

# Featuring on our Guest Tap



This quintessential thirst-quenching ale provides a fresh clean tasting malt bill & just the right amount of bitterness to leave you wanting more.

## BISTRO HOURS

BREAKFAST SATURDAY & SUNDAY 9.00AM-11.00AM

LUNCH 7 DAYS 12.00PM-3.00PM

DINNER 7 DAYS 5.30PM-8.30PM

## MEMBERS HAPPY HOUR

FRIDAY 6.00PM - 7.00PM

SELECTED TAP BEERS \$2.50 A POT

WILLOWGLEN HOUSE WINES \$3.50 A 150ML GLASS



MEMBERS RECEIVE A 10% DISCOUNT  
MEALS ORDERED ON THE SAME DOCKET WILL ARRIVE TOGETHER

● Drinks

SOFT DRINKS

	POTS	SCH.
Pepsi / Pepsi Max	\$3.90	\$5.50
Solo	\$3.90	\$5.50
Dry Ginger	\$3.90	\$5.50
Lemonade	\$3.90	\$5.50
Raspberry	\$3.90	\$5.50
Lemon, Lime and Bitters	\$4.10	\$5.80
Kids soft drink		FROM \$2.90

BOTTLED SOFT DRINK

Pepsi / Pepsi Max / Lemonade / Solo	\$4.50
Coca Cola	\$4.50
Ginger Beer	\$4.50
Red Bull	\$7.40
Gatorade (berry chill, lemon/lime, orange)	\$5.10
Cool Ridge Water	\$4.50
Natural Mineral Water	\$4.50
Orange and Mango Mineral Water	\$4.50
Tonic Water	\$4.50

JUICE

	KIDS	POTS	SCH.
Orange	\$3.30	\$4.50	\$6.40
Apple	\$3.30	\$4.50	\$6.40
Pineapple	\$3.30	\$4.50	\$6.40
Tomato	\$3.30	\$4.50	\$6.40

MILKSHAKES

Chocolate, Vanilla, Blue Heaven, Strawberry or Lime	\$5.00
Iced Chocolate	\$5.00
Iced Coffee	\$5.00
Iced Mocha	\$5.00
Make it a thickshake	+ \$2.00
Add malt	+ \$0.50

HOT DRINKS

Espresso	\$3.00
Macchiato	\$4.00
Latte, Cappuccino, Flat White, Long Black, Chai	\$4.40
Mocha	\$5.00
Hot Chocolate	\$5.50
Babyccino	\$2.50
Make it a mug	+ \$0.60
Soy	+ \$0.50

YARRA VALLEY TEAS

English Breakfast	\$4.00
Jasmine Green	\$4.00
Peppermint	\$4.00
Chamomile	\$4.00
Lemongrass and Ginger	\$4.00

# ● Wine List

SPARKLING		BOTTLE
Emeri Chardonnay Pinot Noir		200ml \$10.00
De Bortoli Prosecco		200ml \$10.00
Willowglen Brut		\$26.00
42 Degrees South NV		\$50.00
Mumm NV French Champagne		\$99.00
WHITE WINE		150ml / 250ml / bottle
Willowglen De Bortoli Moscato		\$6.20 / \$10.00 / \$26.00
Willowglen De Bortoli Sauvignon Blanc		\$6.20 / \$10.00 / \$26.00
3 Tails Sauvignon Blanc		\$8.00 / \$13.00 / \$35.00
Pinot G Pinot Gris		\$8.00 / \$13.00 / \$35.00
Willowglen De Bortoli Chardonnay		\$6.20 / \$10.00 / \$26.00
Sticks Chardonnay		\$9.00 / \$15.00 / \$42.00
ROSE		
Reverie Rose		\$8.00 / \$13.00 / \$35.00
RED WINE		
Catalina Sounds Pinot Noir		\$50.00
Penny's Hill Merlot		\$42.00
Willowglen De Bortoli Cabernet Merlot		\$6.20 / \$10.00 / \$26.00
Rockbare Shiraz		\$9.00 / \$15.00 / \$42.00
Willowglen De Bortoli Shiraz Cabernet		\$6.20 / \$10.00 / \$26.00
Tideway Cabernet Sauvignon		\$9.00 / \$15.00 / \$42.00
FORTIFIED WINE (60ml)		
Penfolds Club Tawny		\$5.00
Botrytis Semillon by Florence Broadhurst		\$7.00
McWilliams Sherry Dry or Sweet		\$5.00

