



SHARE PLATES	
Chorizo, mac & cheese croquettes	\$2.5 (each)
Crispy vegetarian spring rolls with dipping sauce (V)	\$2.5 (each)
Crumbed saganaki served with kalamata olive skewers (V)	\$2.5 (each)
Fried chicken drumettes served with Cajun dipping sauce	\$2.5 (each)
Cheesy garlic bread (V)	\$7
Selection of three fresh dips served with warm Turkish bread	\$13.5
Chicken, bacon & cheese quesadilla with tomato salsa, guacamole and sour cream	\$17
College Lawn tasting plate with saganaki skewers, marinated mushrooms, Spanish chorizo, black olives, spring rolls, cured meats and fried chicken drumettes	\$38

SIDES	
Chipotle coleslaw	\$7
Beer battered chips with house made aioli and tomato sauce	\$8.5
Steamed seasonal vegetables (GF)	\$8
Roasted garlic and herb kipfler potatoes (GF)	\$8.5
Seasoned potato wedges with sour cream and sweet chilli sauce	\$9

SALADS	
Marinated chicken and avocado tossed through mixed lettuce, cucumber, cherry tomatoes and Spanish onion drizzled with a balsamic vinaigrette dressing (GF)	\$21
Salt and pepper calamari served on rocket salad with wasabi aioli dipping sauce	\$21
Marinated eye fillet tossed through crisp mixed lettuce, baby corn, bean shoots, capsicum and Spanish onion with a Thai-inspired dressing (can be made GF)	\$22



BURGERS & WRAPS	
Marinated chicken with lettuce, tomato, cucumber, avocado, sweet chilli sauce and sour cream wrapped in a tortilla	\$16
Pork burger: Slow-braised pulled pork in a toasted bun with chipotle coleslaw and BBQ sauce	\$19
Marinated chicken breast on a toasted bun with bacon, cheese, crushed avocado, cos lettuce, tomato and house made mayo	\$21
College burger: Wagyu beef patty on a toasted bun with crispy bacon, fried egg, lettuce, tomato, cheese, gherkins and tomato relish	\$22
Rump steak sandwich with bacon, cheese, Spanish onion, tomato, lettuce and tomato relish on toasted sliced sourdough	\$24
Please note: all burgers and wraps are served with beer battered chips	

MAINS	
Burrito: Slow-cooked Mexican spiced minced beef and kidney beans wrapped in tortillas and served with turmeric rice, guacamole, salsa and salad	\$21
Chicken Parmigiana: Lightly crumbed chicken breast with Napoli sauce, ham and cheese served with garden salad and beer battered chips	\$23
Beef & red wine pie served with garden salad and beer battered chips	\$22
Leek and pumpkin risotto with baby spinach, gorgonzola, semi-dried tomatoes and pine nuts topped with parmesan cheese (V, GF)	\$22
Chicken and mushroom risotto with baby spinach, bacon and pine nuts topped with parmesan cheese (GF)	\$23
Fish & chips: Beer battered flathead fillets served with garden salad, house made tartar sauce and beer battered chips	\$24
Lightly crumbed veal schnitzel served with coleslaw and seasoned wedges	\$24
Crispy skinned Atlantic salmon fillet served with roasted chat potatoes and steamed broccoli, finished with a basil pesto	\$25
Fresh fettuccini with Spring Bay mussels, scallops, tiger prawns, diced fish and calamari tossed through olive oil, chilli and garlic	\$27
Lamb Shanks slow cooked in red wine & rosemary served with creamy mash potato and steamed broccolini	\$29

STEAKS	
300gm Black Angus porterhouse (GF)	\$29.5
300gm eye fillet (GF)	\$35
400gm premium scotch fillet (GF)	\$36
400gm premium aged rib eye (GF)	\$38
All steaks served with: Vegetables Your choice of chips, mash or galette potatoes Your choice of sauce; garlic butter, mushroom, peppercorn or beef jus	

PIZZAS	
Margherita: fresh tomato, basil, bocconcini, herbs and mixed cheese (V)	\$18
Mediterranean: spicy roasted eggplant, zucchini, capsicum, olives, semi-dried tomatoes, roasted garlic and spinach with crumbed fetta and mixed cheese (V)	\$20
BBQ Chicken: mushrooms, pineapple and Spanish onion with mixed cheese	\$20

