APEX

BAR × DINING

ENTREES 11.00

Porcini & black truffle arancini*

Citrus & mustard aioli, herbs, parmesan (V)

Korean fried chicken*

Chilli glaze, kewpie mayo, kimchi

Beef Hash

Ground beef, Creole spices, cauliflower puree, charred corn, pickle (GF)

SIDES 8.00

Garlic bread*

Focaccia, garlic butter, herbs, parmesan (V)

House salad

Lettuce, tomato, chargrilled banana pepper, soy pepitas, sprouts, herbs, lemon dressing (GF) (VG)

Beer battered chips

Tomato sauce (V)

CHILDRENS MEALS 11.00

Napoli pasta (V)

Chicken nuggets & chips

Cheeseburger & chips

Battered Fish & chips

Kids Ice cream 5.00

Under 12's – Nippers Activity Bag included

MAINS

Chicken Caesar salad **21**

Bacon, parmesan, croutons, poached egg

Chicken schnitzel* **22**

300g coarse crumbed breast, beer battered chips, side salad

Add gravy 2

Add Parmi topping 4

Pesto gnocchi* **24**

Cherry tomato, spinach, charred capsicum, pine nuts (V)

Lamb shank* **1- 24 2- 32**

Coconut & tomato gravy, potato bravas, peas

Rigatoni al ragu **26**

Shredded slow cooked beef cheek, red wine, parmesan, herbs

Salt & pepper squid **26**

Lemon & parsley crumb, chips, salad, lemon, tartare sauce

Battered barramundi **26**

Light beer batter, chips, salad, lemon, tartare sauce

Beef burger **26**

All beef patty, onion relish, chipotle aioli, cheese, tomato, lettuce

Chicken breast **26**

Chargrilled skin on, potato bravas, tomato salsa, cauliflower puree and house made gravy

Pan seared salmon* **32**

Wilted spinach, roast potatoes, charred capsicum, white wine sauce, fried capers (GF)

Lamb back strap **32**

Moroccan spices, roasted potato, banana pepper, feta, dukkha (GF)

FROM THE CHARGRILL

300g Porterhouse* **34**

300g Scotch Fillet **38**

Steaks served with potato bravas, tomato salsa, cauliflower puree and house made gravy

DINNER DATE NIGHT PACKAGE 35pp

Enjoy two (2) courses per person from our selected menu
Espresso coffee or Pickwick tea to finish.
Items marked with a * included in selected menu
Min 2 people

DESSERTS

Affogato* **9**

Vanilla ice cream, espresso shot (GF)

Sundae **10**

Vanilla ice cream, blueberry compote, chocolate mint dirt, crushed nuts, wafers

Double chocolate brownie **12**

Topped with vanilla ice cream, blueberry compote, caramel popcorn

Cheese board **12pp**

Tasmanian double brie, Mersey Valley cheddar, lavosh & dried fruits

V –Vegetarian | GF –Gluten Free
Vegan Pasta | Salad Option available upon request

WINES BY THE GLASS

Woodbrook Brut Cuvee Sparkling NV	7
Bleasdale Sparkling Shiraz 200ml, *Langhorne Creek SA*	15
The Lane Lois, Blanc de Blanc, *Adelaide Hills SA*	14
Fiore Moscato 200ml, *Mudgee New South Wales*	14
Woodbrook Sauvignon Blanc, *South East Aust*.	7
Woodbrook Chardonnay, *South East Aust*.	7
Bremerton Betty & Lu S Blanc, *Langhorne Creek SA*	12
Bleasdale Pinot Gris, Adelaide Hills SA	12
Rymill The Yearling, Rosé, Coonawarra SA	10
Woodbrook Cabernet Sauvignon, *South East Aust*.	7
Woodbrook Shiraz, *South East Aust*.	7
Rymill The Dark Horse Cab Sav, *Coonawarra SA*	12
Robert Oatley Signature Series, Shiraz *McLaren Vale SA*	12

Beer | Cider | RTDs

Coopers Range - on tap and can beers

Pale Ale, Dry, Mild Ale, The Bend Larger, Premium Light, Coopers XPA

Corona, Sapporo, Heineken Zero

Hills Cider 330ml – Apple, Pear

RTDs – Jack Daniels, Jim Beam, CC & Dry, Smirnoff,

Gordons G&T

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COCKTAILS

The Bend Martini **18**
Kettle One Citron | Campari | Cointreau | Orange Juice

Spiced Peach Daiquiri **15**
Spiced Rum | Bols Peach | Lime Juice

Negroni **18**
Bulldog Gin | Campari | Cinzano Rosso

Aperol Spritz **15**
Aperol | Sparkling Brut | Soda

Charlie Chaplin **15**
Plymouth Sole Gin | DE Kuyper Apricot | Lime Juice

Espresso Martini **18**
Absolut Vanilla Vodka | Kahlua | Espresso

Lemon Meringue Martini **15**
Frangelico | Limoncello | lemon | egg white

Midori Splice **15**
Midori | Malibu | Pineapple Juice | cream

Whiskey Sour **15**
Monkey Shoulder | Lemon | sugar syrup | egg white

Toblerone **18**
Frangelico | Kahlua | Baileys | Crème de Cacao | cream | honey

Starburst **12**
Chambord | Cointreau | lemon | sprite

Fruit Tingle **12**
Vodka | Blue Curacao | sprite | raspberry

Gin Martini **15**
Ambleside Big Dry Gin | vermouth

Affogato **18**
Vanilla Ice Cream | Espresso | with your choice of either
Frangelico or Wise One Bleasdale Tawny

AMBLESIDE DISTILLERS

Big Dry 14
On the Palate: Juniper, pine, pimento, mace. Oil content creates good mouth feel, warm at the back of the palate from the jalapeno.

No. 08 Botanical 14
On the Palate: Orange, fresh lemon, floral and peppery. The citrus extends through the mid palate.

Small Acre 14
On the Palate: Juniper, pine, notes of white pepper, herbaceous and earthy body, slight bite to finish.

Tasting Flight 30
Experience the 3 signature gins, served with ice, bottle of tonic and accompanying garnishes for an extra tasting sensation.

Fever Tree Tonic 4

TEA & COFFEE from 4.50

Aroma Fresh Coffee Beans

Espresso, Cappuccino, Flat White, Latte, Long Black

Hot Chocolate

Creamy and frothy, best enjoyed with a marshmallow or two

Pickwick Tea Selection

Peppermint, English breakfast, Chamomile, Earl Grey Green Tea & Jasmine
Served in a pot for multiple cups of enjoyment

Salted Caramel, Vanilla & Hazelnut Syrups available

Almond, soy & lactose free milks available