

Stacks

BREADS & MEZZE TO SHARE

GARLIC BREAD ^V	6.00	HONEY CHILLI CHEESE BREAD ^V	6.00
TRIO OF DIPS taramasalata, olive tapenade, salmon mousse served with assorted bread	14.00	VINE RIPENED TOMATO BRUSCHETTA	9.50
SOURDOUGH LOAF ^{V DF}	8.00	ANTIPASTO TO SHARE	16.00
extra virgin olive oil & murray river pink salt		cured meats, fetta, marinated olives, cornichons & toasted sourdough	

ENTREES

GRILLED CALAMARI SALAD ^{GF DF} mixed leaf salad, avocado, sprouts, tomato & spicy citrus dressing	18.00	SALT & PEPPER CALAMARI with tzatziki & lemon	21.00
PAN FRIED HALOUMI ^{GF DF V} with compressed watermelon, rocket & walnut crunch	16.00	FRESH BABY OCTOPUS ^{GF DF} marinated & grilled with lemon, chilli & oregano	24.00
TEMPURA SOFT SHELL CRAB with pineapple, shallot & chilli salad	19.00	SPINACH & PUMPKIN SALAD ^{GF V} with fetta, spiced beetroot, pinenuts & orange vinaigrette	16.00
GARLIC PRAWNS with olive oil, garlic & chilli	22.00	CAESAR SALAD	14.00
LAMB CUTLETS ^{GF} with spiced aubergine, cumin mayonnaise & harissa oil	22.00	croutons, bacon, parmesan, egg & cos lettuce with a traditional caesar dressing add chicken or smoked salmon (\$5 extra)	

SIDES & SALADS

FRIES ^{DF V}	8.00	GREEN SALAD ^{GF DF V}	10.00
CREAMED POTATOES ^{GF V}	8.00	SPINACH, FETTA, PUMPKIN & PINENUT SALAD	16.00
BUTTERED GREEN BEANS ^{GF V}	8.00	GREEK SALAD ^{GF V}	14.00
STEAMED VEGETABLES ^{GF V}	11.00	CAESAR SALAD	14.00
ONION RINGS	8.00		

MAINS

GRILLED SALMON FILLET with asparagus, snow peas, capsicum shavings & béarnaise sauce	34.00	SALT & PEPPER CALAMARI with tzatziki & lemon	26.00
GRILLED BARRAMUNDI FILLET with broccolini and lemon butter. Served with homemade chips	34.00	TWICE COOKED WAGYU BEEF CHEEKS ^{GF} slowly braised & oven roasted with sauteed bacon, wild mushrooms & red wine jus	32.00
FREE RANGE CHICKEN BREAST ^{GF} stuffed with bocconcini & slow roast cherry tomato with crispy pancetta & a basil jus	28.00	TWICE COOKED LAMB SHOULDER ^{GF} slowly braised and oven roasted with sweet potato mash, confit of garlic & lamb jus	34.00
KANGAROO LOIN ^{GF} with raspberry glaze, goats cheese & baby vegetables	32.00	STACKS WAGYU BEEF BURGER with bacon, tomato relish, cheese, tomato, rocket, beetroot on a brioche bun, served with chips & onion rings	18.00
SPAGHETTI CARBONARA with bacon, onion & white wine cream sauce	25.00	LAMB SOUVLAKI marinated with oregano, mint & olive oil, served with tzatziki & greek salad	24.00
FRIED FISH & CHIPS with tartare sauce & lemon	21.00	CHICKEN SOUVLAKI marinated with oregano, mint & olive oil, served with tzatziki & greek salad	24.00
VEGETARIAN TAGLIATELLE ^V wild mushrooms in a creamy sauce	24.00		
KING PRAWN PAPPARDELLE garlic, chilli, tomato pesto, sunblushed tomatoes, wild rocket & chilli oil	29.00		