DESSERTS	
Slice of chocolate mud cake drizzled with warm ganache	\$10
House made sticky date pudding served with butterscotch sauce	\$10
Chocolate Spring Rolls (3)	\$10
Desserts are served with fresh strawberries and your choice of cream or vanilla ice cream	

WINES

WHITE WINE		
Glass & Bottle		
Morgans Bay Sauvignon Blanc S.E. Australia	\$8	\$38
Angel Cove Sauvignon Blanc Marlborough, NZ	\$9	\$42
Konrad Sauvignon Blanc Marlborough, NZ	\$10.5	\$51
Mount Fishtail Pinot Gris Marlborough, NZ	\$9	\$42
Mandoletto Pinot Grigio Venteo, Italy	\$8.5	\$40
Hartog's Plate Semillon Sauvignon Blanc Margaret River, WA	\$8.5	\$40
Morgan's Bay Chardonnay S.E. Australia	\$8	\$38
The Drives Chardonnay Heathcote, VIC	\$9	\$43
La Linda Riesling Clare Valley, SA	\$9	\$44
Markview Moscato S.E. Australia	\$8.5	\$42
SPARKLING		
Morgan's Bay Cuvée S.E. Australia	\$8	\$38
Chandon Brut Australia	\$12	\$60
Mascareri Prosecco Italy	\$9	\$46
Veuve Cliquot France		\$90
RED WINE		
Morgan's Bay Shiraz Cabernet S.E. Australia	\$8	\$38
Mount Fishtail Pinot Noir Marlborough, NZ	\$9	\$42
Palliser Estate 'Pencarrow' Pinot Noir Martinborough, NZ	\$10	\$45
Matua Valley Merlot Hawkes Bay, NZ	\$11	\$40
Brands 'The Laira' Cabernet Sauvignon Coonawarra, SA	\$9	\$43
The Drives Shiraz Heathcote, VIC	\$9	\$43
Mount Langi 'The Hollows' Shiraz Grampians, VIC	\$9.5	\$47
Synonymous Shiraz Barossa Valley, SA	\$11	\$51
Marquis de Tezona Tempranillo Castilla La Mancha, Spain	\$8.5	\$40
ROSÉ		
Le Chat Noir Rosé France	\$9	\$44

BEER

BEER ON TAP		
Pot & Pint		
Boag's Draught	\$4.6	\$9.2
Kosciuszko Pale Ale	\$5.6	\$11.2
James Squire 'Chancer' Golden Ale	\$5.6	\$11.2
James Squire '150 Lashes' Pale Ale	\$5.6	\$11.2
Little Creatures Pilsner	\$5.6	\$11.2
Little Creatures Bright Ale	\$5.6	\$11.2
White Rabbit Dark Ale	\$6	\$12
Heineken	\$6	\$12
Asahi (500ml only)		\$14
Hahn Premium Light	\$4	\$8
CIDER ON TAP		
5 Seeds Crisp Apple Cider	\$5.6	\$11.2
James Squire 'Orchard Crush' Cloudy Apple Cider	\$6	\$12
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BOTTLED BEER		
James Boag's Premium Light	\$7.5	
James Boag's Premium Lager	\$8.5	
Victoria Bitter	\$8	
Toohey's Extra Dry	\$9	
James Boag's Pure	\$9	
Little Creatures Pale Ale	\$10	
White Rabbit Dark Ale	\$10	
White Rabbit White Ale	\$10	
IMPORTED BOTTLED BEER		
Stella Artois	\$9	
Kirin	\$9.5	
Becks	\$9.5	
Steinlager Pure	\$9.5	
Kingfisher	\$9.5	
Budweiser	\$9.5	
Asahi	\$10	
Corona	\$10	
CIDER & PRE MIX BY THE BOTTLE		
Somersby Apple Cider	\$9.5	
Somersby Pear Cider	\$9.5	
Smirnoff Ice Red	\$10	
Smirnoff Double Black	\$12	
Kirin Fuji Apple Cider	\$15	
Kirin Fuji Apple & Mikan Cider	\$15	

Melbourne's Best

BEER GARDEN

WE
LOVE
SUNDAYS
AT THE LAWN

Melbourne's Best

BEER GARDEN

\$6

HAPPY
HOUR*

FRIDAY

5-7PM

* WINE, PINTS & BASIC SPIRITS

MEAT TRAY RAFFLE +
SAUSAGE SIZZLE!