

SPARKLING

Yellowglen Yellow Brut Cuvée 200ml 🐟			8.5
South Eastern Australia Lemon sherbet characters abound with a clean refreshing palate.			
Yellowglen Pink Soft Rosé 200ml 🐟			8.5
South Eastern Australia Strawberry notes mingle with a citrus lift. Luscious & creamy with a clean finish.			
Rothbury Estate Sparkling Cuvée 🐟🐟	7.5	30.0	
South Eastern Australia Citrus characters with a light fresh palate.			
T'Gallant Sparkling Prosecco 🐟🐟	8.0	38.0	
Victoria T'Gallant Prosecco is fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish.			

WHITE WINE

Hartog's Plate Moscato 🐟	7.5	12.5	32.9
South Eastern Australia This Moscato is well balanced, light-bodied, and aromatic - a delicious drop.			
Rothbury Estate Sauvignon Blanc 🐟🐟	7.5	11.0	30.0
South Eastern Australia Tropical fruits & citrus characters abound on the nose & palate. crisp & clean.			
Squealing Pig Sauvignon Blanc 🐟🐟	9.5	14.0	42.0
Marlborough, NZ Fresh & vibrant on the nose & palate, laden with gooseberry & mineral notes.			
Lindeman's Early Harvest Semillon Sauvignon Blanc 🐟	8.0	12.0	34.0
[lower alcohol, lower calorie, asian] South Eastern Australia Passionfruit and tropical notes, with a clean citrus finish.			
Wolf Blass Private Release Chardonnay 🐟🐟	8.0	12.0	32.0
A soft, rounded, wine with plenty of juicy stone fruit flavours and a long, creamy finish.			
Coldstream Hills Yarra Valley Chardonnay 🐟			55.0
Yarra Valley, VIC Lifted stone fruit with citrus backbone. Fine and elegant.			
Cape Schanck by T'Gallant Pinot Grigio 🐟🐟	9.0	14.0	42.0
Mornington Peninsula, VIC Lovely spiced pear aromas mix with a racy red apple acidity on the palate. A great crisp drink.			
Leo Buring Clare Valley Riesling 🐟🐟	8.5	11.5	35.0
Clare Valley, SA Citrus & floral notes abound on nose & palate. The finish is elegant & persistent.			
Cape Schanck by T'Gallant Rosé 🐟🐟	9.0	14.0	42.0
Heathcote, VIC Fresh aromas of strawberry, watermelon and spice notes.			

RED WINE

St Huberts The Stag Victoria Pinot Noir 🐟🐟	8.0	12.0	34.0
Victoria Berries that jump out of the glass, a light bodied, fresh and vibrant wine.			
Squealing Pig Tempranillo 🐟🐟	9.5	14.0	42.0
South Eastern Australia Bursting flavours of blood plum and red liquorice, it's rich and fruity with a smooth finish.			
Rothbury Estate Shiraz Cabernet Sauvignon 🐟🐟	7.5	11.0	30.0
South Eastern Australia Spiced red berries & a hint of plum. Full bodied & soft palate.			
Seppelt The Drives Shiraz 🐟	8.0	12.0	32.0
Heathcote, VIC Juicy forest fruits and spicy pepper combined with some savoury black olive tapanade.			
Pepperjack Shiraz 🐟🐟	10.5	15.0	45.0
Barossa Valley, SA Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.			
Pepperjack Graded Collection McLaren Vale Shiraz 🐟			55.0
McLaren Vale, SA Pepperjack Graded McLaren Vale Shiraz matched the juicy richness of scotch fillet.			
19 Crimes Cabernet Sauvignon 🐟	8.0	12.0	34.0
South Eastern Australia A legendary Cabernet Sauvignon exuding layers of dark berries and chocolate. Soft tannins provide an unforgettable finish.			
Wynns Coonawarra Estate The Gables Cabernet Sauvignon 🐟	8.5	14.0	38.0
Coonawarra, SA Concentrated blackberry, licorice and plum. Subtle varietal notes of lavender and sage.			
Rothbury Estate Cabernet Sauvignon Merlot 🐟🐟	7.5	11.0	30.0
South Eastern Australia Dark red berries with a hint of chocolate. Palate is rich and soft.			
Wolf Blass Private Release Merlot 🐟🐟	8.0	12.0	32.0
South Australia A soft, medium-bodied wine with rich fruit flavours enhanced by hints of oak complexity and a smooth, lingering finish.			

