

BREAKFAST

Available until 5pm

Cereal Cornflakes, Nutri-Grain, Rice Bubbles, Coco Pops, Muesli (V)	6.50
Toast - Sourdough - Raisin - Gluten free served with a selection of spreads (VG,GFO)	6.00
Strawberry Yoghurt (GF)	5.00
Fresh Fruit seasonal fruit topped with strawberry yoghurt (VGO, GF)	15.00
Porridge served with fresh fruit, berry compote, almond flakes & mixed seeds (V)	16.00
Fruit & Nut Granola housemade fruit & nut granola, poached pear, berry compote & strawberry yoghurt (VG, GF)	17.00
Avocado & Tomato Toast cherry tomatoes, smashed avocado, toasted pumpkin seeds, goat's cheese & balsamic on toasted pumpkin bread (V,GFO) add poached egg +3.00	18.00
Eggs & Bacon fried, poached or scrambled, on sourdough toast (GFO)	17.00
Brekky Burger bacon, egg, cheese, hashbrown, chipotle sauce in a sourdough bun (GFO)	18.00
Eggs Benedict with leg ham & hollandaise on an English muffin (GFO)	18.00
The Big Brekky sausage, eggs, bacon, tomato, spinach, mushrooms & hashbrown on sourdough toast (GFO)	26.00
Kids Brekky bacon, egg & hashbrown on toast (GFO)	13.00
Sweet Potato Corn Fritters sweet potato & sweetcorn fritters, wilted spinach, beetroot relish & grilled tomato (GF, VG) add poached egg +3.00	16.00

BREAKFAST EXTRAS

hashbrown, mushrooms, spinach, tomatoes, hollandaise, egg	+3.00
avocado, sausage, house-made baked beans, bacon	+6.00
sourdough bread, gluten free bread	+3.00

SNACKS & TO SHARE

Bowl of Chips with aioli & tomato sauce (GF,V)	10.00
Seasoned Potato Wedges with sour cream & sweet chilli	12.00
Grazing Plate hummus dip, cheddar cheese, salami, mount zero olives, pickles & pita crisps add brie cheese +8.00	20.00

STARTERS

Herb & Cheese Bread (GFO,V)	10.00
Garlic & Cheese Bread (GFO,V)	10.00
Sweet Chilli Pizza with sour cream & fresh herbs (GFO, VGO)	16.00
Margarita Pizza fresh mozzarella, basil, napoli sauce, cheese (GFO)	16.00
Crumbed Calamari lemon pepper crumb with aioli & lemon wedge (GFO)	18.00
Beef Sliders (4) Beef patty, cheese, pickles & tomato relish	18.00
Pan Fried Prawns (6) tossed in a garlic infused sweet & sour soy sauce (GF)	18.00

Beef Tataki Japanese salad of thinly sliced rare pepper beef, cucumber, lemon mayo & citrus soy dressing (GF)	19.00
Pork Belly Bao Buns (3) crispy pork belly, slaw & hoisin sauce	16.00
Steamed Dumplings (5) - Prawn & Ginger - Pork Wonton - Shiitake Mushroom (V,GF) all served with Chilli Oil & Soy	16.00

Nachos salsa, sour cream & guacamole (GF,VG) add chilli beef +5.00	18.00
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Buffalo Wings honey soy, korean spicy sauce (GF)	18.00
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Chicken Yakitori Grilled chicken skewers with a soy & sake glaze (GF)	18.00
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PIZZA

Pumpkin Pizza roasted pumpkin, confit garlic base, rocket, roasted capsicum, goat's cheese & pesto (VGO, GFO) add chicken +3.00	21.00
Pulled Pork Pizza pulled pork, spinach, capsicum, red onion, napoli sauce, drizzled with chipotle mayo (GFO)	24.00

LUNCH

Available until 5pm

Chicken Caesar Wrap chicken, cos lettuce, bacon, caesar dressing with chips	17.00
Fresh Salad Wrap hummus, avocado, tomato, cucumber, carrot, onion & fresh herbs with chips (V) add chicken +4.00	16.00

Roast Pumpkin Focaccia roast pumpkin, caramelised onion, spinach & haloumi cheese, toasted with chips (V,GFO)	18.00
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Chicken Focaccia chicken, avocado, cheese, semi-dried tomatoes & aioli, toasted with chips (GFO)	19.00
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BLT warmed turkish garlic & herb bread, aioli, crispy bacon, lettuce & tomato with chips (GFO) add grilled chicken +5.00	16.00
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SALAD

