOCKTAILS

WONDERMELON lemonade, watermelon juice	10
TROPICAL PUNCH pineapple juice, passionfruit, orange, mint, lemongrass syrup, lemonade, soda	10

WE DO TAKEAWAY BEERS!

SEE FRONT COUNTER FOR PRICING & ASK ONE OF OUR FRIENDLY MEMBERS OF STAFF FOR MORE INFORMATION

GOLDEN HILLS TAP BEER

	POT	PINT	JUG
MIDI 3% a mid-strength that doesn't compromise on flavour	6	12	20
PALE 4.8% classic american pale ale	7	14	23.5
DRAUGHT 4.4% light, smooth and refreshing	6.3	12.6	21
LAGER 5.2% full bodied with a crisp finish	7.5	15	25
TROPICAL XPA 4.5% fruit driven with additions of pineapple & mango	7.5	15	25
NEW WORLD PILSNER 5.6% classic german style pilsner, with australian hops giving notes of passionfruit, berries and citrus	7.5	15	25.1
IMPERIAL BERRY SOUR 7% vibrant in colour and on the nose, additions of raspberry strawberry and blueberry	9.8	19.6	33
IDAHO 7 IPA 6% showcasing the qualities of US hop "idaho 7". peach, guava and earl grey tea all present in this single hop IPA	8.5	17	28.3
MEXICAN LAGER 4.6% crisp and clean, slight sweet and a low bitterness	6.7	13.4	22.5
AMERICAN AMBER 5.8% a complex blend of biscuit and toffee with citrus, passionfruit and pine notes with a firm bitterness	7.5	15	25.1
STOUT 5.2% 7 different malts combine to create this smooth, rich dark ale	7.3	14.6	24.5

CIDER

GOLDEN AXE CIDER 5.2%	7	14	23.5
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CANS

NON ALCOHOLIC BEER	12
IPA 6.5%, 375 mL west coast style IPA, bold display of american hops	11
NEIPA 6.5%, 440 mL hazy, pillowy mouthfeel with tropical juice and coconut notes	15

TASTING PADDLES

CLASSIC pale, lager, draught, midi	17
SPECIALTY choose your own adventure! your choice of 4 flavours.	21