

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

Wynns Coonawarra Estate Riesling
(Coonawarra, S.A.) 9.50 14.00

Distant Cousins 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 (light wine)
(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)
7.00 12.00 39.00

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 pappardelle topped with parmesan

Chilli Chicken Spaghetti 22.90
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

Chicken Risotto (GF) 22.90
chicken breast pieces with roast pumpkin, semi dried tomato, pine nuts and spinach in a silky risotto topped with parmesan cheese

Traditional Nasi Goreng (GF) 22.90
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) 18.90

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

PIZZA

Pumpkin & Zucchini (V) (GF) 19.90
roasted pumpkin, grilled zucchini, semidried tomato, pine nuts 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) 22.90
napoli base with 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 main meals come with a "Busy Nipper Activity Bag" or a soft drink.

Nuggets and Chips 9.90

Spaghetti Bolognese topped with parmesan 9.90

Chicken Schnitzel, Chips and Gravy 11.90

Toasted Cheese Sandwich and Chips (GF) 7.90

Chicken Parma and Chips 13.90

Grilled Fish and Salad (GF) 9.90

Fried Fish and Chips 9.90

Ham and Pineapple Pizza (GF) 9.90

Cheese Burger and Chips 13.90

Party Pies and Chips 9.90

Frog in the Pond (GF) 5.90

Frog in the Snow (GF) 5.90

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

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

Cheese Board 24.90
selection of hard and soft cheeses, quince paste, crusty Turkish bread and crackers

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 at the entrance of Leo's Restaurant for our daily specials.

All served with King Island cream and a strawberry

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 jams

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) 10.90
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 9.90
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 15.90*

Extras:
hash brown, mushrooms, spinach, sausage, tomatoes, hollandaise, extra egg, bacon 3.00 each
salmon 5.00
baked beans 4.00

BAR • RESTAURANT • CAFÉ

★★★★★
Red Lion

MENU



Please order at the Bar

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

BREADS

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

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

Caramelised Leek and Mushroom Tart	14.90
<i>with goats cheese served with a rocket and parmesan salad</i>	

Chicken Caesar Wrap	14.90
<i>Cos lettuce, chicken, bacon and caesar dressing served with chips</i>	

Thai Beef Wrap	14.90
<i>tender beef, mixed lettuce, capsicum, onion, tomato, and thai dressing served with chips</i>	

Chicken Focaccia	15.90
<i>toasted focaccia with Chicken, avocado, semi dried tomato, cheese and aioli served with garden salad</i>	

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

Smoked Salmon Focaccia	15.90
<i>Toasted focaccia with Smoked Salmon, onion, capers, tomato and aioli served with garden salad</i>	

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

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

(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
<i>with aioli and tomato sauce</i>	

Potato Wedges	9.90
<i>spicy battered wedges served with sour cream and sweet chilli</i>	

Soup of the Day(GF)	9.90
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Nachos (GF)	11.90
<i>corn chips topped with salsa and cheese served with sides of sour cream and guacamole</i>	

Beef Nachos	14.90
<i>spicy beef nachos with melted cheese, guacamole and sour cream</i>	

Trio of Dips (GF)	18.90
<i>olive tapenade, beetroot and walnut, roast capsicum and semi-dried tomato with toasted Turkish Bread</i>	

Assorted Platter	19.90
<i>assortment of fried Asian finger food, party pies, calamari, wedges and dipping sauces</i>	

Cheese Board (GF)	24.90
<i>a selection of hard and soft cheeses, quince paste, dried fruit, nuts, crackers and toasted turkish bread</i>	

Mediterranean Platter (GF)	24.90
<i>semi-dried tomatoes, olives, ham, Chef's selection dip, salami and cheese with warm Turkish Bread and crackers</i>	

Garlic Prawns (GF)	16.90
<i>Australian prawns cooked in a creamy garlic sauce served with Basmati rice and fresh herbs</i>	

Chilli Squid	16.90
<i>flash fried calamari with chilli and garlic, served on a salad of rocket, onion, capsicum and feta</i>	

Tempura Battered Chilli & Lime Prawns (4)	14.00
<i>served with fresh lime</i>	

Peking Duck & Plum Spring Rolls (4)	16.00
<i>with Hoi Sin dipping sauce</i>	

Tandoori Chicken Skewers (4)	16.00
<i>served with mint yoghurt</i>	

Pulled Pork Sliders (4)	16.00
<i>slow roasted pork in a bun with slaw and smoky barbeque sauce</i>	