Mixed leaf & Cos Salad tomato, avocado, cucumber, red onion, croutons, soft boiled egg, parmesan & garlic aioli (VGO, GF)	18.00
grilled chicken + 5.00 tofu + 5.00 lemon pepper calamari + 6.00	

Roast Duck Salad rice noodles, crispy vegetables, fresh herbs, orange, silky sesame dressing, toasted sesame, crunchy peanuts & fried shallots (GF)	26.00
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PASTA & WOK

Chilli Chicken Spaghetti chicken, bacon, onion, chilli ghee, spinach, spaghetti & parmesan	26.00
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Hoisin Beef Wok marinated beef stir-fried with asian vegetables, hoisin sauce, bean shoots & fresh herbs - served on your choice of steamed rice or hokkien noodles	27.00
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Nasi Goreng chicken, bacon, shrimp, chilli, rice, fried shallots & a fried egg (GF) vegetarian on request	26.00
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Salt & Pepper Calamari Wok fried calamari with asian vegetables, sweet chilli soy sauce & bean shoots (GF) - served on your choice of steamed rice or hokkien noodles	27.00
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SPECIALTIES

Market Fish please see the specials board (GF)	
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Curry of The Day please see the specials board (GF)	
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Chicken Parmigiana leg ham, napoli, mozzarella with chips & salad (GFO,VG)	28.00
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Vegan Parmigiana house made crumbed vegetable schnitzel topped with napoli & vegan cheese served with chips & salad (GF)	26.00
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Beer Battered Flat Head with chips, salad & tartare	28.00
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Vegetarian Lasagne layers of vegetarian "bolognese", lasagne sheets, bechamel & cheese served with greek salad(V)	26.00
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Crumbed Lamb Cutlets ratatouille, crushed chat potatoes & green herb sauce	39.00
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Pork Belly slow cooked pork belly, sweet potato puree, baby bok choy & chinese masterstock sauce (GF)	35.00
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Bangers & Mash Salt Kitchen pork sausages, minted green peas & onion gravy (GF)	27.50
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Chicken Kiev stuffed with garlic butter served with mash, steamed vegetables, bacon & gravy	34.00
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THE GRILL

Open Steak Sandwich scotch fillet, bacon, egg, lettuce, caramelised onion, tomato, relish & cheese with chips (GFO)	28.00
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Waubra Prime Steaks (GF) 400gm Prime Porterhouse 39.50 300gm Scotch Fillet 43.00	
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Sauces Rich Gravy (GF), Green Peppercorn (GF), Mushroom Gravy (GF), Garlic Butter (GF), English Mustard (GF)	
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All steaks served with chips & salad or mash & steamed vegetable

GF - Gluten Free GFO - Gluten Free Option V - Vegetarian VGO - Vegan Option	
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Gluten Free Bread +3.00 Gluten Free Pizza Base +5.00 Vegan Cheese +3.00	
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DIETARIES

GF indicates the ingredients of the dish. We use flour, nuts, soy & sesame in our kitchen, and cannot guarantee no traces of any particular allergen across our menu.

BURGERS

Vegiburger Housemade falafel burger with, lettuce, tomato, lemon-tahini sauce (VGO,GFO)	26.00
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Golden Fried Chicken Burger golden fried buttermilk chicken, coleslaw, pickles, cheese & chipotle BBQ mayo (GFO)	26.00
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Sher Wagyu Beef Burger lettuce, caramelised onion, bacon, egg, cheese, tomato & classic burger sauce (GFO)	26.00
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All burgers served with chips

KIDS (12 & Under)

Chicken Nuggets & Chips	11.00
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Housemade Falafel & Chips (GF,VG)	11.00
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Spaghetti Bolognese	13.00
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Half Chicken Parma & chips	14.00
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Grilled Chicken & salad (GF)	12.00
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Fried Fish & Chips	14.00
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Beef Sliders & Chips (2) beef patty, cheese, tomato sauce	14.00
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Frog in the Pond (GF) Frog in the Snow (GF) Ice Cream & Milo	7.00
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All kids meals come with an activity bag

