





SMALL PLATES

<b>MT ZERO OLIVES</b> House marinade GF/DF/VG	<b>\$10</b>
<b>MILLERS BREAD</b> Mt Zero olive oil, aged balsamic vinger	<b>\$14</b>
<b>POTATO CAKES(3)</b>  Jalapeno cream cheese, chicken salt V/NF/GF	<b>\$14</b> Add potato cake <b>\$4</b>
<b>LAMB KOFTA SKEWERS (2)</b>  Pita, romesco, smoked almond chimichurri	<b>\$22</b> Add skewer <b>\$8</b>
<b>DIMMIES &amp; TINNIES DIM SIMS (3)</b> Spiced pork dim sims with ginger and soy sauce NF	<b>\$15</b> Add Dimmie <b>\$4</b>
<b>POPCORN CAULIFLOWER</b> Five spice, soy & galangal glaze VG/GF	<b>\$17</b>
<b>CHICKEN WINGS</b>  Sesame, coriander, lime NF/GFO	<b>\$20</b>
<b>BARRA CRUDO</b> Ponzo, furikake, shiso, tomato salsa & lime dust GF/DF/NF	<b>\$24</b>
<b>CRISPY CALAMARI</b>  Szechuan pepper, lemon aioli GF/DF	<b>\$22</b> Make it a main with chips and salad <b>\$30</b>
<b>HOT CHIPS</b> Paprika & rosemary salt, tomato sauce VG/GFO/DF	<b>\$13</b> Add cheesy beer sauce & bacon <b>\$5</b> Additional sauces - Franks Hot Sauce, garlic aioli, BBQ ,gravy

 **Must try staff picks!**

**LIVE MUSIC EVERY SATURDAY & SUNDAY**



LARGE PLATES


<b>CHICKEN BURGER</b> Southern fried buttermilk chicken, green chilli slaw, dill pickle, chips	<b>\$28</b> Add bacon <b>\$4</b> Add cheese <b>\$2</b>
<b>WAGYU CHEESEBURGER</b>  Brisket patty, American cheese, lettuce, tomato, JR burger sauce, dill pickle, chips	<b>\$28</b> Add bacon <b>\$4</b>
<b>CHARGRILLED SWORDFISH</b> Kohrabi apple slaw, crispy potato's GF	<b>\$34</b>
<b>THAI RED CURRY</b>  Spicy lime & coconut curry with jasmine rice VG/GF	<b>\$27</b> Add roti <b>\$5</b> Add tofu <b>\$5</b> Add chicken <b>\$6</b>
<b>O'CONNORS 300G SCOTCH</b> 300g scotch fillet, twice cooked potato hash, green elk and red wine jus GF/NF	<b>\$50</b>
<b>ORECCHIETTE PASTA</b>  Summer greens, basil pesto, broccolini, whipped ricotta	<b>\$29</b>
<b>PORK RIBS</b>  IPA BBQ sauce with potato salad GF/DF/NF	<b>\$39</b>
<b>CLASSIC CAESAR SALAD</b> Baby cos hearts, crispy bacon, soft boiled eggs, garlic croutons & parmesan dressing NF, GFO	<b>\$24</b> Add Chicken <b>\$6</b>

Please note there is a 15% surcharge on public holidays and 10% surcharge on Sundays.  
Credit and Debit card payments incur a 1.65% handling fee.  
Weekly Specials and Happy Hour are not available on public holidays.

KID'S MENU

<b>CHEESEBURGER</b> Brisket patty, mayo, tomato sauce, American cheese, chips	<b>\$15</b>
<b>CHICKEN TENDERS</b> Chips, salad, tomato sauce	<b>\$15</b>
<b>PENNE PASTA</b> Napoli sauce, grana padano V/VGO/DFO	<b>\$14</b>

SWEETS

<b>STICKY DATE PUDDING</b> Sticky caramel sauce, vanilla ice cream	<b>\$16</b>
<b>HOT JAM DOUGHNUTS (3)</b> 	<b>\$14</b>
<b>PENINSULA CHOC-TOP</b> Vanilla or Salted Caramel	<b>\$10</b>

WEEKLY SPECIALS

<b>MONDAYS - LOCAL LEGENDS</b> 10% of your bill for local postcodes - 3936,3937,3938	
<b>MONDAYS KIDS EAT FREE</b> One kids meal with a Large Plate	
<b>TUESDAY - CHICKEN PARMA</b> Chicken parma, salad, chips	<b>\$22</b> Add gravy <b>\$2</b>
<b>WEDNESDAY - SHIT PUB TRIVIA</b>	
<b>THURSDAY - STEAK DAY</b> 250g Rump, salad, chips GFO	<b>\$26</b>
<b>FRIDAY - STEAK SANGA 12PM - 4PM</b> Caramelised onion, rocket, horseradish cream, chips	<b>\$25</b>
<b>FRIDAY RAFFLE 5PM - 7PM</b>	

ALLERGENS

Please advise staff of any dietary requirements prior to placing your order. All efforts will be made to accommodate your needs. Please be advised that our kitchen handles allergens such as tree nuts, peanuts, gluten, dairy and seafood and we cannot guarantee that our food will be allergen free

V = Vegetarian | VG = Vegan | VGO = Vegan Option | GF = Gluten Free | DF = Dairy Free  
NF = Does not contains Nuts & Seeds | DFO = Dairy Free Option GFO = Gluten Free Option

