

# WINE

BY THE GLASS

## WHITE WINE

150ml 250ml

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

**Abel's Tempest Chardonnay**  
*(Tasmania)* 9.50 14.00

**Seppelt Great Western Riesling**  
*(Great Western, Vic)* 10.00 15.00

**821 South Sauvignon Blanc**  
*(Marlborough, NZ)* 8.50 13.00

**T'Gallant Grace Pinot Grigio**  
*(Mornington Peninsula, Vic)* 9.50 14.00

**Cake Pinot Gris**  
*(Adelaide Hills, SA)* 9.00 13.50

**T'Gallant Juliet Moscato**  
*(Mornington Peninsula, Vic)* 7.00 10.00

**Lindeman's Porphyry Blanc (9.0% ABV)**  
*(S.E. Australia)* 7.00 10.00

## TAP WINE

150ml 250ml 1000ml

### Barrel Fresh

*"Fresh from the vineyard to your glass"*

**Juliet Blush Moscato**  
*(Mornington Peninsula, Vic)*  
8.00 13.00 42.00

*Moscato: Refreshing aromas of rose water, red berries white musk and finishes with a sweetness and fine bubbles.*

**Squealing Pig Sauvignon Blanc**  
*(Central Otago, NZ)*  
9.00 14.00 48.00

*Sauvignon Blanc: Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.*

**Purezza Premium Sparkling Water**  
750ml 5.00

## PASTA & WOKS

**Beef Brisket Ragù 24.90**  
*slow braised beef brisket in a rich red wine and tomato sauce tossed with spaghetti and topped with parmesan*  
*Great with Fifth Leg Treasure Hunter Cabernet Merlot*

**Chilli Chicken Spaghetti 23.90**  
*pan seared chicken, bacon and onion in chilli ghee with baby spinach and grana padano*

**Chorizo and Prawn Penne 25.90**  
*pan seared prawns, chorizo and onion in a creamy pesto sauce tossed with penne and topped with parmesan*  
*Great with Blue Pyrenees Estate Merlot*

**Chicken Risotto (GF) 23.90**  
*chicken breast pieces with roast pumpkin, semi dried tomato, pine nuts and spinach in a silky risotto topped with parmesan*

**Nasi Goreng (GF) 23.90**  
*with traditional flavours of Indonesia tossed in a hot wok with chicken, bacon, shrimp, chilli and rice, finished with fried shallots and a fried egg*

**Vegetarian (GF) 19.90**  
*Great with Cake Pinot Gris*

**Thai Vegetable Wok (V) 19.90**  
*seasonal vegetables with noodles, chilli, fresh herbs and fried shallots*  
**with Beef 24.90**

## PIZZA

**Roast Pumpkin (V) (GF) 19.90**  
*roast pumpkin, feta, pine nuts, rocket and mozzarella*

**BBQ Chicken (GF) 20.90**  
*roast chicken with bacon, capsicum, onion, BBQ sauce and mozzarella*

**Red Special (GF) 20.90**  
*bacon, salami, ham, onion, capsicum, sweet chilli, sun-dried tomato and mozzarella*

**Pulled Pork (GF) 22.90**  
*slow roasted pork with barbeque sauce and finished with slaw*

**Tropicana (GF) 19.90**  
*napoli base with leg ham, pineapple pieces and mozzarella*

**American Meat Lovers (GF) 23.90**  
*napoli base with leg ham, chorizo, salami, pork sausage, bacon, chilli flakes and mozzarella*

*(GF) These items can be prepared gluten free by request*  
*(V) These items can be prepared vegetarian.*

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

## KIDS

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

**Nuggets and Chips 10.00**

**Spaghetti Bolognese topped with Parmesan 10.00**

**Toasted Cheese Sandwich and Chips (GF) 8.00**

**Chicken Schnitzel, Chips and Gravy 13.00**

**Chicken Parma and Chips 14.00**

**Grilled Fish and Salad (GF) 10.00**

**Fried Flat Head tails (2) and Chips 10.00**

**Ham and Pineapple Pizza (GF) 10.00**

**Cheese Burger and Chips 14.00**

**Beef Curry and Rice 14.00**

**Party Pies and Chips 10.00**

**Frog in the Pond (GF) 6.90**

**Frog in the Snow (GF) 6.90**

**Smash Vanilla Ice-cream 10.90**  
*with peppermint crisp, smarties, sprinkles & snakes*

## DESSERTS

**Lemon Meringue 10.90**  
*sweet citrus tart topped with soft meringue*

**Sticky Date Pudding 10.90**  
*with a warm butterscotch sauce and ice-cream*

**Baked New York Cheese Cake 10.90**

**Death by Chocolate 10.90**

**Pancake Stack 12.90**  
*house made pancakes served with either; mixed berries and yoghurt or with sugar, lemon and ice-cream*