DAILY FAVOURITES

Burger Monday Selection of tasty Red Lion burgers	22.00
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T-Bone Tuesday 400g T-bone cooked to your liking, your choice of sauce, served with chips & salad	32.90
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Wednesday & Thursday Parma-Rama a variety of toppings to choose from	24.00
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Friday RAW happy hour from 5pm - 7pm for loyalty members. Drink specials, finger food & more!	
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DESSERTS

Sticky Date Pudding with a warm butterscotch sauce & toffee ice cream (V)	14.00
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Chocolate Brownie chocolate ganache, ice cream & hazelnut praline (GF,V)	14.00
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Berry Pavlova meringue, berry coulis, fresh strawberries & cream (GF)	14.00
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Vanilla Crème Brulee Vanilla creme brulee served with orange sorbet & chocolate "soil"	12.00
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Smash vanilla ice cream with peppermint crisp, smarties, sprinkles & snakes (GFO, V)	12.00
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Red Lion Sundae ice cream with chocolate, strawberry or butterscotch sauce, wafer & sprinkled with nuts (GF,V)	12.00
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Affogato espresso, vanilla ice cream & your choice of Baileys, Frangelico, Kahlua or Vanilla Galliano (GF)	14.00
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Dessert of the Day please see the specials board	
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COFFEE	Cup	Mug	T/A
	5.00	5.50	5.50
Cappuccino, Latte, Flat White, Espresso, Long Black, Macchiato, Hot Chocolate, Chai Latte			

Almond, Lactose Free, Soy + 1.00

Iced Coffee	7.00
Iced Chocolate	7.00

ZOETIC TEA

English Breakfast, Earl Grey, Peppermint, Lemongrass, Green, Chamomile	Mug	Pot
	4.50	6.00



EFTPOS Surcharge 1.5% Applies
Public Holiday Surcharge on Food 15%

BY THE GLASS

WHITE WINE

	150ml	250ml
821 South Sauvignon Blanc (Marlborough, NZ)	10.00	15.00
Morgan's Bay Chardonnay (S.E. Vic)	8.00	11.00
Coldstream Hills Chardonnay (Yarra Valley, Vic)	14.00	19.00
Leo Buring Dry Riesling (Clare Valley, S.A.)	11.00	16.00
T'Gallant Grace Pinot Grigio (Mornington Peninsula, Vic)	11.00	16.00
Punt Road Pinot Gris (Yarra Valley, Vic)	12.00	17.00

SPARKLING WINE

	150ml
Yellowglen 200ml Piccolo Yellow or Pink (S.E. Vic)	10.00
Seppelt Salinger Premium Cuvee (S.E. Vic)	11.00
T'Gallant Lightly Sparkling Prosecco (Mornington Peninsula, Vic)	10.00
Chandon Garden Spritz (Yarra Valley, Vic) Blended with orange bitters served over ice	16.00

ROSÉ

	150ml	250ml
McGlashan Rosé (Bellarine Peninsula, Vic)	12.00	18.00

RED WINE

	150ml	250ml
Umbrella Man Shiraz by Michael Unwin (Ballarat, Vic)	12.00	18.00
Pepperjack Shiraz (Barossa, S.A.)	10.00	16.00
Lindeman's Henry's Sons Shiraz Cabernet Sauvignon (S.E. Vic)	8.00	11.00
Wynns The Gables Cabernet Sauvignon (Coonawarra, S.A.)	11.00	16.50
St Huberts Cabernet Merlot (Yarra Valley, Vic)	12.00	18.00
Blue Pyrenees Estate Merlot (Pyrenees, Vic)	12.00	18.00
Nintingbool Pinot Noir (Ballarat, Vic)	12.00	18.00

