



\$10 meals available all day every day

Lambs Fry (GF)	10
Sautéed lambs liver, cured bacon, fried onions with house made gravy served on creamy mash potatoes and vegetables	10
Flat Head Tails	
Beer battered, boneless served with chips, seasonal garden salad, tartar sauce and fresh lemon wedge	10
Roast of the day	10
Roast of the day with baked potatoes and seasonal vegetable with gravy	
Pork & Cider Sausages (GF,P)	10
Served with brown onion gravy on mashed potato & steamed vegetables	
Shepherds Pie (GF,P)	10
Classic style pie topped with creamy mash potato & vegetables	
Wedges	
Seasoned potato wedges served with sour cream and sweet chilli sauce	

FOOD SYMBOLS KEY

GF - Gluten Free—GFA - Gluten Free Available V - Vegetarian - H - Half Portion Available

Please inform Staff of any other Dietary challenges upon ordering.

We will endeavour to accommodate your requirements.

To Nibble On...

Garlic Bread or Herb Bread or Parmesan Bread

5.50

Fresh White Loaf w Butter

2.50



Light and Fresh

16.00

Salt and Pepper Squid

Salt and pepper calamari in chilli lemon mayonnaise dressing on a seasonal garden salad

18.00

Garlic Tiger Prawns GF

Ready to eat tiger tails braised in garlic cream & side salad

17.00

Open Lamb Souvlaki GFA

With toasted flat bread, grilled lamb w fresh salad leaves, red onions, olives, capsicum, cherry tomatoes & fetta cheese, topped w a balsamic glaze.

8.00

Soup of the Day

Made fresh daily using seasonal ingredients and served w fresh bread

16.00

Seafood basket for one

Flat head, battered fish, scallop, calamari, prawn tails with chips, salad and tartare sauce

16.00

Caesar salad with chicken GFA

Baby cos lettuce tossed with Caesar dressing, croutons, bacon lardons, parmesan cheese with grilled chicken and a poached egg

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From the Fire...



Beef Burger GFA

18.50

100% Beef Pattie, iceberg lettuce, tomato and cucumber, beetroot, Pineapple, bacon, egg and cheese with fried onions, tomato relish and Chips

Steak Sandwich GFA

19.50

Scotch minute steak, fried onions, bacon and egg with lettuce, tomato, tomato Relish on toasted bread and chips

Spaghetti Marinara

23.00

Calamari, mussels, prawns and fresh market fish in traditional Napoli sauce with A little garlic cream and black pepper

Pasta of the Day

22.50

Made using local ingredients w Mediterranean influenced Pasta or Risotto's

(See Blackboard)

22.50

What's in the Wok? GFA

Feature dish of the day from our kitchen team using traditional ingredients, Spices and cooking styles, cooked with love, respect and passion

(See Blackboard)

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From the Butchers Block...

All Butchers Block dishes come with two (2) sides & one (1) Sauce of your choice.



30.00

New York cut Rump Steak GF

500g American cut rump charred with sea salt, cook to your liking

21.00

Chicken Schnitzel - (Half 15.00)

Whole fresh chicken breast hand tenderised and crumbed

24.00

Parmigiana Beef or Chicken - (Half 17.00)

Schnitzel with Napolitano sauce and mozzarella

30.00

Jumbo Prawns GF

Australian king prawns grilled with lemon and olive oil

21.00

Roast of the Day - (Half 14.50) GF

Traditionally cooked with garnish to match

24.00

Australian Fish of the Day GFA

Boneless fillet, cooked in the style of the day with lemon

Sharing Platters

45.00

Butchers Brunch (For Two)

Beef burger, minute steak, sausages, lamb fillet, bacon, chicken tenderloin, Fried egg, and onions with chips, side of salad and gravy

65.00

Fisherman's Basket (For Two) (ingredients may change with season)

Grilled jumbo prawn, green mussels, Balmain bug, fresh oysters, fried calamari, prawn tails, squid rings, battered fish with side salad, chips and sauces

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choose **two** side to go with your meat choice

