

WINE

BY THE GLASS

ROSE 150ml 250ml

McGlashan Rose
(Bellarine Peninsula, Vic) 10.00 15.00

RED WINE

Pepperjack Shiraz
(Barossa, S.A.) 10.00 15.00

Giammarino Shiraz
(Yarra Valley, Vic) 10.00 15.00

Penfolds Bin 28 Kalimna Shiraz
(S.A.) 13.00 18.00

Lindeman's Henry's Sons Shiraz Cabernet Sauvignon
(S.E. Australia) 7.00 10.00

Wynns The Banker Cabernet Sauvignon
(Coonawarra, S.A.) 10.00 15.00

Devil's Lair Honey Bomb Cabernet Merlot
(Margaret River, W.A.) 10.00 15.00

Blue Pyrenees Estate Merlot
(Pyrenees, Vic) 10.00 15.00

Clyde Park Locale Pinot Noir
(Bannockburn, Vic) 10.00 15.00

SPARKLING WINE

Yellowglen 200ml Piccolo

Yellow or Pink
(S.E. Australia) 9.50

Sterling Prosecco
(Vic) 9.50

Aperol Spritz 250ml
14.00

WHITE WINE 150ml 250ml

Morgan's Bay Chardonnay
(S.E. Australia) 7.00 10.00

Abel's Tempest Chardonnay
(Tasmania) 10.00 15.00

Lonely Vineyard Riesling
(Eden Valley, S.A.) 10.00 15.00

821 South Sauvignon Blanc
(Marlborough, NZ) 10.00 15.00

T'Gallant Grace Pinot Grigio
(Mornington Peninsula, Vic) 10.00 15.00

Cake Pinot Gris
(Adelaide Hills, SA) 9.50 14.00

Lindeman's Porphyry Blanc
(S.E. Australia) 7.00 10.00

TAP WINE 150ml 250ml 1L

T'Gallant Juliet Blush Moscato
(Mornington Peninsula, Vic) 9.00 13.50 48.00

Squealing Pig Sauvignon Blanc
(Marlborough, NZ) 9.00 13.50 48.00

SPARKLING ON TAP

Seppelt Fleur de Lys
(Great Western, Vic) 150ml
8.00

SPARKLING WATER 750ml

Purezza Premium 5.00

BREAKFAST

Served until 5pm daily

Cereal 5.50 🌿
Cornflakes, Nutri-Grain, Just Right, Rice Bubbles, Coco Pops, Special K

Toast 6.00 🌿
toasted Irrewarra sourdough served with a selection of spreads

Café Style Raisin Toast 6.00 🌿

Banana Bread 10.00 🌿
pan fried served with natural yoghurt & honey

Strawberry Yoghurt 200g 5.00 🌿 🌿

Fresh Fruit 12.00
seasonal fruit topped with strawberry yoghurt 🌿 🌿

Porridge 12.00 🌿
served with fresh fruit, berry coulis, almond flakes & mixed seeds

Breakfast Crumble 13.00 🌿 🌿
warm poached pear with toasted muesli, berry coulis, strawberry yoghurt & honey

Bircher Muesli 12.00 🌿
dried fruit, almonds, fresh apple & topped with strawberry yoghurt

Smashed Avocado & Feta 12.00 🌿 🌿 🌿
on multigrain with lemon & balsamic
Add poached egg +3.00 each

Belgian Waffles 15.00 🌿
with nutella, banana & hazelnuts, mixed berries & yoghurt, or maple syrup & ice-cream
Try Canadian style add Bacon +5.00

Kids Brekky 11.00 🌿
bacon, egg & hashbrown on toast

Creswick open range Eggs & Bacon 14.00 🌿 🏆 2019 Australian Food awards Silver Medal winner
with sourdough

Red's Brekky Wrap 15.00
bacon, egg, tomato & cheese in a tortilla wrap with sweet chilli & hollandaise

Brunch Eggs 🌿
Benedict with leg ham & hollandaise on sourdough **16.00**
Florentine with spinach & hollandaise on sourdough **16.00** 🌿
Pulled Pork & hollandaise on sourdough **22.00**
Smoked Salmon & hollandaise on sourdough **22.00**

The Big Brekky 21.00 🌿
sausage, eggs, bacon, tomatoes, spinach, mushrooms & hash brown with sourdough

Savoury Omelette 13.00 🌿 🌿
mushrooms, semi-dried tomatoes, chives, spinach, onion & cheese with sourdough
Add bacon +5.00

Extras:
hash brown, mushrooms, spinach, tomatoes,
hollandaise, egg 3.00 each
avocado, sausage, baked beans, leg ham 4.00 each
bacon 5.00
salmon, pulled pork 6.00 each