TAP WINES

	150ml	250ml	1l Bottle
T'Gallant Juliet Blush Moscato (Mornington Peninsula, Vic)	9.00	13.50	48.00
Squealing Pig Sauvignon Blanc (Marlborough, NZ)			
Morgan's Bay Chardonnay (S.E. Vic)		27.90	
Coldstream Hills Chardonnay (Yarra Valley, Vic)		57.90	
Seppelt The Drives Chardonnay (Vic)		31.50	
Abel's Tempest Chardonnay (Tasmania)		47.90	
Nintingbool Chardonnay (Ballarat)		49.90	
Delatite Chardonnay (Mansfield, Vic)		52.00	
Captain's Creek Organic Chardonnay (Blampied, Vic)		38.90	
Vasse Felix Filius Chardonnay (Margaret River, W.A.)		53.90	
Penfolds Bin 311 Chardonnay (Multi Regional, Cool Climate)		99.00	
Penfolds Bin 51 Riesling (Eden Valley, S.A.)		75.90	
Grosset Polish Hill Riesling (Clare Valley, S.A.)		145.00	
Leo Buring Dry Riesling (Clare Valley, S.A.)		46.90	
Rieslingfreak No 2 (Polish Hill River, Clare Valley, S.A.)		58.00	
Mitchelton Blackwood Park Riesling (Central Vic)		45.90	
821 South Sauvignon Blanc (Marlborough, NZ)		42.90	
Shaw and Smith Sauvignon Blanc (Adelaide Hills, S.A.)		59.90	
Flowerpot Organic Sauvignon Blanc (Marlborough, NZ)		41.90	
Tram Car Sauvignon Blanc Semillon Michael Unwin (Ballarat, Vic)		45.90	
T'Gallant Grace Pinot Grigio (Mornington Peninsula, Vic)		46.90	
Punt Road Pinot Gris (Yarra Valley, Vic)		49.90	
Port Phillip Estate Quartier Pinot Gris (Balnarring, Vic)		59.00	
Shadowfax Pinot Gris (Macedon Ranges, Vic)		59.90	
Vincent Tremblay Chablis (Burgundy, France)		92.00	

WHITE BY THE BOTTLE

RED BY THE BOTTLE

Umbrella Man Shiraz by Michael Unwin (Ballarat, Vic)	52.00
Pepperjack Shiraz (Barossa, S.A.)	49.90
Penfolds St. Henri Shiraz (S.A.) Vintages displayed in cabinet	195.00
Penfolds RWT Shiraz (S.A.) Vintages displayed in cabinet	345.00
Kennedy Cambria Shiraz (Heathcote, Vic)	73.90
Seppelt St. Peters Grampians Shiraz (Grampians, Vic)	150.00
Wirra Wirra Catapult Shiraz (McLaren Vale S.A.)	49.90
Campbells Bobbie Burns Shiraz (Rutherglen, Vic)	48.90
Penfolds Bin 28 Kalimna Shiraz (S.A.)	79.90
Tattooed Lady Shiraz by Michael Unwin (Ballarat, Vic)	115.00
Penfolds Bin 128 Shiraz (Coonawarra, S.A.)	120.00
Penfolds Bin 150 Marananga Shiraz (Barossa Valley, S.A.)	180.00
Wynns Coonawarra Estate - Michael Limited Release Shiraz (SA)	250.00
Penfolds Grange (S.A.) Vintages displayed in cabinet	1190.00
Ellis Premium Shiraz (Heathcote, Vic)	99.00
Jasper Hill Georgia & Friends Shiraz (Heathcote, Vic)	175.00
Wolf Blass Platinum Label Shiraz (Barossa Valley, S.A.)	370.00
Lindeman's Henry's Sons Shiraz Cabernet Sauvignon (S.E. Vic)	27.90
Penfolds Koonunga Hill Shiraz Cabernet (S.A.)	39.90
Penfolds Bin 389 Cabernet Shiraz (S.A.) Vintages displayed in cabinet	160.00
Penfolds Bin 138 Shiraz Grenache Mataro (Barossa Valley, S.A.)	99.90
Catena Zapata Shiraz Mourvèdre Malbec (Mendoza, Argentina)	69.90
Wynns Black Label Cabernet Sauvignon (Coonawarra, S.A.)	77.90