All side and sauces are gluten free



Mash Potato

Puree whipped with cream and butter

French Fries

Cooked in vegetable oil and lightly seasoned

Baked Potato

Seasoned with sea salt

Steamed Vegetables

In season and lightly seasoned

Coleslaw

Cabbage, onion, carrot and celery with Mayo

Garden Salad

Hydro lettuce, tomato etc. with poppy dressing

Additional choice of sides

3.50

Sauce selector.....choose **one** to go with your meat choice

Garlic butter - GF

Fresh garlic with herbs

Red wine gravy - GF

Shiraz, thyme and beef stock

Green Peppercorn - GF

Green pepper, Onion & Wine gravy

Mushroom Cream - GF

Button Mushrooms, cream & gravy

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Additional choice of sides

3.00

Dessert Menu

Pavlova GF

Seasonal fresh fruit & cream

chocolate mousse

Rich chocolate mousse with fresh cream and strawberries

Bread and butter pudding

Warm with vanilla ice cream, custard and biscuit crumble

Sticky date pudding

Vanilla ice cream with toffee sauce

Ice cream selection (3 scoops)

Choose 3 scoops from chocolate, strawberry, vanilla bean, liquorice, cafe latte or ginger

Coffee and Tea (Mugs 4.00 - Cups 3.50)

Cappuccino

Latte

Espresso

Macchiato

Hot chocolate

Tea selection

Choose from Earl grey, English breakfast, green and **decaf**

Cold Drinks

Iced coffee or Iced chocolate

Made with ice cream and whipped cream

8.00



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5.00

Kids menu... For Children Under 12 Years

10.00



All Kids Meals are cooked fresh and come with your choice of side dishes

Chicken Breast Nuggets GFA

Fresh, Boneless and fried (gluten free grilled chicken)

Spaghetti Meatballs

Beef meatballs in fresh tomato sauce (gluten free on rice)

Sausages w Gravy GF, P

Pork sausage grilled to order

Fish GFA (gluten free grilled fish)

Battered Flathead boneless with chips and salad

Kids Dessert Menu

4.50

Fresh Fruit Plate

Season fruit sliced and peeled

Ice Cream Selection (2 scoops)

Choose 2 scoops from chocolate, vanilla bean or strawberry

All Kids Meals come with a complimentary Activity Pack

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EWP Catering supports local producers in all of our outlets. We would like to thank the following companies for providing great products, support and customer service.



7 Creeks Bakery, Kialla

For our bread and desserts

Blue Wren, Dookie

Awesome Tomato and Beetroot relish

McGraths, Albury

Poppy seed dressing and BBQ sauce

Gundowering Ice-Cream, Gundowering

Ice-Cream

Fruit Works, Shepparton

For our fresh fruit and vegetables

Luke's Magic Meats

Steaks and all Things Meat

WINE LIST

	Glass	Bottle
Sparkling Wine		
Wolfblass Bilyara	-	20.00
Yellowglen Yellow Sparkling (Piccolo)	N/A	6.60
Longleat, Murchison, (Goulburn Valley), NV		23.50
White Wine		
House Dry White (Brown Brothers)	4.20	
House Sweet Wine (Brown Brothers)	4.20	
Longleat Murchison, (Goulburn Valley) Chardonnay	6.10	27.00
Brown Brothers Moscato (North East Victoria)	-	28.00
Jacobs Creek Chardonnay (Piccolo)	-	6.60
Wolfblass Eaglehawk Reising (South East Australia)	-	28.00
Longleat, Murchison, Herbivore, Sauvignon blanc (Goulburn Valley)		28.00
Johnny Q Chardonnay (Coonawarra & Adelaide Hills S.A.)	6.20	28.00
Johnny Q Sem/Sav Blanc (Coonawarra & Adelaide Hills S.A.)	6.20	28.00
Leeuwin Estate Dry White (Margaret River W.A.)	-	38.00
Red Wine		
House Dry Red (De Bortoli)	4.20	
Lambrusco	4.20	
Longleat, Murchison, Goulburn Valley, Carnivore, Shiraz		28.00
Penfolds Rawson Retreat Merlot (South East Australia)	-	28.00
Penfolds Rawson Retreat Cab Sav (South East Australia)	-	28.00
Johnny Q Shiraz (Limestone Coast S.A.)	6.20	28.00
Johnny Q. Cab Sav (Mt Benson S.A.)	6.20	28.00
Bobby Burns Shiraz (Rutherglen Victoria)	-	41.00