**Cheese Board (GF) 26.90**  
*Kind Island Double Brie, King Island Surprise Bay Cheddar and King Island Roaring 40's Blue, quince paste, dried fruit, nuts, water crackers and toasted Turkish bread*

**Red Lion Sundae (GF) 10.90**  
*ice-cream with chocolate, strawberry or butterscotch sauce, wafer & sprinkled with nuts*

**Smash 10.90**  
*vanilla ice-cream with peppermint crisp, smarties, sprinkles and snakes*

**Mixed Berry Pavlova (GF) 11.90**  
*soft-centered pavlova shells with mixed berries King Island cream & raspberry coulis*

**Please view the cake fridge for more favourites and gluten free dessert options.**

**All served with double thick cream and a strawberry**

**Irish Coffee 10.00**  
*Espresso, 30ml Jameson and cream*

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

## BREAKFAST

*Available until 5pm*

**Cereal 5.00**  
*Cornflakes, Nutri-Grain, Just Right, Rice Bubbles, Coco Pops, Special K*

**Toast (GF) 6.00**  
*toasted Irrewarra sourdough served with a selection of spreads*

**Café Style Raisin Toast 6.00**

**Banana Bread 8.90**  
*pan fried banana bread served with natural yoghurt and honey*

**Strawberry Yoghurt 200g (GF) 4.00**

**Fresh Fruit (GF) 11.90**  
*diced seasonal fruit topped with natural yoghurt*

**Breakfast Crumble (GF) 12.90**  
*poached seasonal fruit, served hot or cold with toasted honey muesli and natural yoghurt*

**Bircher Muesli 10.90**  
*with dried fruit, almonds, fresh apple & topped with strawberry yoghurt*

**Smashed Avocado & Feta (V) 12.00**  
*on multi grain with lemon & balsamic*  
*Great with poached eggs! add \$3 ea*

**Pancake Stack 12.90**  
*house made pancakes served with either; mixed berries and yoghurt or with sugar, lemon and ice-cream*

**Kids Brekky 10.00**  
*bacon and egg on toast with a hashbrown*

**House Made Baked Beans on toast 9.90**

**Bacon and Eggs on Toasted Turkish Bread(GF) 12.00**

**The Red's Brekky Wrap 13.90**  
*bacon, egg, tomato and cheese served in a tortilla wrap with sweet chilli and hollandaise*

**Baked Eggs 15.90**  
*eggs baked in a spicy tomato and bean sauce with chorizo, red onion and roasted red peppers served with mushrooms and crusty bread*

**Eggs Benedict (GF) 14.90**  
*poached eggs on toasted sourdough with Virginian ham and hollandaise sauce*

**Eggs Florentine (GF) 14.90**  
*poached eggs on toasted sourdough with sautéed spinach and hollandaise sauce*

**The Big Brekky (GF) 18.90**  
*sausage, eggs, bacon, tomatoes, spinach mushrooms and hash brown on turkish bread*

**Savoury Omelette (V, GF) 12.90**  
*mushrooms, sundried tomatoes, chives, spinach, onion and cheese with sourdough*  
with bacon 16.90

**Extras:**  
*hash brown, mushrooms, spinach, tomatoes, hollandaise, extra egg, 3.00 each*  
*sausage, baked beans, bacon 4.00 each*  
*salmon 6.00*

## BAR • RESTAURANT • CAFÉ

# Red Lion

## MENU



Please order at the Bar

Meals available  
from 8am – 10pm  
7 days a week



#myredlion

## BREADS

<b>Herb Bread (GF)</b>	<b>8.90</b>
<b>Herb and Cheese Bread (GF)</b>	<b>9.90</b>
<b>Chilli Parmesan Bread (GF)</b>	<b>10.90</b>
<b>Garlic Bread (GF)</b>	<b>8.90</b>
<b>Garlic and Cheese Bread (GF)</b>	<b>9.90</b>
<b>Garlic Pizza (GF)</b>	<b>14.90</b>
<b>Sweet Chilli and Sour Cream Pizza (GF)</b>	<b>14.90</b>