RED BY THE BOTTLE

Wynns The Gables Cabernet Sauvignon (Coonawarra, S.A.)	48.00
Vasse Felix Filius Cabernet Sauvignon (Margaret River, WA)	53.90
Penfolds Bin 707 Cabernet Sauvignon (S.A.) Vintages displayed in cabinet	365.00
Penfolds Bin 407 Cabernet Sauvignon (S.A.) Vintages displayed in cabinet	185.00
Penfolds Bin 704 Cabernet Sauvignon (Napa Valley, USA)	185.00
Wynns Coonawarra Estate John Riddoch Limited Release Cabernet Sauvignon	250.00
Sandy Farm Organic Cabernet Merlot (Daylesford, Vic)	39.90
St Huberts Cabernet Merlot (Yarra Valley, Vic)	52.00
Blue Pyrenees Estate Merlot (Pyrenees, Vic)	52.00
Castello di Gabbiano Chianti Classico (Tuscany, Italy)	49.90
Fighting Gully Road Sangiovese (Beechworth, Vic)	65.00
Nintingbool Pinot Noir (Ballarat, Vic)	52.00
Clyde Park Locale Pinot Noir (Bannockburn, Vic)	61.00
St. Huberts The Stag Pinot Noir (Yarra Valley, Vic)	49.90
Penfolds Bin 23 Pinot Noir (Adelaide Hills, S.A.)	81.90
Eastern Peak Intrinsic Pinot Noir (Coghills Creek, Vic)	95.00
Chartley Estate Pinot Noir (Tamar Valley, Tas)	77.00
Zinio Rosado Tempranillo (Rioja, Spain)	43.00
Aix Maison Saint Aix Rosé (Vin De Provence, France)	74.00
Penfolds Max's Rosé (Adelaide Hills, S.A.)	63.00
McGlashan Rosé (Bellarine Peninsula, Vic)	52.00
Nintingbool Rosé (Ballarat, Vic)	49.90
Chateau Minity M Rosé (Cotes De Provence, France)	75.00

ROSÉ BY THE BOTTLE

SPARKLING BY THE BOTTLE

Seppelt Salinger Premium Cuvee (S.E. Vic)	49.00
Henry's Sons Sparkling Cuvee (Vic)	27.90
Billecart-Salmon Brut Rosé (Mareuil-sur-Ay, France)	250.00
Jansz Premium Rosé (Pipers Brook, Tasmania)	69.00
Moët & Chandon Brut Imperial (Epernay, France)	155.00
Kreglinger Brut NV (Pipers Brook, Tasmania)	75.00
T'Gallant Prosecco (Mornington Peninsula, Vic)	47.00
Chandon Garden Spritz (Yarra Valley, Vic) Blended with orange bitters served over ice	70.00

FORTIFIED 60ml

Penfolds Club Port	4.00
McWilliams Hanwood Tawny Port	5.00
Campbells Rutherglen Muscat	10.00
Campbells Liquid Gold Topaque	10.00
Penfolds Grandfather Port	16.00
Bethany Late Harvest Riesling 500 ml Bottle (Barossa, S.A.)	50.00

BREWERY FRESH

The glorious copper tanks contain the freshest Draught Beer.

Unpasteurised beer is the purest's beer, unlike other beers, it is not heated to 70 degrees during the brewing process. It is Carlton Draught served as the brewer intended with a lively taste profile and a smooth finish.

Try our Carlton Draught Brewery Fresh today.

ON TAP

Carlton Draught Tank 4.6%
Carlton Dry 4.5%
Great Northern Super Crisp 3.5%
Carlton Dry Mid 3.5%
Balter XPA 5%
Guinness 4.2%
Stone & Wood 6%
Asahi 5%
Canadian Club & Dry 4.8%
Hard Solo (No Sugar) 4.5%
Bulmers Cider 4.7%
Please see our staff for the selection of our rotating beers on tap

HANDMADE COCKTAILS

Dark 'n Stormy Kraken Rum, Brookvale Union Ginger Beer, Bitters	14.00
Mojito Bacardi, Fresh Mint	17.00
Caribbean Sunset Malibu, Strawberry Liqueur, Pineapple Juice	18.00
Pina Colada Malibu, Coconut, Pineapple	18.00
Toberone Frangelico, Kahlua, Baileys, Creme de Cacao	20.00
Cosmopolitan Vodka, Cointreau, Cranberry Juice	17.00
Espresso Martini Espresso, Vodka, Creme de Cacao	20.00
Hugo Spritz St Germain Elderflower (45ml), Prosecco, soda, fresh Mint and Lime	18.00
French Martini Chambord Liqueur, Vodka, Pineapple juice	18.00
Aperol Spritz Aperol, Prosecco, Soda, Orange Slice	20.00
Amaretto Sour Disaronno, Makers Mark Bourbon, Egg White, Lemon	21.00
Frosty Fruit Peach Schnapps, Midori, Pineapple Juice, Lemon	17.00
Passionfruit Sting Vodka, Malibu, Passionfruit, Lime	20.00

ZERO & LOW ALC

Squealing Pig Zero Rosé (Marlborough, NZ) 375 ml	15.00
Squealing Pig Sauvignon Blanc (Marlborough, NZ) 750 ml 5% alc	35.00
Great Northern Zero	6.00

BECOME A RED LION REWARDS MEMBER TODAY