🌿 These items can be prepared gluten free by request

🌿 These items can be prepared vegetarian by request

🌿 These items can be made vegan by request

Public Holiday Surcharge of 15% (and yes, we pay penalty rates)

BAR - RESTAURANT - CAFÉ

Red Lion
MENU

Please order at the Bar



BREADS & ENTRÉE

Herb Bread 9.00 

Herb & Cheese Bread 10.00 


Chilli Parmesan Bread 11.00 

Garlic Bread 9.00 

Garlic & Cheese Bread 10.00 

Sweet Chilli Pizza 16.00 
with sour cream & fresh herbs

Garlic Pizza 16.00 
confit garlic & mozzarella

Soup of the Day 
please see the specials board

Crumbed Calamari 18.00 
lemon pepper crumbs with aioli & lemon


Peking Duck Spring Rolls (4) 16.00
Hoi Sin sauce

Garlic Prawns 
Australian prawns, creamy garlic sauce,
basmati rice & fresh herbs

Entrée serve 18.00
Main serve 26.00

Lamb Croquettes (4) 16.00
parmesan & mint croquettes with whipped
goats cheese

Pulled Pork Sliders (4) 16.00
slow roasted pork, slaw & smoky barbeque
sauce in a sourdough bun

Arancini Balls (4) 14.00 
pumpkin, sage & three cheese
with herb mayo

Pork Belly Bao Buns (3) 16.00
crispy pork belly, slaw & Korean BBQ sauce

TO SHARE

Bowl of Chips 9.00 
with aioli & tomato sauce

Seasoned Potato Wedges 11.00
with sour cream & sweet chilli

Nachos 13.00 
salsa, sour cream, guacamole
Add Chilli Beef +4.00


House Dips 20.00 
please see specials board

Share Plate 36.00
peking duck spring rolls (2) pulled pork sliders
(2) buffalo wings (4) hot & spicy, honey bbq or
blue cheese sauce, lamb croquette (2) salt &
pepper calamari (6) seasoned potato wedges
with sweet chilli & sour cream

Cheese Board 27.00 
selection of cheeses, fruits, crackers & bread

LUNCH


Available until 5pm

Ham, Cheese, Tomato toastie
with chips 9.00 

Chicken, Cheese, Avocado toastie
with chips 10.00 

Chicken Caesar Wrap 15.00
chicken, cos lettuce, bacon, caesar
dressing with chips

Lamb Focaccia 19.00
pulled lamb, onion, olives, semi-dried
tomatoes, spinach & Meredith goat's
cheese, toasted with chips

Grilled Veggie Toastie 14.00 
grilled & marinated vegetables, semi
dried tomatoes, spinach, pesto &
mozzarella on sourdough


Chicken Focaccia 17.00
chicken, avocado, semi-dried tomato,
cheese & aioli, toasted with chips


SALADS

Pumpkin Salad 23.00 
roasted jap pumpkin, roasted beets,
pepitas, parmesan, rocket, broccolini
with a lemon vinaigrette

Add Grilled Chicken +4.00

Baked Tofu Salad 20.00 
avocado, iceberg, fried rice noodles, fried
shallots, Vietnamese dressing

Calamari Salad 26.00 
lemon pepper calamari, cherry tomatoes,
avocado, house dressing, aioli,
red onion & parmesan

Pulled lamb Salad 26.00 
marinated lamb, olives, semi-dried
tomatoes, red onion, spinach, cucumber,
Meredith goat's cheese & tzatziki


SPECIALITIES


House Made Pie of the Day
please see the specials board

Market Fish
please see the specials board

Chicken Parmigiana 24.00 
ham, napoli, mozzarella with chips & salad

Beer Battered Flat Head 24.00
with chips, salad & tartare


Vegetarian Lasagne 24.00 
grilled vegetables, napoli, cheese, Greek
salad & toasted sourdough

Tasmanian Salmon 32.00 
with a crispy skin, creamy mash, steamed
vegetables & salsa verde


PIZZA & PASTA

Potato Pizza 18.00 
potato, grilled zucchini, rosemary, pesto,
cherry tomatoes & rocket

BBQ Chicken Pizza 22.00 
roast chicken, bacon, capsicum,
onion, BBQ sauce & mozzarella

Red Special Pizza 22.00 
bacon, salami, ham, onion, capsicum,
sweet chilli, semi-dried tomato
& mozzarella

Lamb Pizza 23.00 
lamb, prosciutto, goat's cheese, rocket,
confit garlic

Meat Lovers Pizza 24.00 
napoli, leg ham, chorizo, salami, pork
sausage, bacon, chilli flakes & mozzarella


Chilli Prawn Spaghetti 27.00
cherry tomatoes, garlic, cream,
herbs & parmesan


BURGERS

Sweet potato & Black Bean
Burger 22.00 
spiced house made patty, vegan aioli,
fig relish, pickled red onion, lettuce on a
sourdough bun with chips


