

## Today's Menu

<b>Cheese Platter</b>	<b>\$22</b>
Regional Cheeses, Olives, Home-made Quince Paste, Crackers	
<b>Ploughman's Platter</b>	<b>\$30</b>
Smoked Meats, Cheeses, Olives, Home-made Quince Paste, Freshly Baked Bread & Crackers	
<b>Baked Parmesan Crusted Barramundi (GF)</b>	<b>\$30</b>
On a Roast Vegetable Salad	
Recommended Glass of 1 of 11 NV Brut <b>\$10</b>	
<b>House Made Gnocchi</b>	<b>\$28</b>
Creamy Mushroom, Leek & Thyme (V)	
<b>Add Bacon</b>	<b>\$32</b>
Recommended Glass of 805 Chardonnay 2016 <b>\$12</b>	
<b>House Made Gnocchi (DF)</b>	<b>\$28</b>
Served with a Napolitano Sauce Topped with Prosciutto	
Recommended Glass of 1 of 11 Pinot Noir Rose <b>\$10</b>	
<b>Pangrattato Garlic &amp; Chilli Prawn Pasta</b>	<b>\$28</b>
<b>No Prawns option</b>	<b>\$20</b>
Recommended Glass of 1 of 11 Gruner Veltliner <b>\$10</b>	
<b>Pork Belly with Cashew Nut Caramel Sauce (GF)</b>	<b>\$30</b>
Served on Fresh Asian Salad	
Recommended Glass 1 of 11 Pinot Noir Rosé <b>\$10</b>	
<b>Lamb Burger with Fetta, Mint and Yoghurt Dressing</b>	<b>\$28</b>
Caramilised Onion Jam, Cucumber & Tomato	
Served With Chips	
Recommended Glass 1 of 11 Pinot Meunier <b>\$10</b>	
<b>Pumpkin, Spinach &amp; Sage Risotto Cakes (V &amp; GF) (VG option available)</b>	<b>\$22</b>
Served on a bed of Rich Tomato Sauce	
Recommended Glass of 1 of 11 Pinot Gris 2018 <b>\$8</b>	
<b>Slow Cooked Pork Ribs, Full Rack</b>	<b>\$28</b>
<b>Slow Cooked Pork Ribs, Half rack</b>	<b>\$20</b>
Both served on New Potatoes & Cole Slaw	
Recommended Glass of S & Ilk Pinot Noir <b>\$10</b>	
<b>Thai Green Chicken Curry on Coconut Rice (GF, DF)</b>	<b>\$26</b>
Recommended Glass of 1 of 11 Sauvignon Blanc <b>\$8</b>	
<b>Grilled Vietnamese Beef Noodle Salad (GF, DF)</b>	<b>\$28</b>
Tender pieces of Eye fillet in an aromatic marinade	
Recommended Glass of 1 of 11 Shiraz <b>\$10</b>	

## Sides

<b>Bread Roll</b>	<b>\$3</b>
<b>Garlic Bread</b>	<b>\$6</b>
<b>Bowl of Chips</b> Served with Aioli	<b>\$8</b>
<b>Bowl of Sweet Potato Fries</b> Served with Aioli	<b>\$10</b>

## Kids Meals

<b>Fish &amp; Chips</b>	<b>\$8</b>
<b>Spaghetti Bolognaise</b>	<b>\$8</b>
<b>Crumbed Chicken &amp; Chips</b>	<b>\$8</b>
<b>House-made Sausage Rolls &amp; Chips</b>	<b>\$8</b>
<b>Kids Bowl of Chips</b>	<b>\$5</b>

## Desserts

<b>Berry Mousse with Cream &amp; Chocolate Shavings (GF)</b>	<b>\$10</b>
<b>Tiramisu</b> Layers of Sponge Fingers Soaked in Kalua & Coffee with Mascarpone & Chocolate Shavings	<b>\$14</b>
<b>Chocolate Brownie with Chocolate Ganache (GF)</b> With Ice Cream	<b>\$12</b>
<b>Panna Cotta (GF)</b> With Cream & Berry Compote	<b>\$12</b>
<b>Sticky Date Pudding with Caramel Sauce</b> Served with Ice Cream	<b>\$12</b>
<b>Trio of Desserts</b> A selection of treats	<b>\$12</b>
<b>Fruit &amp; Nut Slice (GF, DF, VG,)</b>	<b>\$4.5</b>
<b>Kids Ice-Cream with Topping (GF)</b>	<b>\$3</b>
<b>Counter Treats</b> Various House-made Biscuits	<b>\$2.5</b>

*We endeavour to use our own home grown produce or source it locally  
From our beautiful Snowy Valley Region.*

***Talk to our staff about your next special occasion.***

*Cakes can be made to order for your special occasions, please talk to our staff.  
You may bring your own Cake but a surcharge fee will be applied*

## A Surcharge of 10% Applies for all Public Holidays

V- Vegetarian, VG- Vegan, DF- Dairy Free, GF- Gluten Free

## Night Menu

### ENTRÉE

<b>Garlic Bread</b>	<b>\$6</b>
<b>Cheese &amp; Herb Garlic Bread</b>	<b>\$8</b>
<b>Haloumi Chips (GF)</b>	<b>\$10</b>
<b>Crab Croquettes (3)</b>	<b>\$15</b>
<b>Dumplings with Soy Sauce (4 Assorted)</b>	<b>\$15</b>
<b>Tempura Battered Vegetables with Dipping Sauce (GF, DF)</b>	<b>\$18</b>
<b>Cheese Platter</b> Cheeses, Olives, Home-made Quince Paste & Crackers	<b>\$22</b>