GIANT PORK RIBS

Basted in chef's own famous tequila bbq sauce served with chips

HALF RACK \$36.00
FULL RACK \$54.00

\$20 PIZZA *Gluten free bases available*

MARGARITA ^V tomato sauce, oregano with melted mozzarella cheese	SOUVLAKI CHICKEN chicken marinated in lemon & oregano with spiced garlic yoghurt & parsley
HAWAIIAN double smoked ham with pineapple	PIZZA MARINARA king prawn, mussels & baby calamari on a rich tomato sauce with shredded mozzarella, torn basil & fried capers
PEPPERONI spicy pepperoni, tomato, chilli & mozzarella	PERI PERI CHICKEN marinated spicy chicken, capsicum, red onion & chilli
PRAWN & CHILLI tiger prawns with chilli & spanish onion	ROAST PUMPKIN & FETTA PIZZA ^V with spinach & pine nuts
TAVERNA ham, pepperoni, chorizo, mushroom & mozzarella	VEGETARIAN SUPREME ^V roasted peppers, red onion, marinated artichokes, kalamata olives with buffalo mozzarella
CHORIZO & CHILLI chorizo sausage, cheese & a touch of chilli	
SLOW ROASTED CHICKEN with bacon, homemade BBQ sauce, shallot & caramelised onion	

KIDS MENU *Kids under 12 years*

FRESH SPAGHETTI NAPOLITANA ^V	11.00	MARGARITA PIZZA ^V	11.00
FISH & CHIPS	11.00	HAM & PINEAPPLE PIZZA	11.00
CRUMBED CHICKEN TENDERS served with chips	11.00	WAGYU BURGER served with chips	11.00

ALL KIDS MENUS SERVED WITH SOFT DRINK & ICE-CREAM FOR DESSERT

DESSERTS

HEAVENLY CRUNCH 14.00 chocolate coated crunchy tiramisu with salted caramel & hazelnut crunch filling served with a chocolate macaron, strawberry & snickers ice cream	CHOCOLATE FONDANT 14.00 mascarpone & vanilla bean ice cream
STICKY DATE PUDDING 14.00 with warm butterscotch sauce & vanilla bean ice cream	BAILEYS BRULEE 14.00 with salted caramel ice cream & pistachio biscotti
RED VELVET CAKE 14.00 passionfruit cream cheese frosting, coconut snow & raspberry sorbet	ICE CREAM SUNDAE EXTRAVAGANZA 14.00 trio of ice creams, marshmallows, chocolate lollypops & much more



PRIME MEAT SELECTION

ALL STEAKS ARE SERVED WITH CREAMY MASH POTATO, CHIPS OR SALAD

PRIME RUMP STEAK Aged Grain Fed ^{GF} 19.00	PRIME SCOTCH FILLET Aged Grain Fed ^{GF} 36.00	FILET MIGNON ^{GF} 40.00 prime fillet wrapped in bacon
PRIME TOP CUT SIRLOIN Aged Grain Fed ^{GF} 21.00	PRIME TENDERLOIN FILLET Aged Grain Fed ^{GF} 39.00	SURF & TURF ^{GF} 42.00 top cut sirloin & grilled prawns
PRIME RIBEYE ON THE BONE Aged Grain Fed ^{GF} 38.00	PRIME T-BONE Aged Grain Fed ^{GF} 28.00	