## LUNCH

*Available until 5pm*

**Toasted Ham, Cheese and Tomato Sandwich with chips (GF)** 8.90

**Toasted Chicken, Avocado and Cheese Sandwich with chips and salad (GF)** 9.90

**Smoked Salmon Tart** 14.90  
*with goats cheese served with a rocket and parmesan salad*

**Chicken Caesar Wrap** 14.90  
*Cos lettuce, chicken, bacon and caesar dressing served with chips*

**Thai Beef Wrap** 14.90  
*tender beef, mixed lettuce, capsicum, onion, tomato, and thai dressing served with chips*

**Chicken Focaccia** 15.90  
*toasted focaccia with chicken, avocado, semi dried tomato, cheese and aioli served with garden salad*

**Vegetable Focaccia (V)** 15.90  
*Toasted focaccia with marinated roast vegetables, spinach and goat's cheese served with garden salad*

**Halloumi Burger (V)** 20.90  
*grilled Halloumi on toasted turkish bread with wild rocket, caramelised onion, beetroot, and grilled tomato served with a side of greek salad*

**The Red's Beef Burger** 20.90  
*grilled Angus beef burger with lettuce, tomato, caramelised onion, bacon, beetroot, egg, cheese and tomato relish served with chips*

**Cajun Chicken Burger** 20.90  
*tender chicken breast with Cajun flavours in a toasted bun with coleslaw and mayonnaise, served with wedges and a side of aioli*

*(GF) These items can be prepared gluten free by request  
(V) These items can be prepared vegetarian.*

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

## ENTREES/TAPAS/TO SHARE

**Bowl of Chips (GF)** 9.00  
*with aioli and tomato sauce*

**Potato Wedges** 9.90  
*spicy battered wedges served with sour cream and sweet chilli*

**Soup of the Day(GF)** 9.90

**Nachos (GF)** 11.90  
*corn chips topped with salsa, melted cheese, sour cream and guacamole*

**Beef Nachos** 14.90  
*spicy beef nachos topped with melted cheese, sour cream and guacamole*

**Trio of Dips (GF)** 18.90  
*olive tapenade, beetroot and walnut, roast pumpkin and feta with toasted Turkish Bread*

**Share Plate** 33.00  
*Peking Duck spring rolls (2), pulled pork sliders (2), buffalo wings (hot & spicy or honey BBQ) (4) , tandoori chicken skewers (2) , salt and pepper calamari (6) served with chips and dipping sauces*

**Cheese Board (GF)** 26.90  
*Kind Island Double Brie, King Island Surprise Bay Cheddar and King Island Roaring 40's Blue, quince paste, dried fruit, nuts, water crackers and toasted Turkish bread*

**Mediterranean Platter (GF)** 25.90  
*semi-dried tomatoes, olives, leg ham, Chef's selection dip, salami and cheese with warm Turkish Bread and crackers*

**Garlic Prawns (GF)**  
**Entrée serve** 16.90      **Main serve** 24.90  
*Australian prawns cooked in a creamy garlic sauce served with Basmati rice and fresh herbs  
Great with 821 South Sauvignon Blanc*

**Chilli Squid (GF)**  
**Entrée serve** 16.90      **Main serve** 24.90  
*flash fried calamari with chilli and garlic, served on a salad of rocket, onion, capsicum and feta*

**Peking Duck & Plum Spring Rolls (4)** 16.00  
*with Hoi Sin dipping sauce*

**Tandoori Chicken Skewers (4)** 16.00  
*served with mint yoghurt*

**Pulled Pork Sliders (4)** 16.00  
*slow roasted pork in a bun with slaw and smoky barbeque sauce*

**Arancini Balls (4)** 13.00  
*semi-dried tomato and sage arancini balls, oven baked and served with aioli dipping sauce*

**Grilled Lamb Cutlets (4)** 20.00  
*with olive tapenade*

“Wanting more?  
*Individual tapas items can be added by request”*

## SPECIALITIES

**House Made Pie of the Day**  
*please see the specials, served with chips and a side salad*

**Chicken Parmigiana** 23.90  
*crumbed fillet topped with ham, tomato salsa and melted cheese with chips and salad*

**Chicken Parmigiana (GF)** 24.90

**Fish and Chips** 23.90  
*fried flat head tails with chips, salad and tartare*

**Beef Massaman** 25.90  
*slow cooked beef with aromatic spices, served with steamed rice, tzatziki and a papadum  
Great with Wynns The Banker, Cabernet Sauvignon*

**Vegetarian Lasagne (V)** 23.90  
*layers of seasonal grilled vegetables between sheets of pasta with a Napoli sauce, baked with cheese and served with a Greek salad*