### MAINS

<b>Scotch Fillet Steak with Creamy Mushroom &amp; Onion Sauce (GF)</b> Crispy Potatoes & Greens Recommended Glass of 1 of 11 Shiraz \$10	<b>\$34</b>
<b>Baked Parmesan Crusted Barramundi (GF)</b> On a Roast Vegetable Salad Recommended Glass of 1 of 11 NV Brut \$10	<b>\$30</b>
<b>Pork Belly with Cashew Nut Caramel Sauce (GF, DF)</b> Served on Fresh Asian Salad Recommended Glass 1 of 11 Pinot Noir Rosé \$10	<b>\$30</b>
<b>Pangrattato Garlic &amp; Chilli Prawn Pasta</b> <b>No Prawns option</b> Recommended Glass of 1 of 11 Gruner Veltliner \$10	<b>\$28</b> <b>\$20</b>
<b>Slow Cooked Pork Ribs, Full Rack</b> <b>Slow Cooked Pork Ribs, Half rack</b> Both served on New Potatoes & Cole Slaw Recommended Glass of S & Ilk Pinot Noir \$10	<b>\$28</b> <b>\$20</b>
<b>Thai Red Satay Chicken on Coconut Rice (GF, DF)</b> Recommended Glass of 1 of 11 Sauvignon Blanc \$8	<b>\$26</b>
<b>Eggplant Parmigiano (V, GF, DF &amp; VEG options available)</b> Recommended Glass of 1 of 11 Pinot Meunier \$10	<b>\$20</b>
<b>Sides</b>	
<b>Bowl of Chips</b> Served with Aioli	<b>\$8</b>
<b>Bowl of Sweet Potato Fries</b> Served with Aioli	<b>\$10</b>

## Kids Meals

Fish & Chips	\$8
Spaghetti Bolognaise	\$8
Crumbed Chicken & Chips	\$8
House-made Sausage Rolls & Chips	\$8
Kids Bowl of Chips	\$5

## Desserts

Berry Mousse with Cream & Chocolate Shavings (GF)	\$10
Tiramisu	\$14
Layers of Sponge Fingers Soaked in Kalua & Coffee with Mascarpone & Chocolate Shavings	
Chocolate Brownie with Chocolate Ganache (GF)	\$12
With Ice Cream	
Panna Cotta (GF)	\$12
With Cream & Berry Compote	
Sticky Date Pudding with Caramel Sauce	\$12
Served with Ice Cream	
Trio of Desserts	\$12
A selection of treats	
Fruit & Nut Slice (GF, DF, VG,)	\$4.5
Kids Ice-Cream with Topping (GF)	\$3
Counter Treat	\$2.5
Various House-made Biscuits	

## Cocktails

Irish Coffee	\$14
Espresso Martini	\$20
Cocktail of the Night	\$20

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## Our Wines

Price for Bottle/ Glass

### SPARKLING WINES

805 Vintage Brut 2016	\$65 / \$15
805 Vintage Rosé Cuvée 2014	\$60 / \$15
1 of 11 N/V Sparkling Brut	\$36 / \$10
1 of 11 Courabubbles Frizzanté	\$28 / \$8

### WHITE WINES

805 Chardonnay 2016	\$42 / \$12
1 of 11 Gruner Veltliner 2019	\$32 / \$10
1 of 11 Pinot Noir Rosé 2021	\$32 / \$10
1 of 11 Sauvignon Blanc 2017	\$26 / \$8
1 of 11 Pinot Gris 2015 (Dry, On Skins)	\$26 / \$8
1 of 11 Pinot Gris 2018	\$26 / \$8

### RED WINES

1 of 11 Pinot Meunier 2021	\$32 / \$10
805 Pinot Noir 2012	\$36 / \$10
S & ILK Pinot Noir 2017	\$36 / \$10
1 of 11 Shiraz 2019	\$32 / \$10

### Wine Tastings - 5 Wines per Flight

\$10

### BEERS

Guinness	\$10
Ginja Ninja Ginger Beer – Tumut Brewery	\$9
JW Pilsner – Light Strength – Tumut Brewery	\$8
Corona	\$8
VB	\$7
Carlton Dry	\$7
Great Northern	\$7
Xxxx	\$7
James Boags Light	\$6

### CIDER

Crafty Cider Batlow - Bittersweet & Drought Master	\$7.5
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### GIN

Ladbroken Elksir Signature Gin Tumbarumba	\$69 / \$12
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**Mixed Cans****\$9**

Vodka Lemon, Lime & Soda UDL  
Vodka & Raspberry UDL  
Bundaburg Red Rum & Cola  
Jack Daniel's & Cola  
Jim Beam & Cola  
Canadian club & Dry

**Bailey's Chocolate Hot Shot****\$8****Soft Drinks**

Sparkling Apple Juice – Crafty Cider Batlow	<b>\$5</b>
Lemon Lime & Bitters	<b>\$4.5</b>
Lemonade	<b>\$4</b>
Coke	<b>\$4</b>
Lemon	<b>\$4</b>
Coke Zero	<b>\$4</b>
Soda Water	<b>\$3</b>
Tonic Water	<b>\$3</b>
Mineral Water	<b>\$3</b>

**Hot Beverages****Cup \$4 Mug/ Pot \$5****Coffee-** Organic Sacred Ground**Decaffeinated Coffee** – Organic Sacred Ground

Cappuccino  
Espresso  
Flat White  
Latte  
Long Black  
Macchiato  
Mocha  
Piccolo

**Chai Latte****Tea**

Black  
Chai  
Earl Grey  
English Breakfast  
Green Tea  
Peppermint

**Dairy Milk Hot Chocolate****Extra's Available**

Skim Milk, Almond Milk, Soy Milk, Lactose Free Milk Extra Shot	<b>.50c</b>
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