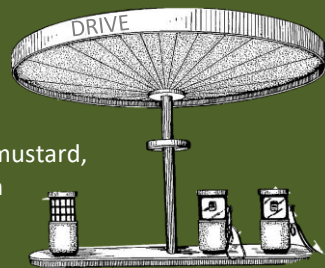


# LUNCH

11:30AM - 2:30PM

**Mortadella Bagel (GFO) 18** Salt kitchen mortadella, American mustard, Onion relish, Swiss and rocket served in a seeded New York bagel with house pickles

**Add on:** Side Fries 2



**Cajun Grilled Chicken Burger (GFO) 22** Spiced chicken, slaw, swiss and aioli on a milk bun

**Add on:** Side Fries 2 Bacon 5

**Slow Baked Sweet Potato (VGO, V, GFO) 19** Jewel spud, cabbage, fennel, shallot, kale, almonds and pecorino dressed in sweet tahini maple dressing served on balsamic reduction

**Reuben (GFO) 18** Slow-cooked corned beef brisket, Swiss, sauerkraut and Russian dressing all on rye. Served with house pickles

**Eight Hour Lamb Salad (GFO) 24** Slow cooked lamb shoulder, honey goats cheese curd, almonds, cranberries, farro and kale tossed in roast garlic vinaigrette

**Crumbed Halloumi Burger (V) 20** Fried panko and lemon spiced halloumi, smashed avocado, beetroot hummus, rocket and pico de gallo served in a milk bun with house pickles

**Add on:** Side Fries 2

**Spiced Eggplant Chips (V,VGO, GFO) 10** Panko crumbed eggplant, deep fried and served with aioli

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## A List Of Our Local Suppliers...

Spices By Saltbush Kitchen Buninyong  
Mortadella And Chipolatas By Salt Kitchen Ballarat  
Chilli Paste And Seasonings By Mabu Mabu On Boonwurrung Land  
Tomatoes By Yendon Gourmet Farmgate Shop  
Eggs By Creswick Open Range Farm  
Ham Hock And Bacon By Istra Smallgoods  
Milk And Butter By Inglenook Dairy  
Fruit And Veg From Wilsons/ Peaches Fruit Market  
Yoghurt And Goat Cheese By Meredith Dairy

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(v) = vegetarian, (vo) = vegetarian option, (vgo) = vegan option, (gfo) = gluten friendly option  
*Surcharge may apply on sundays & public holidays*

# DRINKS

## Wines

Glass / Bottle

### Sparkling + White

Pizzini NV Prosecco – King Valley	12 / 35
Summerfield Sauvignon Blanc – Pyrenees	14 / 47
Wayward Pinot Gris - 2021 Pyrenees	15 / 41
Nintingbool 2020 Chardonnay – Smythes Creek	14 / 44

### Red + Rosé

Amherst 'Rachels Rose' – 2021 Pyrenees	14 / 44
Shiraz Dog Rock DeGrave's Rods 2021 Pyrenees	15 / 40
Pinot Noir Tomboy Hill 'Rebellion' 2021 Ballarat	16 / 42
Best's 2019 Cabernet Sauvignon – Great Western	15 / 44

### Beer / Cider

#### Local

Red Duck Altitude 435 Pale Ale 330ml (4.5%) – Alfredton	8
Red Duck Ballarat Draught 330ml (5.2%) – Alfredton	8.5
Red Duck Ballarat Oatmeal Stout (5.4%) - Alfredton	8.5
Cubby Haus Extra Special Bitter 330ml (4.5%) – Golden Point	8
Cubby Haus Good Witch Rye Blonde 330ml (5.2%) – Golden Point	8
Cubby Haus American Brown Ale 330ml (5.5%) -Golden Point	8.50
Obrien Pale Ale Gluten Free 375ml (4.5%) - Wendouree	8.50
321 Heritage Cider 355ml (5.9%) – Learmonth	9.5

### Cocktails/Gin/Vodka

Mimosa– Pizzini NV Prosecco with freshly squeezed orange juice	15
Bloody Mary – Agalima Bloody Mary mix & Red Duck Vodka	15
Espresso Martini – Seven Seeds Coffee, Archie Rose Original Vodka (by curatif)	19
Margarita – Tromba Blanco Tequila, Lime Juice (by curatif)	18
Larkin Gin Original – with choice Capi tonic or Hepburn Sparkling water (garnished) Golden Point	12
Larkin Gin – with your choice Capi tonic/Hepburn Sparkling water (garnished) Golden Point	12
Red Duck Vodka- finger lime & lillypilly served with Hepburn Sparkling mineral water Alfredton	12

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