# ● Beers and Ciders

FROM THE FRIDGE		POTS	SCH.
Cascade Light	\$5.50	Cascade Light	\$4.50 \$6.40
Carlton Draught	\$6.00	Great Northern Super Crisp	\$4.80 \$6.80
Carlton Dry	\$6.00	Carlton Draught	\$5.10 \$7.20
Victoria Bitter	\$6.00	Mercury Cider	\$5.10 \$7.20
Great Northern Super Crisp	\$6.00	Fat Yak	\$6.00 \$8.50
Pure Blonde	\$6.00		
Strongbow Clear (low carb)	\$7.20		
Bulmers Original	\$7.40		
Strongbow Blossom Rose	\$7.50		
Bulmers Pear	\$7.50		
Beez Neez	\$7.50		
Crown Lager	\$8.10		
Corona	\$8.30		
Stella Artois	\$8.30		
Heineken	\$8.80		
Guinness Can	\$8.90		
Kilkenny Can	\$8.90		

● Liqueurs - 30mls

Cointreau	\$8.70
Galliano	\$8.70
Grand Marnier	\$8.70
Butterscotch Schnapps	\$8.80
Baileys	\$8.80
Black Sambuca	\$8.80
White Sambuca	\$8.80
Kahlua	\$8.80
Malibu	\$8.80
Midori	\$8.80
Tia Maria	\$8.80

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● Spirits - 30mls

**PRE MIXED**

Midori Illusion	\$9.40
Rush Vodka Raspberry	\$9.40
Rush Vodka Passionfruit	\$9.40
Vodka Cruiser Pure Pine	\$9.40
Vodka Cruiser Guava	\$9.40

**SPIRITS**

Smirnoff Vodka	\$7.70
Belvedere Vodka	\$10.50
Coyote Tequila	\$7.70
Johnnie Walker Scotch Whisky	\$7.70
Canadian Club Whisky	\$7.70
Southern Comfort Whisky	\$7.70
Jameson Irish Whiskey	\$8.00
Jim Beam Bourbon	\$7.70
Wild Turkey Bourbon	\$8.00
Jack Daniels Bourbon	\$8.00
Captain Morgan's Rum	\$7.00
Bundaberg Rum	\$7.70
Bacardi Rum	\$7.70
Barbaresso Ouzo	\$7.70
Remy Brandy	\$7.70
Vickers Gin	\$7.70
Four Pillars Gin	\$10.50

# WEEKLY SPECIALS

## Sunday Roast

Choose from either pork or lamb roast served with all the trimmings

\$15



FREE



## Monday Kids Eat Free

With any main meal purchase

## Tuesday Parmas of the World

Traditional • Hawaiian • Texas  
Oz • Mexican  
Please see display for information

\$16



\$20



## Thursday Steak Out

300g with your choice of sauce  
Porterhouse • Rump  
Please see menu for sauce options

\*Not valid on Public Holidays or Special Days

## ● Breakfast

Saturday and Sunday 9.00am-11am

<b>TOAST (V)</b>	<b>\$6.00</b>
Two slices of sourdough toast served with butter and your choice of strawberry jam, vegemite, honey or peanut butter	
Gluten free option	<b>\$7.50</b>
<b>RAISIN TOAST (V)</b>	<b>\$6.00</b>
Two slices of thick raisin toast served with butter	
<b>HAM AND CHEESE TOASTIE</b>	<b>\$7.50</b>
Ham and cheese in toasted thick white bread	
<b>EGG AND BACON TOASTIE</b>	<b>\$7.50</b>
Fried egg and bacon in toasted Turkish bread with tomato relish	
<b>BAKED PEAR WITH GRANOLA AND YOGHURT (V)</b>	<b>\$13.00</b>
Freshly baked vanilla pear served with granola, coconut yoghurt, drizzled with honey and finished with sweetened coconut	
<b>EGGS YOUR WAY</b>	<b>\$12.00</b>
Two free range eggs scrambled, poached or fried served on sourdough toast	
<b>BREKKIE BURGER</b>	<b>\$18.00</b>
Grilled bacon, burger cheese, tomato, avocado, caramelised onion, fried egg, rocket and tomato relish on a milk bun	
<b>PANCAKES</b>	<b>\$14.00</b>
Two pancakes served with caramelised banana, vanilla bean ice cream and maple syrup	
<b>BIG BREKKIE</b>	<b>\$19.00</b>
Two free range eggs scrambled, poached or fried served with bacon, sausage, roasted tomato, sauteed mushroom and spinach served on a potato rosti	
<b>EGGS BENEDICT</b>	<b>\$17.00</b>
Two poached eggs with double smoked ham and hollandaise sauce served on a potato rosti	
<b>EXTRAS</b>	
Sauteed spinach I pan-fried mushrooms I roasted tomato	<b>\$2.00ea</b>
Potato rosti I avocado I bacon	<b>\$3.00ea</b>
Hollandaise sauce I sausage	<b>\$4.00ea</b>

