

MENU



FIVE BAR BITES

Grilled Chorizo (gf) Pomegranate, Lemon	12
Sticky Beef Fingers Red Wine Braised Beef Rib Fingers, Chilli	15
Grilled Yakitori Chicken Skewers (x 3) Pickled Daikon Radish, Pickled Ginger	13
Grilled Yakitori Salmon Skewers (x 3) Pickled Daikon Radish, Pickled Ginger	16
Salt & Pepper Squid, Thai Mayo (gf) Coriander, Sweet Chili, Lime & Aioli	16
Popcorn Chicken (gf) Ranch Dressing	16
Bora Bora Chicken Curry Loaded Fries (gf) Slow Cooked Chicken, Coconut Cream and Pineapple Sauce	14

FIVE SANDWICHES

Pastrami & Swiss on Rye, Chips (gfo) Pastrami, Cheese, Sauerkraut, Russian Dressing on Rye	20
Rare Roast Beef Open Sandwich, Chips (gfo) Shaved Roast Beef Fillet, Coleslaw, Aioli & Horseradish on Sourdough	18
Spicy Fried Chicken Burger, Chips (gfo) Asian Slaw, Miso Chili Ketchup and Japanese Mayonnaise	20
Amelia Park Beef Burger, Chips (gfo) Bacon, Cheese, Pickles, Tomato, Lettuce & Ketchup	21
Field Mushroom Open Sandwich, Chips (gfo) Field Mushroom, Rocket, Feta, Pesto on Sourdough	18

FIVE DESSERTS & CHEESE

Maffra Ash (50g) w/ Quince Paste, Baguette (vg)	14
Gorgonzola (50g) w/ Honeycomb, Baguette (vg)	14
Brie Cheese (50g) w/ Nuts, Baguette (vg, gf, n)	14
Bourbon & Pecan Chocolate Pie (vg, n)	10
Bombe Alaska Sponge Fingers, Grand Marnier, Ice Cream & Meringue	11
Coconut Panna Cotta (vg) Raspberry Puree, Edible Flowers	10

FIVE BIGS

Beer Battered Fish & Chips Tartare Sauce & White Wine Vinegar	19
Labne and Roast Vegetable Tajine (vg) Couscous, Dried Figs and Apricots	20
Tasmanian Salmon Pastry Quinoa Salad Salmon encased in Puff Pastry, Lemon Butter Sauce	25
180g Porterhouse Steak & Chips (gf) Served Sliced, Chimichurri	25
Sticky Beef Bao (x 3) Red Wine Braised Rib Meat, Cos Lettuce, Chili	20
Beef Wellington Puff Pastry Wrapped Beef Fillet and Mushroom Duxelle, Roast Vegetables, Red Wine Jus	28
Torched Salmon Sashimi Wakame, Pickled Ginger, Wasabi Mayo & Prawn Crackers	20
Beef Tartare Porterhouse Steak, Egg, Worcestershire Sauce, Capers, Onion, & Parsley with Sourdough Toasts	18
Charcuterie Board Duck Liver Parfait, Pork Pistachio & Walnut Terrine, Chorizo, Salmon Rillettes, Fresh Bread, Pickles (Individual Options Available at \$15 each)	45

FIVE SIDES

Sourdough Baguette and Dips (gfo) Cherith Grove Certified Organic Extra Virgin Olive Oil & Dip	10
Hand Chipped Sweet Potatoes, Aioli (gf, vg, vno)	9
Chips, Blue Cheese, Bacon & Walnut Dip (n)	9
Asian Coleslaw (gfo, vgo, vno, n) Kewpie Mayonnaise, Nuoc-Mâm, Peanuts & Sesame Oil Dressing	8
Autumn Green Salad (gf, vn)	5
Sourdough Garlic Toast (3 pieces)	6

gf=gluten free, vg=vegetarian, vgo=vegetarian optional
vn=vegan, vno=vegan optional, n=contains nuts

CHEF' SPECIAL 4 Courses SET MENU \$55/Person

Amuse bouche

Gruyere & Ratatouille Croissant *or*
Beef Tartare

Entrée

Sticky Beef Bao Buns *or*
Charcuterie Board *or*
Parmesan & Horseradish Baked Oysters

Main

180g Chimichurri Porterhouse & Chips
or
Seared Salmon, Quinoa, Citrus Sauce
or
Labne and Roast Vegetable Tajine

Dessert

Bombe Alaska *or*
Coconut Panna Cotta *or*
Cheese Board for One

FIVE KIDS MEALS AND ACTIVITY \$13

Baked Chicken Slider *or*
Grilled Beef Slider *or*
Crispy Fish & Chips
Served with Crinkle Cut Chips with Tomato Sauce & a Juice: Cloudy Apple, Orange, Pineapple *or* Cranberry
Delivered with a Smile and Kid's Activity Pack

COFFEE & TEA

Coffee by Northbridge Coffee Roasters **From \$2.5**
Loose Leaf Tea by Elmstock Tea Company **From \$3.5**

All Coffee and Tea available with Skim, Almond *or* Soy Milk.

