



 = Spicy  = Very Spicy  = Hot Hot Hot

NOT SMALL BITES BUT NIBBLES:

BASKET OF BREAD: Fresh house baked bread served with Alloway olive oil and balsamic glaze.	7
SMALL BASKET OF BREAD: Served as a side.	3
CAJUN STEAK FRIES:  Steak fries with a dusting of housemade Cajun seasoning served with sweet chilli sauce and sour cream.	9.5
ROSEMARY SALTED STEAK FRIES: (GF available with aioli) Rosemary salted steak fries served with our housemade Mossiface Pale Ale relish.	9
SPICY PICKLED ONIONS: (GF) 	4.5
DUO OF DIPS: With toasted focaccia.	10.5
SPICED NUTS: (GF)	6
MARINATED MOUNT ZERO OLIVES: (GF)	6
OVEN BAKED CORN CHIPS: with sour cream and chunky salsa. (GF)	11.5

SHARED BITES (PLATTERS FOR TWO):

HOT SHARE PLATTER: <i>Beer suggestions - Tasting Paddle</i> Your choice of Cajun or Rosemary salted steak fries, Cantonese chicken wings, Chinese BBQ pork Chefs choice pizza, prawn cigars, Malaysian satay chicken served with dipping sauces and a choice of either rosemary or Cajun steak fries.	44
SEAFOOD PLATTER: <i>Beer suggestions –Bark Sheds Wheat Beer or Tambo River Pilsner</i>  Baked Dory fillets, Spanish style mussels, prawn salad, grilled calamari, prawn cigars and steak fries served with lemon wedges and dipping sauce.	49
PLOUGHMANS PLATTER: <i>Beer suggestions – Brown Ale, Munich Dunkel or Stout</i> A selection of cured meats accompanied by breads, cheese, spreads, mustards, pickles and marinated vegetables.	38

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SMALL BITES:

BRUSCHETTA: <i>Beer suggestions – Mossiface Pale Ale</i>	15
Grilled turkish bread topped with ripened tomatoes, spanish onion, garlic and fresh basil, drizzled with olive oil and a balsamic glaze.	
PRAWN CIGARS: (GF) <i>Beer suggestions –Bark Sheds Wheat Beer</i>	17.5
Seasoned prawn meat wrapped in crispy spring roll pastry served with sweet chilli lime dipping sauce.	
CANTONESE CHICKEN WINGS: (GF available) <i>Beer suggestions – Tambo River Pilsner</i>	17
Crispy seasoned chicken wings with Peking style plum dipping sauce.	
PRAWN COCKTAIL: (GF available) <i>Beer suggestions – Bark Sheds Wheat Beer</i>	17.5
Cooked and peeled small prawn tails over cos lettuce topped in a traditional Cocktail sauce and a lemon wedge.	
MALAYSIAN SATAY CHICKEN: (GF available) <i>Beer suggestions – Hells gate IPA</i> 	17
Tender grilled chicken thighs in a zesty peanut sauce, roasted coconut served with rice.	
BEEF FAJITAS: <i>Beer suggestions – Double Bridges IPA</i> 	18
Grilled Mexican spiced beef strips served with corn fritters, salsa, sour cream, tortillas and rice.	
VEGETABLE CREPE: <i>Beer suggestions – Gippsland Draught</i>	18
Sautéed Italian style vegetables inside a parmesan covered crepe.	
CAJUN TUNA STEAK: (GF) <i>Beer suggestions – Summer Kolsch</i>	18.5
Blackened yellow fin tuna over salad greens with fresh tomato and balsamic salsa.	
CRUMBED LAKES ENTRANCE WHITING FILLETS: <i>Beer suggestions – Bark Sheds Wheat Beer</i>	17.5
Crispy fried local sand whiting fillets served with housemade tartare sauce, greens and a lemon wedge.	