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## ● Kids Breakfast

<b>EGG AND BACON</b>	<b>\$7.50</b>
One egg cooked your way served with bacon on toast	
<b>PANCAKES</b>	<b>\$7.50</b>
Two kid size pancakes served with ice cream and maple syrup	
<b>TOAST (V)</b>	<b>\$4.00</b>
Two slices of thick white toast served with butter and your choice of strawberry jam, vegemite, honey or peanut butter	
Gluten free option	<b>\$5.50</b>

WE CAN'T GUARANTEE MEALS WILL BE SERVED TOGETHER UNLESS ORDERED ON THE SAME DOCKET

## ● Entree

7 days a week 12pm-8.30pm

<b>SOUP OF THE DAY</b> - Refer to our specials board Served with a ciabatta roll	<b>\$8.00</b>
<b>PIZZA (11 INCH) (V)</b> Garlic, pesto and mozzarella cheese	<b>\$8.00</b>
<b>GARLIC BREAD (V)</b> Crunchy ciabatta bread topped with garlic butter Add mozzarella cheese	<b>\$7.00</b> <b>\$8.00</b>
<b>CHICKEN WINGS (GF)</b> Five wings marinated in our house made BBQ sauce	<b>\$12.00</b>
<b>AUTHENTIC INDONESIAN SATAY SKEWERS</b> Three marinated tender chicken skewers served with Asian salad, lime & coriander dressing and a side of peanut satay sauce	<b>\$13.00</b>
<b>SQUID</b> Lightly dusted with seasoned flour served with Asian salad, lime & coriander dressing and a side of garlic confit & jalapeno aioli	<b>\$16.00</b>
<b>ANTIPASTO PLATTER</b> - Recommended for two Grilled vegetables, olives, sun dried tomatoes, prosciutto, ham, salami, chorizo, feta and ciabatta bread	<b>\$21.00</b>
<b>EGGPLANT CANNELLONI (V, GF)</b> Three eggplant cannelloni stuffed with ricotta cheese & spinach, topped with Napoli sauce and cheese served with a rocket, pine nut & shaved parmesan salad	<b>\$15.00</b>

## ● Mains

7 days a week 12pm-8.30pm

<b>ROAST OF THE DAY</b> - Refer to our specials board (GF available upon request) Served with roast potato, pumpkin, seasonal vegetables and gravy	<b>\$24.50</b>
<b>CURRY OF THE DAY</b> - Refer to our specials board	<b>\$25.00</b>
<b>FISH OF THE DAY</b> - Refer to our specials board	<b>\$ MP</b>
<b>FISH AND CHIPS</b> Beer battered or grilled flathead fillets served with house made tartare sauce, chips and salad	<b>\$28.00</b>
<b>GARLIC PRAWNS (GF)</b> King prawns in a creamy white wine sauce served with steamed Jasmine rice and broccolini	<b>\$32.00</b>
<b>SQUID</b> Lightly dusted with seasoned flour served with chips, Asian salad, lime & coriander dressing and a side of garlic confit & jalapeno aioli	<b>\$26.00</b>
<b>BEEF BRISKET (GF)</b> Slow cooked beef brisket served with creamy mashed potato, broccolini and jus	<b>\$32.00</b>
<b>BEEF BRISKET BURGER</b> Beef pattie, pulled beef brisket, grilled bacon, cheese, coleslaw, garlic confit & jalapeno aioli on a milk bun served with chips	<b>\$24.00</b>
<b>BBQ PORK RIBS</b> Served with smokey BBQ sauce, coleslaw, chips and onion rings	<b>\$33.00</b>

WE CAN'T GUARANTEE MEALS WILL BE SERVED TOGETHER UNLESS ORDERED ON THE SAME DOCKET

## ● Mains - continued

7 days a week 12pm-8.30pm

### STEAK 300G

Porterhouse / Scotch fillet

\$35.00 / \$37.00

Choice of sauce - pepper, mushroom, gravy, red wine jus or garlic butter served with chips and salad or roast potato and seasonal vegetables