BEERS ON TAP

JETTY ROAD CORE RANGE BEERS

	POT	SCHOONER	PINT
<b>LAGER - 4.2%</b> German style with new world hops making for a fresh, easy drinking lager	\$8	\$11	\$14
<b>DRAUGHT- 4.2%</b> A classic Aussie Draught pouring a bright amber colour with a persistent white head. Refreshing, approachable and a winner allround	\$7	\$10	\$13
<b>PALE ALE - 4.8%</b> Crafted by JRB to be a sessionable American Pale Ale with a crisp, clean palate. Hopped with Mosaic and Simcoe	\$8	\$11	\$14
<b>IPA - 5.8%</b> Inspired by the love of summer, this American IPA, hopped with Ekuanots and El Dorado gives notes of tropical fruits and guava	\$9	\$12	\$15
<b>PACIFIC ALE - 4%</b> A straw-colored hazy beer with a light white head that instantly hits you with aromas of tropical fruit and citrus.	\$8	\$11	\$14

CORE TASTING PADDLES

Lager, Pale Ale, Draught, IPA

MIX & MATCH TASTING PADDLE

Choose your journey & pick four beers of your choice, just number the sheet 1-4 at the bar & we'll do the rest.

LIMITED RELEASE BEERS

Check our taps for our latest brewery limited release beers.

\$15

\$20

PRICES ON THE BEER BOARD AT THE BAR

WINE

SPARKLING WINE

	150ML GLASS	250ML GLASS	750ML BOTTLE
G.H. MUMM & CO GRAND CORDON			\$150
CRITTENDEN ESTATE PINOCCHIO PROSECCO	\$12		\$60
MUMM BRUT PRESTIGE	\$17		\$90

WHITE WINE

RAHONA VALLEY SAUVIGNON BLANC	\$12	\$20	\$55
CRITTENDEN ESTATE PINOCCHIO MOSCATO	\$12	\$20	\$55
RHINO, TIGER, BEAR PINOT GRIS	\$14	\$23	\$65
KERRI GREENS CHARDONNAY	\$17	\$28	\$80

ROSE

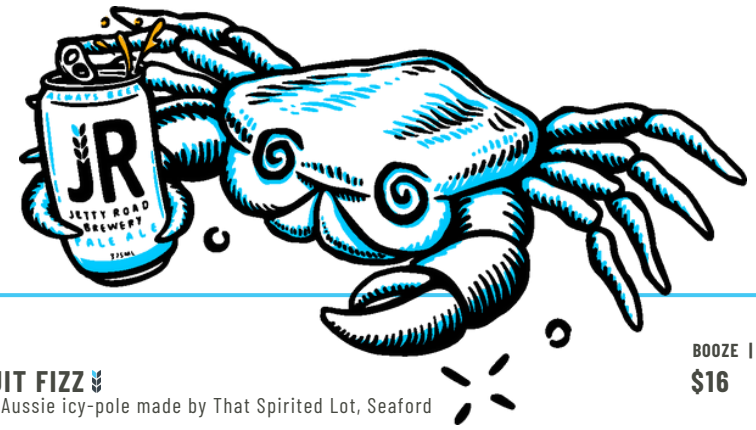
HARLOT'S DESIRE ROSE	\$12	\$20	\$55
FOXKEYS HANGOUT ESTATE RANGE ROSE	\$15	\$24	\$70

RED WINE

CRITTENDEN ESTATE PINOCCHIO SANGIOVESE	\$12	\$20	\$55
STARR PINOT NOIR	\$15	\$24	\$70
TROFEO ESTATE AMPHORA SHIRAZ	\$17	\$28	\$80

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COCKTAILS

FROSTY FRUIT FIZZ

That old classic Aussie icy-pole made by That Spirited Lot, Seaford

LIMONCELLO SPRITZ

This tasty little number is a blend of Bass & Flinders lemongello and Crittenden Prosecco

MARGARITA

Espolon Tequila, Aubrey Triple Sec, lime. Spicy option available!

PENINSULA MULE

Darling vodka, Capi ginger beer, fresh lime

SALTED CARAMEL ESPRESSO MARTINI

Darling Vodka, Kahlua, Little Rebel espresso, salted caramel

ARNOLD PALMER

Jack Daniels, brewed iced tea, lemon squash

APEROL SPRITZ

Aperol, Crittenden Estate prosecco, soda

GIN SOUR

78 Degrees gin, aquafab, lemon, sugar syrup (VG)

PIMMS CUP

Pimms No.1, lemonade, fresh cucumber, citrus, topped with ginger ale

PALONA - NON ALCOHOLIC

Lyres Agave Spirit, fresh lemon juice, house made grapefruit soda

BARRY'S SHOCHU TROPICAL MANGO SODA

Twist on the classic Highball Cocktail with a Tropical Mango flavour

PICKLEBACK WHISKEY SHOT

An intriguing whiskey shot! Shot of Jameson Whiskey followed by a shot of pickle juice.

BOOZE | NO BOOZE

\$16

\$18

\$23

\$22

\$22

\$22 \$14

\$18

\$22

\$18

\$14

\$15

\$14

SPIRITS

SEE OUR BAR STAFF FOR OUR LOCAL SPIRIT SELECTION AND PRICES

We have a selection of local vodka, gin, rum, tequila, mezcal & whiskey

HAPPY HOUR

\$10 Core Pints & House Wines Monday to Friday 4-6pm



We love local, these items use local produce