**Tasmanian Salmon (GF)** 31.90  
*crispy skin Tasmanian salmon served on creamy mash, steamed vegetables and salsa verde  
Great with Seppelt Great Western Riesling*

**Chicken Breast** 29.90  
*stuffed with mushroom, spinach and brie wrapped in prosciutto served with roasted chat potatoes, steamed greens and a creamy thyme jus*

**Sticky Duck (GF)** 33.90  
*slow roasted duck legs cooked in a sticky glaze of quince paste, walnuts and dry sherry, seated on a bed of creamy mash potato and Asian greens  
Great with Clyde Park Locale Pinot Noir*

**Pork Belly** 31.90  
*slow cooked pork belly served on a celeriac and pear mash, broccolini and red wine jus  
Great with Abel's Tempest Chardonnay*

**Grilled Lamb Cutlets** 31.90  
*served with creamy mash, grilled tomato, broccolini and tomato relish*

**Fish of the Day**  
*Market fresh fish please see the specials*

## THE GRILL

**New York Steak Sandwich (GF)** 22.90  
*open sandwich of scotch fillet, bacon, egg, lettuce, onion, tomato, pineapple and cheese, served with chips*

**Prime Porterhouse\* 400gr** 35.90

**Scotch Fillet\* 300gr** 34.90

**Waubra Prime T-Bone\* 400gr** 34.90

**Waubra Prime King Rib-Eye\* 400gr** 42.90

*Great with a Penfolds Bin 28 Kalimna Shiraz or Pepperjack Shiraz*

*All steaks served with chips and salad or with mash, broccolini, green beans and carrots*

**Sauces:**  
*served on the side  
Creamy Mushroom\*, Green Peppercorn, Rich Gravy, Garlic Butter\*, Hot English Mustard\**

*Garlic Prawn Sauce (4)* 8.00

## SIDES

**Chips, Wedges, Green Salad, Greek Salad, Steamed Vegetables, Mashed Potato, Green Beans, Broccolini** 6.00 (each)

## SALADS

**Pumpkin Salad (V) (GF)** 18.90  
*roasted pumpkin, red onion, walnuts and Meredith goat's feta tossed with wild rocket and maple dressing*

**Add Chicken** 22.90  
**Caesar Salad** 18.90  
*cos lettuce, bacon, parmesan, anchovies and caesar dressing*

**Add Chicken** 22.90  
**Calamari Salad (GF)** 25.90  
*dusted with a light salt and lemon pepper crumb, served on a salad of mixed leaves, tomato, avocado, red onion and garlic aioli  
Great with Alta for Elsie Pinot Noir Rose*

**Greek Lamb Salad** 25.90  
*tender lamb cooked medium-rare seated on a salad of olives, semi-dried tomatoes, red onion, spinach and goat's feta finished with tzatziki*

## WINE BY THE GLASS

## ROSE

	150ml	250ml
<b>Alta for Elsie Pinot Noir Rose</b> <i>(Adelaide Hills, SA)</i>	9.00	14.00

## RED WINE

	150ml	250ml
<b>Pepperjack Shiraz</b> <i>(Barossa, S.A.)</i>	9.50	14.00

<b>Penfolds Bin 28 Kalimna Shiraz</b> <i>(S.A.)</i>	11.00	16.00
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<b>Stony Peak Shiraz Cabernet</b> <i>(SE Aust)</i>	7.00	10.00
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<b>Wynns The Banker Cabernet Sauvignon</b> <i>(Coonawarra, S.A.)</i>	10.00	15.00
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<b>Fifth Leg Treasure Hunter Cabernet Merlot</b> <i>(Margaret River, W.A.)</i>	9.50	14.00
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<b>Blue Pyrenees Estate Merlot</b> <i>(Pyrenees, Vic)</i>	9.50	14.00
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<b>Clyde Park Locale Pinot Noir</b> <i>(Bannockburn, Vic)</i>	9.50	14.00
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## SPARKLING WINE

	150ml
<b>Stony Peak Brut</b> <i>(S.E. Australia)</i>	7.00

<b>Seppelt Salinger Premium Pinot Noir Chardonnay</b> <i>(S.E. Australia)</i>	10.00
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<b>Yellowglen 200ml Piccolo Yellow or Pink</b> <i>(S.E. Australia)</i>	9.50
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<b>Sterling Prosecco</b> <i>(Vic)</i>	9.50
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*Wine list available upon request*