



**All Day Bar Menu 7 days  
11.00am to 9.30pm**

**Evening Menu  
6.00pm to 9.30pm**

## All Day Bar Menu

### **Braised Pork Tacos \$12**

Two soft shell tacos with Braised pork carnitas, pineapple and coriander salsa, jalapeno

### **Spiced Snapper Tacos \$12**

Two soft shell tacos with Spiced snapper, cos lettuce, cured onion, lime and chipotle mayo

### **Pinto Bean Tacos \$12**

Two soft shell tacos with pinto bean, soft cheese, smoked corn salsa

### **Jalapeno Poppers \$5**

Jalapeno pepper stuffed with soft cheese which are crumbed and fried

### **Korean Chicken Wings \$10**

Chicken wings covered in chef's special Korean glaze

### **Soup of the Day \$12**

Served with a crusty ciabatta bread roll

### **Southern Fried Chicken Sliders \$15**

2 southern fried chicken and slaw brioche sliders

### **Loaded Fries. \$12**

Loaded fries, pulled pork, smoked cheese chipotle mayo

### **Fish & Chips \$26**

Kosciuszko beer battered snapper, with dill, caper mayo served with chunky chips

### **The Northbourne Club Sandwich \$18**

Chicken, egg, bacon, aioli, cheese, lettuce, tomato served with chunky chips

### **All American Cheeseburger. \$21**

Mustard, ketchup, cheddar, frickle served with chunky chips

[v] vegetarian [g] gluten free  
◇ Designed by Sally Fitzgibbons  
∞ Healthy Choice Meals

**Pork & Duck Terrine \$15**

served with pickled cherry & brioche

**Heirloom Chicken Salad [g] \$30**

Beetroot, whipped goats cheese,  
chargrilled corn, mixed leaves,  
radish dressed in salsa verde

**Calamari \$12**

Salt and pepper calamari served with  
nam jim dipping sauce

**Edamamme \$8**

sprinked in chilli salt

**EVENING MENU**  
*From 6pm*

**Entrée**

**Jalapeno Poppers \$5**

Jalapeno pepper stuffed with soft cheese which  
are crumbed and fried

**Soup of the Day \$12**

Served with a crusty ciabatta bread roll

**Calamari \$12**

Salt and pepper calamari served with  
nam jim dipping sauce

**Baked Ricotta \$16**

Baked ricotta served with smoked cherry  
tomato, black olive, picked basil

**Pan Fried Prawns \$20**

Pan fried prawns with chickpea, chorizo, rocket,  
extra virgin olive oil with a baguette

**Pork & Duck Terrine \$15**

served with pickled cherry & brioche

## **MIX IT UP SALAD**

### **Choose your base**

#### **Rehab**

Ruby grapefruit, navel orange,  
pomegranate, wild rocket pickled ginger,  
raspberry vinaigrette.

#### **Boost**

Heirloom beetroot, whipped goats cheese,  
chargrilled corn, mixed leaves,  
radish, salsa verde dressing

#### **The Roman Empire**

Caesar salad w/ crispy pancetta, herbed  
crouton, boiled egg, parmesan, anchovies.

#### **Field of Dreams**

Sweet potato, toasted corn,  
cos lettuce, cherry tomatoes,  
coriander and lime dressing.

### **Add your choice of**

**Salt & Pepper Calamari \$30**

**Braised Pulled Pork \$26**

**Mexican spiced chicken [g] \$30**

**Oven Roasted Bush Spiced Portabella  
Mushroom \$26**

**Indian Spiced Salmon \$27**

**Eye Fillet \$42**

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## Mains

### **Roasted Vegetable and Lentil Soup \$12**

with yoghurt<sup>∞</sup>

### **Sliced Smoked Salmon, Soft Goats Cheese and Dill on Rye \$18**

with house pickled onion<sup>∞</sup>

### **Butternut Pumpkin and Udon Noodle [v] \$16**

with a light coconut milk, lime, coriander<sup>∞</sup>

### **Penne Pasta \$27**

with prawns, artichokes and cherry tomatoes<sup>∞</sup>

### **Spiced Salmon \$27**

Indian spiced salmon with green pea puree, grilled watermelon and cucumber, coriander<sup>◇∞</sup>

### **Mexican Spiced Chicken Breast Salad \$27**

Mexican spiced chicken breast salad with roast potato, toasted corn, guacamole and mesculin<sup>◇</sup>

### **Fish & Chips \$26**

Kosciuszko beer battered snapper with dill, caper mayo and chips

### **Roast Pumpkin Risotto [g] \$22**

with rocket and almond pesto, smoked mozzarella

### **American Burger \$21**

Mustard, ketchup, cheddar, frickle served with chunky chips

### **Truffled Chicken and Mushroom Pot Pie \$26**

served with your choice of side

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**Lamb Rack \$38**

with haloumi crust, dill,  
buttermilk mash, steamed beans

**Rib Eye Steak [g] \$42**

served with desiree, dill,  
buttermilk mash potato and red wine jus

**Sides**

**Chunky Fries [v] \$10**

served with aioli

**Sweet Potato Fries \$12**

**Roasted Broccoli, with Garlic,  
Chilli, Sea Salt [g] \$8**

**Desiree, Dill and  
Buttermilk Mash Potato [g] \$9**

**Heirloom Beetroot, Whipped Goats  
Cheese, Chargrilled Corn,  
Mixed Leaves and Radish  
Dressed in Salsa Verde [g] \$12**