Chicken Burger 22.00
marinated grilled chicken breast,
bacon, brie, cranberry, iceberg on a
sourdough bun with chips

Sher Wagyu Beef Burger 23.00
lettuce, caramelised onion, bacon, egg,
cheese, relish on a sourdough bun with
chips

Grilled Lamb Cutlets 37.00 
with sautéed cabbage & bacon mash, greens
& mustard sauce


Vegetable Curry 23.00 
cauliflower, potato & chick pea served with
steamed rice, fresh herbs & flat bread


Thai Green Chicken Curry 29.00 
slow cooked chicken in a Thai green curry
sauce, vegetables, fresh herbs, steamed rice,
pickled onion & flat bread

Sticky Duck Legs 34.00 
roasted in a sticky quince, walnut & dry
sherry glaze with creamy mash, asian
greens & toasted sesame seeds

Pork Belly 32.00 
slow cooked pork belly, mash, broccolini,
red wine jus & pickled onion

Chilli Chicken Spaghetti 24.00
chicken, bacon, onion, chilli ghee, baby
spinach, spaghetti & parmesan

Chicken Risotto 24.00 
chicken, roast pumpkin, semi-dried tomato,
pine nuts, spinach & parmesan

Hoisin Beef Wok 25.00 
tender beef stir-fried with seasonal
vegetables, hoisin sauce & fresh herbs
served with steamed rice

Nasi Goreng 24.00 
chicken, bacon, shrimp, chilli, rice, fried
shallots & a fried egg

Tofu Nasi Goreng 22.00 
tofu, chilli, rice, fried shallots & a fried egg

Beef Brisket Ragu 25.00
slow braised beef brisket in a rich red wine
reduction, potato gnocchi & parmesan

Open Steak Sandwich 24.00 
scotch fillet, bacon, egg, lettuce, onion,
tomato, pineapple & cheese with chips

Pulled Pork Burger 25.00
Western Plains pulled pork with slaw,
onion rings & seeded mustard aioli in a
sourdough bun served with chips

THE GRILL

Waubra Prime Steaks 
400gm Prime Porterhouse 37.00
300gm Scotch Fillet 36.00
400gm T-Bone 36.00
400gm King Rib-Eye 43.00

All steaks come served with Chips & Salad or Mash & steamed vegetables

Sauces

Rich Gravy, Green Peppercorn, Diane

Creamy Mushroom 
Garlic Butter 
English Mustard 

Garlic Prawn Sauce +8.00 

SIDES

House Salad, Mash Potato, Beans,
Steamed Vegetables, Carbonara sauce,
Steamed Rice 5.00

Chips, Wedges, Onion Rings, Greek
Salad 6.00

KIDS

under 12

Nuggets & Chips 10.00

Spaghetti Bolognaise 10.00

Cheese Toastie & Chips 8.00 

Kids Chicken Schnitzel & Gravy 13.00

Kids Chicken Parma 14.00

Grilled Fish & Salad 11.00 




Fried Fish & Chips 10.00

Kids BBQ Chicken Pizza 11.00 

Cheese Burger & Chips 14.00

Chicken Risotto 14.00 

Party Pies & Chips 10.00

Tofu Veg & Rice 14.00 



Frog in the Pond 7.00 

Frog in the Snow 7.00 

Ice Cream & Milo 7.00 

All kids meals come with a Busy Nipper
activity bag or a kids drink.
Drink Options: Coke, Coke no sugar,
Raspberry, Lemonade, Squash, OJ,
Pineapple or Apple Juice

SOMETHING FOR LATER

Irish Coffee 10.00
Espresso, 30ml Jameson & cream

Affogato 12.00
Espresso, vanilla ice-cream
& your choice of either Baileys,
Frangelico, Vanilla Galliano or Kahlua

DESSERTS

Lemon Meringue 11.00
sweet citrus tart topped with
soft meringue


Sticky Date Pudding 11.00
with a warm butterscotch sauce
& ice-cream

Duo of Bake & Grind Donuts 16.00
chefs selection to share
served with cream, ice-cream & floss

Chocolate Brownie 13.00
chocolate ganache, ice-cream
& hazelnut praline

Belgian Waffles 15.00
your choice of:
nutella, banana & hazelnuts
maple syrup & ice cream




Cheese Board 27.00 
selection of cheeses, fruits, crackers
& bread

Red Lion Sundae 11.00 
ice-cream with chocolate, strawberry or
butterscotch sauce, wafer & sprinkled
with nuts

Smash 11.00
vanilla ice-cream with peppermint crisp,
smarties, sprinkles & snakes

House made meringue 12.00 
berry coulis, fresh fruit & double cream

Please view the cake fridge for more
favourites & gluten free dessert options.
All served with double thick cream & a
strawberry

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