SAUCES \$4.00 ~ MUSHROOM, PEPPERCORN, RED WINE JUS OR BÉARNAISE

A SURCHARGE OF 8% IS APPLICABLE ON WEEKENDS AND PUBLIC HOLIDAYS EXCLUDING KIDS MENU & SET MENU

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WINE LIST

PRIVATE LABEL WINE		GLASS 150ML	BOTTLE
Private Label Semillon Sauvignon Blanc	South East Australia	\$8.50	\$38.00
Private Label Pinot Gris	Riverina, NSW	\$8.50	\$38.00
Private Label Chardonnay	South East Australia	\$8.50	\$38.00
Private Label Cabernet Merlot	South East Australia	\$8.50	\$38.00
Private Label Shiraz	Riverina, NSW	\$8.50	\$38.00
PROSECCO			
De Bortoli King Valley Prosecco	King Valley, VIC	\$11.00	\$53.00
La Riva Dei Frati Prosecco DOC Treviso	Veneto, Italy		\$59.00
SPARKLING / CHAMPAGNE			
Cockle Bay Cuvee Brut NV	South East Australia	\$9.00	\$42.00
Chandon Brut NV	Yarra Valley, Vic	\$12.50	\$60.00
Chandon NV Rose	Yarra Valley, Vic	\$12.50	\$60.00
Chandon S	Yarra Valley, Vic	\$14.00	\$66.00
served on ice & garnished with a twist of orange peel			
Moet & Chandon Imperial Brut NV	Epernay, France		\$105.00
Veuve Clicquot Brut NV	Reims, France		\$115.00
MOSCATO			
Yalumba 'Christobels' Moscato	Barossa Valley, SA	\$11.00	\$53.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$12.00	\$56.00
RIESLING			
Pewsey Vale Vineyard Riesling	Eden Valley, SA	\$12.00	\$58.00
Jim Barry 'The Lodge Hill' Riesling	Clare Valley, SA	\$12.50	\$59.00
Parish 'Single Estate' Riesling	Coal River Valley, TAS		\$63.00
SAUVIGNON BLANC & BLENDS			
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$10.00	\$48.00
Nepenthe 'Altitude' Sauvignon Blanc	Adelaide Hills, SA	\$11.50	\$56.00
Nautilus Estate Sauvignon Blanc	Marlborough, NZ		\$59.00
Freycinet 'Wineglass Bay' Sauvignon Blanc	Tasmania		\$65.00
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	\$15.00	\$73.00
Brokenwood '8 Rows' Sauvignon Blanc Semillon	Hunter Valley, NSW	\$11.50	\$56.00
Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	\$12.00	\$58.00
CHARDONNAY			
Tempus Two 'Wilde' Chardonnay	Hunter Valley, NSW	\$11.50	\$56.00
McGuigan 'The Shortlist' Chardonnay	Adelaide Hills, SA	\$12.00	\$58.00
Vasse Felix 'Filius' Chardonnay	Margaret River, WA	\$13.00	\$62.00
Heggies 'Vineyard Estate' Chardonnay	Eden Valley, SA		\$67.00
Kooyong 'Clonale' Chardonnay	Mornington Peninsula, VIC		\$70.00
PINOT GRIS / GRIGIO			
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$11.50	\$56.00
Redbank 'King Valley' Pinot Grigio	King Valley, VIC	\$11.50	\$56.00
ROSE			
La Vieille Ferme Rose	Rhone, France	\$10.50	\$50.00
La Boheme Act 2 Pinot Noir Rose	Yarra Valley, VIC	\$11.50	\$56.00
Nepenthe Pinot Noir Rose	Adelaide Hills, SA	\$12.00	\$58.00
Triennes Rose	Provence, France	\$12.50	\$60.00
GSM / TEMPRANILLO / MERLOT			
Atzes GSM	Barossa Valley, SA	\$12.00	\$58.00
Heirloom 'Adelaide Hills' Tempranillo	Adelaide Hills, SA		\$62.00
Smith & Hooper Merlot	Limestone Coast, SA	\$11.50	\$56.00
PINOT NOIR			
Opawa Pinot Noir	Marlborough, NZ	\$12.50	\$60.00
Tarrawarra Estate Pinot Noir	Yarra Valley, VIC	\$13.00	\$63.00
Nepenthe 'The Good Doctor' Pinot Noir	Adelaide Hills, SA		\$64.00
Mt Difficulty 'Roaring Meg' Pinot Noir	Central Otago, NZ		\$69.00
Cloudy Bay Pinot Noir	Marlborough, NZ		\$81.00
SHIRAZ			
Earthworks Barossa Shiraz	Barossa Valley, SA	\$10.50	\$49.00
De Bortoli 'Woodfired Heathcote' Shiraz	Heathcote, VIC	\$11.50	\$56.00
Dandelion 'Lioness of McLaren Vale' Shiraz	McLaren Vale, SA		\$62.00
Tempus Two 'Pewter Series' Shiraz	Barossa Valley, SA		\$69.00
McGuigan 'Hand Made' Limited Release Shiraz	Langhorne Creek, SA		\$72.00
Brokenwood 'Hunter Valley' Shiraz	Hunter Valley, NSW		\$77.00
CABERNET & BLENDS			
McGuigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$11.50	\$56.00
De Bortoli 'Estate Grown' Cabernet Sauvignon	Yarra Valley, VIC	\$12.00	\$58.00
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA		\$63.00
Melba 'Reserve' Cabernet Sauvignon	Yarra Valley, VIC		\$79.00
Brokenwood '8 Rows' Cabernet Sauvignon Merlot	Gundagai, NSW/ McLaren Vale, SA	\$12.00	\$58.00
Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River, WA	\$13.00	\$63.00
DESSERT WINE			
De Bortoli 'Noble One' Botrytis Semillon	Riverina, NSW	90ML \$15.00	375ML \$65.00