**Sauces \$3 each**

Nam jim | Housemade red wine jus | Riatta |  
Lime chipotle mayonnaise

## Dessert

### **Buttermilk Panna Cotta \$16**

served with blueberry compote and crushed  
macadamia short bread

### **Pavalova \$16**

served with rose whipped cream, pistachio,  
raw honey, grilled peach

### **Chocolate Fondant \$16**

served with soaked cherries, vanilla bean gelato

### **Three Cheese Board \$22**

served with homemade oat biscuits,  
lavosh, honeycomb, dried pear



## **Drinks**

**Coca Cola \$3.50**

**Diet Coke \$3.50**

**Tonic Water \$3.50**

**Sprite \$3.50**

**Evian \$6.50**

**Orange Juice \$4**

**Apple Juice \$4**

**Coffee \$5**

**Hot Chocolate \$5**

**Pot of tea \$4**

English breakfast, earl grey, peppermint,  
green tea with jasmine, chamomile

## **Beer**

**Heineken \$9**

**Kosciusko Pale Ale \$8.50**

## Champagne and Sparkling Wine

### **Mumm Brut NV**

*France*

Bottle \$120

### **Taittinger Brut Reserve NV**

*France*

Bottle \$130

### **Emeri Sparkling**

*Bilbul, NSW*

Glass \$8.50

Bottle \$38

### **Ninth Island Brut**

*Tasmania*

Glass \$52

### **Veuve D'Argent**

*France*

Glass \$9.50

Bottle \$43

### **Bancroft Brut**

*Bilbul, NSW*

Glass \$7.50

Bottle \$30

## White Wine

### **3Tales Sauvignon Blanc**

*Marlborough, NZ*

Glass \$8.50

Bottle \$39

### **Cake Sauvignon Blanc**

*Adelaide Hills, SA*

Glass \$9

Bottle \$42

### **Bancroft Sauvignon Blanc**

*Bilbul, NSW*

Glass \$7.50

Bottle \$30

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**Robert Oatley Chardonnay**

*Margaret River, WA*

Bottle \$44

**Dragonfly Chardonnay**

*Geographe, WA*

Glass \$9.50

Bottle \$40

**Molly's Cradle Verdelho**

*Hunter Valley, NSW*

Glass \$9

Bottle \$39

**Punkts Zeitpunkt Organic Riesling**

*Eden Valley, SA*

Glass \$10.50

Bottle \$48

**Robert Oatley Riesling**

*Great Southern, WA*

Bottle \$44

**Josef Chromy Pepik Pinot Grigio**

*Tasmania*

Bottle \$48

**Lerida Estate Pinot Grigio**

*Canberra Region, ACT*

Glass \$9.50

Bottle \$42

**Red Wine**

**Dean Vat 9 Cabernet Sauvignon**

*Limestone Coast, SA*

Glass \$8.50

Bottle \$38

**Norfolk Rise Cabernet Sauvignon**

*Mount Benson, SA*

Glass \$9.5

Bottle \$41

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**Rockbare Tempranillo**

*McLaren Vale, SA*

Glass \$10

Bottle \$48

**Eden Trail Shiraz**

*Barossa Valley, SA*

Glass \$9.5

Bottle \$44

**Tar & Roses Shiraz**

*Heathcote, VIC*

Bottle \$47

**Mt Majura Shiraz**

*Canberra Region, ACT*

Glass \$9.50

Bottle \$42

**Red Claw Pinot Noir**

*Mornington Penninsula, VIC*

Bottle \$52

**Molly's Cradle Merlot**

*Clare Valley, SA*

Glass \$9

Bottle \$39

**Bancroft Bridge Cabernet Merlot**

*Bilbul, NSW*

Glass \$7.50

Bottle \$30

**In Dreams Pinot Noir**

*Yarra Valley, VIC*

Glass \$10

Bottle \$42

**Lerida Estate Pinot Noir**

*Canberra Region, ACT*

Glass \$10.50

Bottle \$48

## **Cocktails**

### **Old Fashioned 16**

Bourbon, Angostura bitters and sugar, stirred over ice and finished with a flamed orange rind and a maraschino cherry

### **French Martini 16**

Vodka, Chambord and pineapple juice shaken and served straight up with a lemon twist to finish

### **Amaretto Sour 16**

Amaretto, fresh lemon juice and a touch of egg white shaken and served over ice. Topped with a pair of cherries and a dash of Angostura Bitters

### **Sidecar 16**

VSOP Cognac, Cointreau and fresh lemon juice shaken and served straight up in a sugar rimmed glass

### **Espresso Martini 16**

Fresh espresso shaken with vodka, Kahlua, Frangelico and a sprinkle of sugar to sweeten the deal

### **Tommy's Margarita 16**

Tequila, fresh lime juice and agave nectar shaken and served over ice in a lime zest and sea salt rimmed glass

### **Clover Club 16**

London dry gin, house made raspberry syrup, fresh lemon juice shaken with egg white and served straight up

## Signature Cocktails

### **Major Maple 16**

Bourbon, maple syrup, fresh lemon juice, Angostura bitters and spiced cider all stirred over ice and served with a charred cinnamon stick

### **Bombay Basil Smash 16**

London dry gin, elderflower liqueur, fresh lime juice and basil shaken and served with a basil sprig

### **The Early Bird 16**

Vodka, Earl Grey tea, house made raspberry syrup, apple and lemon juice shaken and served straight up with a lemon twist