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HEALTHY BITES:

- TANDOORI LAMB SALAD: *Beer suggestions –Munich Dunkel*** **19**
Grilled marinated lamb tossed through cos lettuce, tomatoes, roasted capsicum, Spanish onion, roasted cashews, fresh mint and broken pappadums, dressed with a mango and cumin dressing served with natural minted yogurt.
- PRAWN AND AVOCADO SALAD: *Beer suggestions –Summer Kolsch*** **19.5**
Grilled prawns and cashew nuts, tossed together with spanish onion, tomato wedges, crispy bacon and roasted capsicum served on a bed of baby cos lettuce and a red wine & plum dressing, topped with an avocado rose.
- WARM CALAMARI SALAD: (GF available) *Beer suggestions –Bark Sheds Wheat Beer***  **19**
Pan fried calamari pieces on a crispy noodle salad dressed with a sweet chilli and sesame dressing.
- VIETNAMESE BEEF SALAD: (GF) – *Beer suggestions – Mossiface Pale Ale***  **19**
A gourmet version of the traditional Vietnamese beef salad full of the authentic flavours of Asia.
- TANDOORI VEGETABLE SALAD (GF available) *Beer suggestions –Tambo River Pilsner*** **19**
Spice coated baked capsicum, zucchini, cauliflower and potato tossed through cos lettuce, tomato, fresh mint, roasted cashews, Spanish onion with broken pappadums and dressed with mango and cumin dressing served with natural minted yogurt.
- GARDEN SALAD:** **6.5**
Served as a side.

PASTA BITES:

You choice of either spaghetti or penne

- CHICKEN AND AVOCADO: *Beer suggestions –Tambo River Pilsner*** **18.5**
Sautéed chicken pieces poached in garlic cream and finished with fresh avocado pieces.
- MEATBALLS: *Beer suggestions –Summer Kolsch*** **18.5**
House made zesty meatballs tossed through roasted capsicums, sun dried tomatoes, olives and a rich bolognaise sauce.
- VEGETARIAN LASAGNE: *Beer suggestions –Bark Sheds Wheat Beer*** **18**
Italian style vegetables and mozzarella cheese baked between lasagne sheets then spread with a basil and tomato sauce.
- SALAMI ARRABIATA: *Beer suggestions –Hells Gate IPA***  **18.5**
A spicy tomato based pasta with lots of garlic and chilli flavours.

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PIZZA BITES (GF Base available - \$3.50 extra):

GARLIC PIZZA: Garlic, herbed olive oil and mozzarella cheese.	9.5
CHILLI PIZZA:  Freshly ground chilli, roasted capsicum, Napoli sauce, herb infused olive oil & mozzarella cheese	9.5
ZAATAR PIZZA: A Middle Eastern style pizza topped with sumac, thyme, oregano, sesame seed, olive oil fresh tomato and mint yogurt.	12
MARGHERITA PIZZA: A fresh tomato and herb sauce finished with mozzarella cheese.	9.5
VEGETARIAN PIZZA: Tomato base topped with roasted capsicum, onion and cracked pepper jam, olives, fresh and semi dried tomatoes and mozzarella cheese, topped with sauteed spinach.	17.5
HAWAIIAN- QUEENSLAND STYLE: Napoli base topped with off the bone ham, pineapple pieces, onions, prawns and finished with mozzarella cheese.	18
MARIO:  Napoli sauce base with salami, ham, roasted capsicums, olives and semi dried tomatoes and topped with mozzarella cheese.	18
PORK BELLY PIZZA:  (GF not available) Thin strips of slow roasted pork belly drizzled with a little Chinese BBQ sauce, garlic, chillies and a little mozzarella cheese finished with fresh julienne apple.	18
ITALIAN CHICKEN PIZZA: Blackened grilled chicken pieces on a Napoli base topped with mozzarella cheese and finished with fresh diced tomato, onion, basil, balsamic glaze and olive oil.	18
TANDOORI LAMB PIZZA : Napoli base topped with slow roasted tandoori lamb, roasted capsicums, onion and mozzarella cheese finished with sliced tomato and minted yogurt.	18

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BIG BITES:

- PULLED PORK SANDWICH:** *Beer suggestions – Gippsland Draught*  **20.5**
Tender slow roasted pulled pork with pickled coleslaw, tex mex aioli, mozzarella cheese in a toasted soft bun, served with fried onion rings.
- BULLANT BEEF BURGER:** *Beer suggestions – Mossiface Pale Ale* **22.5**
A monstrous 250 gram house made beef patty inside a homemade burger bun with tomato, beetroot, bacon, lettuce, onion jam & whole grain mustard mayonnaise. Served beside steak fries, and finished with our famous Mossiface Pale Ale relish.
- CHICKEN BURGER:** *Beer suggestions – Summer Kolsch* **19.5**
Crispy chicken thigh fillets, avocado, grilled pineapple, salad greens, bacon, tomato and garlic aioli in a toasted bun. Served beside steak fries.
- CHINESE BBQ PORK:** (GF available) *Beer suggestions – Gippsland Draught* **30**
Slow roasted pork loin, marinated in a blend of chinese sweet spices, served beside nasi goreng rice topped with a sunny side egg and garnished with dried shallots.
- BULLANT STEAK:** (GF available) – *Beer suggestions – Pig and Whistle Brown Ale*
Market price depending on the cut, ask your waiter for today's cut.
Locally sourced beef, served on a bed of seasonal vegetables, finished with your choice of mushroom sauce, pepper sauce, blue cheese infused jus or homemade hot mustard.
- BAKED DORY AND SCALLOPS:** (GF) – *Beer suggestions – Tambo River Pilsner* **31**
Baked dory fillets with sauteed scallops topped with a tasty bisque cream sauce, served on top of Italian style vegetables.
- BULLANT SEAFOOD BASKET:** (GF available) *Beer suggestions – Bark Sheds Wheat Beer* **33**
A hot and cold selection of seafood consisting of fried local whiting fillets, squid tentacles, Spanish mussels, grilled scallops, a small prawn cocktail and blackened tuna steak served with dipping sauces and an edible tortilla basket.
- INDIAN CHICKEN CURRY:** **Spiced 3 to 10 (GF)** – *Beer suggestions Hells Gate–IPA* **29**
Made to order and chilled up to your liking.
This is the Chefs own spice blend to make this rich creamy curry served with rice, pappadums, mango chutney and achcharu vegetables.
- Number 3 being mild ,  5 being medium  and hotter from there up. 
- CAJUN CHICKEN FOCACCIA:** *Beer suggestions – Double Bridges IPA*  **19**
Grilled Cajun chicken topped with roasted capsicum, kalamata olives, mozzarella cheese and sun dried tomatoes toasted in house baked focaccia bread, beside steak fries, Mossiface Pale Ale relish and a small garden salad.

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SWEET BITES:

STICKY DATE PUDDING: <i>Beer suggestions – Piano Bridge Stout</i>	10
Sticky pudding made with a our Pig and Whistle Brown Ale marinated dates and drizzled with a caramel sauce and creme fraiche.	
MOCHA CREAM BRULEE: (GF) <i>Beer suggestions – Munich Dunkel</i>	10
A rich traditional Brulee with a lovely coffee hit and served with creme fraiche.	
WARM APPLE AND RHUBARB STRUDEL: <i>Beer suggestions –Tambo River Pilsner</i>	10
House made strudel served with vanilla ice cream.	
CREPE SUZETTE: <i>Beer suggestions- Bark Sheds Wheat Beer</i>	10
A rich traditional Crepe, with beurre Suzette, a sauce of caramelized sugar and butter, orange juice, zest and Grand Marnier liquor with a hint of local passionfruit topped with creme fraiche.	
SEASONAL CHEESE CAKE: <i>Beer suggestions – Gippsland Draught</i>	10
Served with a berry coulis.	

COFFEE & TEA:

Cappuccino:	4	Latte:	4
Long Black:	4	Short Black:	3.5
Long Macchiato:	4	Short Macchiato:	3.5
Chai Latte	4	Hot Chocolate:	4
Flat White	4	Earl Grey Tea:	4
English breakfast tea:	4	Green Tea:	4
Peppermint Tea:	4	Baby Chino:	.50
Soy Milk:	.50	Chai Tea	4
Extra Shot:	.50		
Mug:	1		

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