DRINKS

TAP BEER	GLASS	PINT	JUG	BOTTLE BEER	
Great Northern Super Crisp Lager 3.9%	7.50	11.00	21.00	Local Beer	
Carlton Draught 4.6%	8.00	12.00	22.00	Cascade Premium Light 2.6%	7.00
Pure Blonde 4.2%	8.00	12.00	22.00	Victoria Bitter 4.9%	8.00
Four Pines Pacific Ale 3.5%	8.00	12.00	22.00	Crown Lager 4.9%	8.50
Fat Yak Pale Ale 4.7%	8.50	13.00	24.00	Craft Beer Bottles	
Coopers Pale Ale 4.5%	8.50	13.00	24.00	Lord Nelson Three Sheets Pale Ale 4.9%	9.00
Goose Island Session IPA 4.1%	9.00	13.00	24.00	Cricketers Arms Scorcher Summer Ale 4.6%	9.00
Stella Artois 5.0%	9.00	13.00	25.00	Coopers Celebration Ale 5.2%	9.00
4 Pines Kolsch 4.7%	9.00	13.00	25.00	Craft Beer Cans	
Asahi Super Dry 400ml 5.0%	9.50	14.00	26.00	Coopers Session Ale Can 4.2%	9.00
				Colonial Kolsch Can 4.8%	9.00
				Colonial Pale Ale Can 4.4%	9.00
TAP CIDER				International Beer	
Lumber Yak Mountain Cider 4.5%				Corona Extra 4.5%	9.00
8.50 glass 13.00 pint 23.00 jug				Hoegaarden White 4.8%	9.00
				Peroni Nastro Azzurro 5.1%	9.50
				Asahi Super Dry Black 5.5%	9.50
BOTTLE CIDER				WATER	
Pure Blonde Crisp Apple Cider 4.2%		9.00		Sparkling ~ S. Pellegrino 1litre	10.50
Somersby Pear Cider 4.5%		9.00		Still ~ Acqua Panna 1litre	10.50
Somersby Watermelon Cider 4.0%		9.00		FRUIT PUNCH MOCKTAIL	glass 8.50 jug 20.00
				Muddled Limes, Strawberry Puree & Mint shaken with Cranberry, Orange & Guava Juices plus Passionfruit Pulp served long over ice	
SOFT DRINK		glass 3.50	jug 13.00	OTHER	
Dry Ginger Ale, Lemonade, Lemon Squash, Pepsi, Pepsi Max, Soda Water, Tonic				Schweppes Ginger Beer	5.00
				Red Bull can 250ml	6.00
JUICE		glass 4.00	jug 15.00		
Cloudy Apple, Cranberry, Guava, Orange, Pineapple, Ruby Red Grapefruit, Tomato					