DRINKS



BEERS ON THE TAP

		Small 285ml	Large 450ml
Gage Roads Small Batch Lager	4.5%	5.5	8
Custard and Co. Apple Cider	4.5%	6	10
Colonial Small Ale	3.5%	5.5	8
Gage Roads Little Dove	6.2%	6.5	10.5
Albany Brewing Wheat Beer	5.0%	7	11
Young Henrys Newtowner Pale Ale	4.8%	6.5	10

IN THE BARREL TAPS

Nail Brewing Flaming Lamington Coconut Stout	5.3%	7	11
Innate Drinkstable IPA	6.2%	7	11

FROM THE BOTTLE

Albany Brewing Hopback Ale (gf)	355ml	4.5%	10
Cascade Premium Light	330ml	2.7%	7
Eagle Bay Kolsch	330ml	4.7%	10
Feral Karma Citra Black IPA	330ml	5.9%	10.5
Feral Sly Fox	330ml	4.5%	10
Founders All Day IPA	355ml	4.7%	12
Founders Breakfast Stout	355ml	8.3%	13
Heineken Pilsener	330ml	5.0%	9
Killer Sprocket Amber Ale	330ml	4.8%	8
Killer Sprocket Peated Pale Ale	330ml	4.8%	8
Nail Red Ale	330ml	6.0%	12
Nail Russian Clout Stout (Ltd Release)	750ml	11%	80
Oskar Blues Dale's American Pale Ale	355ml	6.5%	10
Oskar Blues Old Chubb Scotch Ale	355ml	8.0%	12
Pacifico Lager	355ml	4.4%	10
Sierra Nevada Celebrations	355ml	6.8%	12
Sierra Nevada Pale Ale	355ml	5.5%	10
Weihenstephaner Dunkel	500ml	5.3%	15

CIDERS / GINGER BEERS

YH Cloudy Apple Cider	375ml	4.6%	8.5
Three Oaks Pear Can Cider	330ml	5.0%	9
Brookvale Ginger Beer	375ml	4.0%	11

FANCY DRINKS

Frozen Apple, Mint and Green Tea Shrub <i>Vodka, Green Tea, Peppermint, Cloudy Apple, Lemon, Apple Cider Vinegar</i>			12
Rosemary & Cranberry Mulled Wine <i>Cranberry, Oranges and Margaret River Shiraz served piping hot with Rosemary</i>			7.5

Hilbilly Martini <i>Young Henrys Nightsweat Moonshine, Fee Bros Old Fashion Bitters, Cider & Star Anise Syrup, Mint</i>			18
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Maple Mac <i>Jameson's Whiskey, Stones Ginger, Maple</i>			16
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Rhubarb Brandy Alexander <i>White Crème de Cacao, Metaxa Brandy, Rhubarb Syrup, Vanilla Custard</i>			18
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Aperol Spritz <i>Aperol, Prosecco, Soda, Orange, Olives, Blood Orange Foam</i>			14
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Lychee Snowcone <i>Zubrowka Vodka, Lychee Liqueur, Fresh Lemon served frozen</i>			16
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Espresso Highball <i>Vodka, Crème de Cacao, Frangelico, Kahlua, Cold Drip Espresso, Caramelized Panela Foam, Espresso Salt</i>			16
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BUBBLES

Louis Roederer Champagne <i>Champagne, FRA</i>		22	110
Paul Louis Brut Blanc de Blanc <i>Loire Valley, FRA</i>		11	50
Julia & Navines Brut Cava <i>Penedes, ESP</i>		12	55

FROM THE VINEYARD

WHITE

	Gls	Btl
2015 Ad Hoc Wallfower Riesling <i>Great Southern, WA</i>	9	40
2013 Mr Riggs Ein Riese Off Dry Riesling <i>Adelaide Hills, SA</i>	10	45
2015 Dalzotto Arneis <i>King Valley, SA</i>		
2015 Descomunal Verdejo <i>Rueda, ESP</i>	9	40
2016 Norfolk Rise White <i>Mount Benson, SA</i>	9	40
2016 Vinaceous Sirenya Pinot Grigio <i>Adelaide Hills, SA</i>	11	50
2016 Stormflower Sauv Blanc <i>Margaret River, WA</i>	11	50
2016 Credaro Sauvignon Blanc Sémillon <i>Margaret River, WA</i>	11	50
2016 Ad Hoc Hen & Chicken Chardonnay <i>Pemberton, WA</i>	11	50

RED

2016 Mon Tout Rose (Organic) <i>Margaret River, WA</i>	11	50
2016 Plantagenet Three Lions Pinot Noir <i>Mt Baker, WA</i>	11	50
2015 Fratelli Nistri Chianti Sangiovese <i>Tuscany, ITA</i>	12	55
2016 Cherubino Laissez-Faire Syrah Grenache <i>Great Southern, WA</i>	13	60
2014 Siete de Azul y Garanza Tempranillo <i>Navarra, ESP</i>	10	45
2015 Norfolk Rise Red <i>Mount Benson, SA</i>	9	40
2013 Wild Rock Gravel Pit Merlot Malbec <i>Hawkes Bay, NZ</i>	11	50
2015 Henley Farm Caretaker Shiraz <i>Barossa Valley, SA</i>	13	60
2015 Dragonfly Cabernet Merlot <i>Geographe, WA</i>	10	45
2014 Angus The Bull Cabernet Sauvignon <i>Central Victoria, VIC</i>	10	45