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

Smoked Salmon Roulade (4)	16.00
<i>Tasmanian smoked Salmon filled with goat's cheese and seeded mustard served on fresh cucumber</i>	

Grilled Lamb Cutlets (4)	20.00
<i>with olive tapenade</i>	

SPECIALITIES

House Made Pie of the Day
<i>please see the specials, served with wedges and a side salad</i>

Chicken Parmigiana	23.90
<i>crumbed fillet topped with ham, tomato salsa and melted cheese with chips and salad</i>	

Chicken Parmigiana (GF)	24.90
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Fish and Chips	23.90
<i>fried Flat Head tails with chips, salad and tartare</i>	

Beef Massaman	25.90
<i>slow cooked beef with aromatic spices, served with steamed rice, tzatziki and a papadum</i>	

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

Tasmanian Salmon (GF)	29.90
<i>crispy skin Tasmanian salmon served on creamy mash, steamed vegetables and salsa verde</i>	

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

Sticky Duck (GF)	33.90
<i>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</i>	

Pork Belly	31.90
<i>slow cooked pork belly served on a celeriac and pear mash, broccolini and red wine jus</i>	

Halloumi Burger	20.90
<i>grilled Halloumi on toasted turkish bread with wild rocket, caramelised onion, beetroot, and grilled tomato served with a side of greek salad</i>	

Grilled Lamb Cutlets	31.90
<i>served with creamy mash, grilled tomato, broccolini and tomato relish</i>	

Fish of the Day
<i>Market fresh fish please see the specials</i>

THE GRILL

New York Steak Sandwich (GF)	21.90
<i>open sandwich of scotch fillet, bacon, egg, lettuce, onion, tomato, pineapple and cheese, served with chips</i>	

Prime Porterhouse* 400gr	35.90
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Scotch Fillet* 300gr	34.90
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Waubra Prime T-Bone* 400gr	34.90
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Waubra Prime King Rib-Eye* 400gr	42.90
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All steaks served with chips and salad or with mash, broccolini, green beans and carrots

Sauces:
<i>served on the side</i>
<i>Creamy Mushroom*, Green Peppercorn, Rich Gravy, Garlic Butter*, Hot English Mustard*</i>

<i>Garlic Prawn Sauce (4)</i>	6.00
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SIDES

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

Pumpkin Salad (V) (GF)	18.90
<i>roasted pumpkin, red onion, walnuts and Meredith goat's feta tossed with wild roquette and maple dressing</i>	
Add Chicken	22.90

Caesar Salad	18.90
<i>cos lettuce, bacon, parmesan, anchovies and caesar dressing</i>	
Add Chicken	22.90

Calamari Salad (GF)	25.90
<i>dusted with a light salt and lemon pepper crumb, served on a salad of mixed leaves, tomato, avocado, red onion and garlic aioli</i>	

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

WINE BY THE GLASS

ROSE

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

RED WINE

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

Penfolds Bin 28 Kalimna Shiraz	150ml	250ml
<i>(S.A.)</i>	<i>11.00</i>	<i>16.00</i>

Stony Peak Shiraz Cabernet	150ml	250ml
<i>(SE Aust)</i>	<i>7.00</i>	<i>10.00</i>

Wynns The Siding Cabernet Sauvignon	150ml	250ml
<i>(Coonawarra, S.A.)</i>	<i>9.50</i>	<i>14.00</i>

Annie's Lane Cabernet Merlot	150ml	250ml
<i>(Clare Valley, S.A.)</i>	<i>9.50</i>	<i>14.00</i>

Blue Pyrenees Estate Merlot	150ml	250ml
<i>(Pyrenees, Vic)</i>	<i>9.50</i>	<i>14.00</i>

Clyde Park Locale Pinot Noir	150ml	250ml
<i>(Bannockburn, Vic)</i>	<i>9.50</i>	<i>14.00</i>

SPARKLING WINE

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

Seppelt Salinger Premium Pinot Noir Chardonnay	150ml
<i>(S.E. Australia)</i>	<i>10.00</i>

Yellowglen 200ml Piccolo Yellow or Pink	150ml
<i>(S.E. Australia)</i>	<i>9.50</i>

Wine list available upon request

**Light Wines are at least 25% lighter in alcohol and calories than standard wines.*