**Add surf and turf** - King prawns, scallops, squid and mussels cooked in a garlic pesto & creamy white wine sauce with a touch of chilli + \$8.00

### AUTHENTIC INDONESIAN SATAY SKEWERS

\$24.00

Five marinated tender chicken skewers served with steamed Jasmine rice, Asian salad, lime & coriander dressing and a side of peanut satay sauce

### CHICKEN PARCEL

\$24.00

Filo parcels filled with chicken, camembert, cranberries and spinach served with mashed potato, sauteed spinach and a creamy garlic pesto sauce

### CHICKEN SCHNITZEL BURGER

\$24.00

Crumbed chicken breast, bacon and coleslaw on a milk bun served with chips and onion rings

### CHICKEN SCHNITZEL

\$24.00

Crumbed chicken breast served with chips and salad

### CHICKEN PARMIGIANA

\$27.00

Crumbed chicken breast, Napoli, ham and mozzarella cheese served with chips and salad

### LAMB SALAD (GF)

\$26.00

Marinated lamb back straps served with spinach, rocket, roasted beetroot, baked cumin crunch, red capsicum, Spanish onion, olives and a yoghurt dressing

### SEAFOOD RISOTTO (GF)

\$29.00

King prawns, scallops, squid and mussels sauteed with onion & garlic in a creamy white wine sauce with a touch of chilli and parmesan

### CHICKEN AND MUSHROOM RISOTTO (GF)

\$26.00

Chicken, mushroom and spinach sauteed with onion & garlic in a creamy white wine sauce topped with parmesan

### CARBONARA - YOUR CHOICE OF PENNE, SPAGHETTI OR FETTUCCINI

\$25.00

Sauteed bacon, garlic, egg, white wine, parmesan and cream

### MARINARA - YOUR CHOICE OF PENNE, SPAGHETTI OR FETTUCCINI

\$29.00

King prawns, scallops, squid and mussels, sauteed with onion & garlic in a creamy white wine sauce with a touch of chilli

### MARGHERITA PIZZA (11 INCH)

\$16.00

Napoli, mozzarella cheese and herbs

**Add ham | bacon | salami** + 3.00ea

### MEAT LOVERS PIZZA (11 INCH)

\$24.00

BBQ sauce, Spanish onion, bacon, ham, salami, chorizo, mozzarella cheese and chilli

### LAMB PIZZA (11 INCH)

\$24.00

Napoli, Spanish onion, red capsicum, spinach, sundried tomato and yoghurt dressing

### CHICKEN PIZZA (11 INCH)

\$22.00

Basil pesto, garlic confit, Spanish onion, chicken, mushroom, mozzarella cheese and truffle oil

### 9 INCH GLUTEN FREE BASES AVAILABLE

+ \$3.00

WE CAN'T GUARANTEE MEALS WILL BE SERVED TOGETHER UNLESS ORDERED ON THE SAME DOCKET



● Kids - UNDER 12 ONLY

7 days a week 12pm-8.30pm

ROAST OF THE DAY- Refer to our specials board (GF available upon request)	\$7.50
CHICKEN WEDGES	\$7.50
Served with chips	
PENNE OR SPAGHETTI	\$7.50
With napoli or carbonara sauce	
FISH AND CHIPS	\$7.50
HAWAIIAN PIZZA (7 INCH)	\$7.50
HOT DOG AND CHIPS	\$7.50
DIXIE CUP with your choice of topping	\$3.00
FROG IN THE POND	\$3.00
ACTIVITY BAG	\$2.00
ACTIVITY PAD	\$2.50

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● Vegetarian

7 days a week 12pm-8.30pm

AVAILABLE FOR LUNCH AND DINNER

WARM VEGETABLE SALAD (GF)	\$22.00
Roasted pumpkin, beetroot, baby spinach, Spanish onion, grilled zucchini, eggplant and feta with a house made dressing	
EGGPLANT CANNELLONI (GF)	\$24.00
Five eggplant cannelloni stuffed with ricotta cheese & spinach, topped with Napoli sauce and cheese served with a rocket, pine nut & shaved parmesan salad	
VEGETABLE RISOTTO (GF)	\$22.00
Medley of seasonal vegetables, sauteed spinach, onion, garlic, mushroom, white wine, Napoli and parmesan	
VEGETABLE PASTA	\$22.00
Penne, Spaghetti or Fettuccini with seasonal vegetables tossed in Napoli	
TRIPLE MUSHROOM PASTA	\$28.00
Penne, Spaghetti or Fettuccini with Porcini, Swiss Brown and Field mushrooms sauteed with onion & garlic in a creamy white wine & pesto sauce with truffle oil and parmesan	
MARGHERITA PIZZA (11 INCH)	\$16.00
Napoli, mozzarella cheese and herbs	
VEGETABLE PIZZA (11 INCH)	\$22.00
Napoli, grilled eggplant, zucchini, sundried tomatoes, Spanish onion, spinach, feta and mozzarella cheese	

