



Regional Platter (for two)	26
Local smoked smallgoods, Prom Country cheese, Fish Creek dukkah, hummus, marinated olives, house pickles, Oak & Swan organic sourdough	
Smoked salt & mountain pepper calamari, garlic aioli, lemon	18
Mac & cheese croquettes, truffle mayo, charred corn relish, capsicum jam	16
Corn, zucchini & Bassine feta fritters, sriracha mayo	15
Rustic fries, local smoked salt, aioli	10

Every possible precaution will be taken to ensure that special dietary requirements are accommodated. Please note that certain items may still contain traces of allergic ingredients, as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds, lupins and nut products.

Snacks Menu

10am - 12noon

3pm - 5pm

Pizza

Margherita	17
Fresh heirloom tomatoes, basil oil, mozzarella	
Spicy Salami	19
Sopressa salami, chipotle & roast capsicum sauce, mozzarella, green olives	
Greek Lamb	22
Slow cooked lamb shoulder, feta, olives, red onion, rocket, tzatziki	
Fungi	17
Braised mushrooms, roast garlic, truffle oil, Prom Country cheese blend	

Something Sweet

Fresh baked scones, strawberry jam & cream	12
House made muffin - please ask for today's flavour	6

SPARKLING WINE AND CHAMPAGNE	G	B
NV Santa & D'Sas Prosecco <i>King Valley, VIC</i>	11	52
NV Willowglen Brut Cuvee <i>NSW</i>	8.5	34
NV Domain Chandon Brut <i>Yarra Valley, VIC</i>	15	64
NV Moet & Chandon Brut <i>Champagne, France</i>		128

WHITE WINE	G	B
2020 Drift Sauvignon Blanc <i>Marlborough, New Zealand</i>	8.5	36
2020 Catalina Sounds Pinot Gris <i>Marlborough, New Zealand</i>	11	54
2020 Bethany 'Eden' Riesling <i>Eden Valley, SA</i>	10	47
2017 Yarrowood Tall Tales Chardonnay <i>Yarra Glen, VIC</i>	10	48

RED WINE	G	B
2019 Red Claw Pinot Noir <i>Mornington Peninsula, VIC</i>	13	60
2019 Richard Hamilton 'Lot 148' Merlot <i>McLaren Vale, SA</i>	11	50
2018 Xanadu Cab Sav <i>Margaret River, WA</i>	13	60
2020 St. Hallett Black Clay Shiraz <i>Barossa Valley, SA</i>	9	41

BEER/ CIDER

Burra Brewing Co. Golden Ale (3.5%)	9
Burra Brewing Co. Pale Ale (4.8%)	9
Burra Brewing Co. Lager (5%)	9



James Boags Premium Light (2.5%)	7
Furphy Refreshing Ale (4.4%)	8
James Boags Premium (4.6%)	9.5
Little Creatures XPA (4.9%)	10
Little Creatures Pipsqueak Apple Cider (5.2%)	9.5

NON-ALCOHOLIC

Soft Drinks	
Lemonade, Solo, Pepsi, Pepsi Max, Tonic Water, Soda Water & Ginger Ale	3.5
Lemon, Lime & Bitters or Soda, Lime & Bitters	5
Capi Soda (250ml bottle) Blood Orange, Grapefruit, Spicy Ginger Beer, Dry Tonic Water	5

Juice	
Apple, Orange, Pineapple, Tomato, Cranberry	4

Bottled	
Capi Australian Sparkling Water 750ml	10

MOCKTAILS	7.5
Cranberry Citrus Cranberry juice, pineapple juice, lime, soda water	
Shirley Temple Ginger ale & orange juice with a dash of raspberry cordial	

COCKTAILS	20
Baileys Espresso Martini Absolut Vodka, Baileys, Kahlua, Espresso	
Coffee Collins Loch Gin, Kahlua, Tonic water, Orange	
Loch Vodka Cosmopolitan Loch Vodka, Chambord, Cointreau, Cranberry juice, Lime	
Cointreau Mule Cointreau, Ginger ale, Lime juice	

Aperol Spritz Aperol, Prosecco, Soda water	
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LOCAL LOCH SPIRITS	15
Gin or Vodka	
<i>served with your choice of Capi Soda range Blood Orange, Grapefruit or Dry Tonic Water</i>	



*A large selection of spirits is also available
A more extensive range of wines are also available
by the bottle, please request to view this list
from wait staff if you wish*