

Igloo Menu

Antipasto platter with cured meats, cheeses, condiments, breads
\$35 (serves 2)

Pitmaster platter – lamb ribs, chicken wings & slow-cooked beef brisket with BBQ sauce, sriracha, chimichurri
\$35 (serves 2)

Fritto misto – crumbed prawns, squid, scallops, Alaskan pollock, zucchini, lemon, tartare sauce
\$28

Confit duck leg croquettes with roasted garlic aioli
\$28 (4 pc)

Bendigo chicken pizza with roasted red pepper, red onions, zucchini, chipotle aioli
\$26

Prawn & ginger dumplings with sweet chilli sauce
\$26 (6 pc)

Pumpkin, feta & thyme arancini with tomato relish, aioli
\$24 (6 pc)

Fried tempura eggplant & beer-battered jalapeño peppers with sweet chilli dip
\$26

Baked potato wedges with melted mozzarella, sour cream, guacamole
\$22

Victorian cheese platter with assorted crackers
\$28

Warm churros with chocolate dipping sauce
\$20

COCKTAILS \$24

Choco S'more-tini
Baileys, vodka, chocolate, marshmallow

Sugar peach Fairy 75
Gin, Lavender, Peach schnapps, Lemon juice, prosecco

Sweetheart Sip
Tequila, Cointreau, Coconut milk, Lemon juice

Whisky- espresso old fashioned
Whiskey, espresso, sugar syrup, dash walnut bitters

Turkish delight martini
Rose water, vodka, lime juice, simple syrup

Spiced Apple Pie Martini
Vodka, apple liqueur, apple juice, spiced syrup

Spiced Orchard Toddy (Served Hot)
Whisky, honey, lemon, cloves, cinnamon

WINES

	150ML	250ML	750ML
Motley Cru Prosecco – King Valley, VIC	12	20	55
Oscar's Folly Pinot Grigio Yarra Valley, VIC	14	24	65
Ingram Road Chardonnay, Yarra Valley, VIC	14	24	65
Helen's Hill 'Lana's' Cabernet Rosé	14	24	65
Battle of Bosworth, Cab Sauv, McLaren Vale	14	24	65
Helen's Hill 'Long Walk' Pinot Noir, Yarra Valley	16	26	80

BEERS

	SCHOONER	PINT
BEERS ON TAP (SEASONAL)	13	16
BOTTLED		
Heineken 0	10	
James Boag's Premium Light	10	
James Boag's Premium	10	
Heineken	12	
Little Creatures Pale Ale	12	
White Rabbit Dark Ale	14	