● Sides

7 days a week 12pm-8.30pm

GARDEN SALAD	\$7.00
MIXED VEGETABLES	\$7.00
ONION RINGS	\$8.00
HOUSE CHIPS	\$8.00
WEDGES WITH SWEET CHILLI SAUCE AND SOUR CREAM	\$9.00

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● Dessert

7 days a week 12pm-8.30pm

COMPLIMENTARY TEA OR COFFEE SERVED WITH ANY DESSERT

WARM APPLE PIE Filled with tangy apple in a sweet golden pastry shell served with vanilla ice-cream	\$9.50
LEMON MERINGUE PIE A baked lemon filling encased in a crispy shell topped with meringue and served with cream	\$9.50
SALTED CARAMEL Layers of sponge, a layer of chocolate European mousse and a layer of salted caramel mousse topped with a caramel glaze served with cream	\$9.50
COOKIES AND CREAM CHEESECAKE Divine cookies & cream cheesecake with crushed Oreos and a dash of caramel. Topped with a shiny chocolate glaze and decorated with Oreo cookie served with cream	\$9.50
BAILEYS BAKED CHEESECAKE Rich Baileys flavoured baked cheesecake on a crushed biscuit base, topped with Baileys flavoured chocolate glaze served with cream	\$9.50
DUO MOUSSE Layers of chocolate and white chocolate mousse, on a chocolate sponge base topped with a chocolate & vanilla glaze served with cream	\$9.50
LEMON AND POPPY SEED CAKE (GF) A moist cake infused with poppy seeds inside an almond meal based cake, topped with lemon pieces and served with cream	\$9.50
PECAN TART Short bread pastry crust covered in a caramel & pecan nut filling, finished with rich dark chocolate served with cream	\$9.50

● Seniors

7 days a week 12pm-8.30pm

1 COURSE	\$15.00
2 COURSE	\$20.00
3 COURSE	\$22.00

ENTREE

**SOUP OF THE DAY** - Refer to our specials board  
Served with a ciabatta roll

MAINS

**ROAST OF THE DAY** - Refer to our specials board (GF available upon request)  
Served with roast potato, pumpkin, seasonal vegetables and gravy

FISH AND CHIPS

Beer battered or grilled flathead fillets served with house made tartare sauce, chips and salad

SQUID

Lightly dusted with seasoned flour served with chips, Asian salad, lime & coriander dressing and a side of garlic confit & jalapeno aioli

CHICKEN AND MUSHROOM RISOTTO (GF)

Chicken, mushroom and spinach sauteed with onion & garlic in a creamy white wine sauce and parmesan

CARBONARA

Penne pasta with sauteed bacon, garlic, egg, white wine, parmesan and cream

VEGETABLE RISOTTO (V) (GF)

Medley of seasonal vegetables, sauteed spinach, onion, garlic, mushroom, white wine, Napoli and parmesan

VEGETABLE PASTA (V)

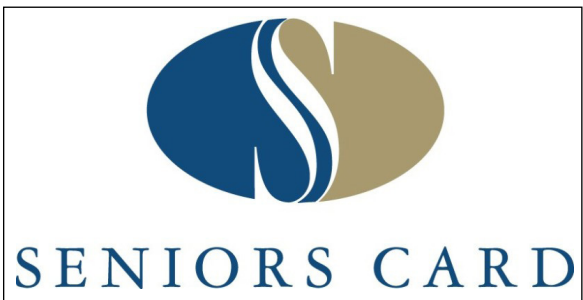
Penne with seasonal vegetables tossed in Napoli

DESSERT

WARM APPLE PIE

Filled with tangy apple in a sweet golden pastry shell served with vanilla ice cream

SENIORS CARD MUST BE PRESENTED AT TIME OF ORDERING



(GF) GLUTEN FREE

(V) VEGETARIAN

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