COCKTAILS

APEROL SPRITZ	14.00	MANGO TANGO	16.00
aperol, fee brothers orange bitters and topped with de bortoli 'king valley' prosecco. served in a wine glass with a sprig of mint and orange wheel		angostura reserva rum & joseph cartron peach liqueur with mango puree, apple and lime juice & sugar	
CHANDON S	14.00	100s + 1000s	16.00
handcrafted orange bitters infused sparkling wine served on ice and garnished with an orange peel		fairy floss infused vodka, cranberry juice & a squeeze of lime, served in a 100s & 1000s rimmed martini glass	
HOT PINK G & T	16.00	WATERMELON MARTINI	16.00
beefeater pink gin, joseph cartron lychee liqueur topped with tonic water, mint, lychees and strawberries. served with ice in a large wine glass		peters trading co vodka, joseph cartron watermelon liqueur, monin watermelon liqueur, shaken with fresh watermelon and mint	
SUMMER CRUSH	16.00	SALTED CARAMEL MARTINI	17.00
stoli vanil vodka, joseph cartron watermelon, strawberry puree, mint, cloudy apple, cranberry and pineapple juices. served tall with strawberry fan and sprig of mint		stoli salted karamel vodka, licor 43, white creme de cacao with milk, pure cream, monin caramel syrup and pink murray river salt flakes	
CHEEKY DEVIL	16.00	DARK 'N' STORMY	16.00
jose cuervo especial tequila, joseph cartron fraise (strawberry) liqueur, cranberry juice, pomegranate syrup and fresh lime		kraken black spiced rum, fresh lime & angostura bitters topped with schweppes ginger beer	
DONKEY KONG	16.00	LOUIS VUITTON	17.00
1800 coconut tequila, cointreau, monin coconut syrup, pineapple juice and fresh lime. served in a chilled desiccated coconut rimmed coupette		glenmorangie 10yo whisky, disaronno amaretto, lemon juice, honey syrup and angostura bitters. served in an old fashioned with smoked almonds on the side	
#COSMOS	17.00	SMOKE & MIRRORS	17.00
belvedere vodka, cointreau, cranberry juice, edible glitter and star fruit. served in a chilled coupette, stir to see the magic happen		ardbeg 10yo whisky, mr boston crème de cacao, fee brothers aztec chocolate bitters, monin chocolate cookie syrup. served in an old fashioned over an ice sphere & a burnt orange zest	
SPICED RASPBERRY MOJITO	16.00	HENNESSY ALEXANDER	16.00
cargo cult spiced rum, santa marta limoncello, mint, fresh lime, gomme syrup and raspberry puree. served tall with a sprig of mint		hennessy vs cognac, mr boston dark crème de cacao, butterscotch schnapps, milk and cream. served in a coupette with a chocolate dusting	
LYCHEE OASIS	16.00	ESPRESSO MARTINI	16.00
four pillars gin, joseph cartron lychee, mr boston blue curacao, cloudy apple juice, lychee juice and fresh lime juice. served in a rocks glass and garnished with a lychee flower		stoli vanil vodka, kahlua, little drippa coffee and gomme syrup. served in a chilled martini glass	

COCKTAIL JUGS

SEXY TIME	29.00	MIGHTY MOJITO	29.00
vodka & wenneker peach schnapps built with fresh orange juice, cranberry juice & fresh orange chunks		angostura reserva rum built with mint, sugar & fresh limes then charged with soda water	
REDSKIN	29.00	VERY LONG ISLAND ICED TEA	29.00
redskin infused vodka & joseph cartron fraise (strawberry) liqueur with strawberries, guava juice, lemon juice & schweppes lemonade		peters trading co vodka, angostura reserva rum, jose cuervo especial tequila, gin, lemon juice then topped with lemon squash and pepsi	
DIRTY DANCING	29.00		
jose cuervo reposado tequila, joseph cartron lychee liqueur, cloudy apple juice, schweppes ginger ale and fresh lime			