FOOD MATCH



PEPPERMILL INN

proof only

MENU & WINE LIST

ENTRÉES & BAR SNACKS

Bowl of Chips <i>served with tomato sauce</i>	6.5
Sauces: Aioli, Gravy, Mushroom, Dianne, Pepper Sauce (GF)	2.0
Garlic Prawns E 19.9 M	29.9
Soup of the Day w' garlic bread	9.0
Wedges w' sour cream, sweet chilli & cheese	9.5
Bruschetta Ciabatta bread, tomato, onion, garlic, basil & balsamic dressing.	9.5
Cheesy Garlic Bread	7.5

SALADS

Caesar Salad (GF on request)	16.0
Cos lettuce, croutons, anchovies, bacon, poached egg and parmesan cheese tossed with traditional house made Caesar dressing.	
With Chicken	22.0
With Prawns	25.0
Chicken Schnitzel Salad Chicken schnitzel, mixed lettuce, cucumber, spanish onion, tomato and our homemade dressing.	20.0
Roast Pumpkin & Cous Cous (V) (GF)	21.0
Roasted pumpkin, cous cous, tomato, spanish onion, cucumber & mixed lettuce with a mustard vinaigrette.	
Open Lamb Souvlaki	24.5
Served with lamb backstrap, tomato, mixed lettuce, Spanish onion, kalamata olives, cucumber, feta, flatbread & Tzatziki.	

PASTA

(PENNE, SPAGHETTI, GF PENNE (ADD \$2) & GNOCCHI(ADD \$2))

Bolognese Traditional Italian tomato & basil sauce with tender ground beef.	20.0
Bosciola Mushroom, chicken pieces, bacon & spring onion in a creamy white wine cheese sauce.	22.0
Vegetarian (V)	21.0
Array of seasonal vegetable cooked in tomato & basil sauce.	
Pipi & Garlic Pipi's, garlic, olive oil, parsley, mild chilli & salt and pepper.	23.0

TRADITIONAL PIZZA

GF BASE AVAILABLE ADD \$3.0

Garlic Pizza	12.9
Add Cheese	2.0
Margarita (V)	16.0
Rich tomato base w' cheese and basil.	
Vegetarian (V)	18.0
Tomato & basil base with pumpkin, spinach red onion, mushrooms & cheese.	
Hawaiian Smoked ham, pineapple and cheese.	20.0
Meat Lovers Smoked ham, mild salami, bacon, sausage meat, spanish onion and cheese with BBQ sauce.	22.0

GOURMET PIZZA

Lamb Souvlaki 200g lamb rump fillet, olives, peppers, fetta, tomato & basil and a light garlic sauce.	25.0
Chicken & Camembert 150g chicken breast, camembert, spinach and a cranberry spread.	22.0
Prosciutto & Bocconcini Prosciutto, bocconcini cheese, tomato and basil sauce with fresh rocket lettuce.	25.0
Nutella & Banana Nutella hazelnut spread, fresh banana and marshmallows.	19.0

MAINS

Roast of the Day <i>Refer to specials board</i>	21.0
What's in the Wok <i>Refer to specials board</i>	21.0
Curry of the Day <i>Refer to specials board, served with rice & pappadam</i>	21.0
Lamb Shank Lamb shank braised in gravy on a bed of mash and seasonal vegetables.	26.0
Chicken Parma Crumbed chicken breast topped with Napoli sauce, ham & cheese with your choice of sides.	24.9
Aussie Parma Crumbed chicken breast topped with Napoli sauce, bacon, cheese, spring onion and a egg with your choice of sides.	27.0
Hawaiian Parma Crumbed chicken breast topped with Napoli sauce, ham, cheese & pineapple with your choice of sides.	25.9
Chicken Schnitzel Crumbed chicken breast with your choice of sides.	22.0
Fish and Chips (Grilled Available) Beer battered fish fillets, served with chips and a fresh salad.	22.0
Chicken Christina Seared chicken breast with bacon finished in a creamy white wine & garlic sauce topped with spring onions and served with your choice of sides.	26.0
Steak Sandwich Porterhouse steak on toasted bread with caramelised onion, crispy bacon, lettuce, tomato, cheese, egg and barbeque sauce with a side of chips.	24.0
Chicken Schnitzel Burger Served on toasted bread with caramelized onion, beetroot, tomato, lettuce, cheese, bacon, egg & aioli with a side of chips.	22.0
Slow Roasted Pork Belly (GF) Served with pea mash, red wine demi glaze with seasonal vegetables.	27.0
Beef Burger with the Lot Quarter pound of meat, tomato, lettuce, cheese, beetroot, crispy bacon, onion, egg & aioli sauce with a side of chips.	24.0
Vegetarian Burger (V) Double vego pattie, tomato, lettuce, beetroot & cheese served with vegetarian chips and chef's special sauce.	21.0
Salt & Pepper Calamari Served with chips & salad, lemon wedge and tartar sauce.	22.0
300g Pork Rib Eye Served on pea mash with vegetables and plum sauce.	29.0
Seafood Basket A selection of battered & crumbed seafood, tartar sauce, lemon wedge with chips and salad.	29.0

PEPPERMILL CHAR-GRILL

Butchers Block tender char-grilled medium 150g porterhouse steak, pork belly, sausage, ham steak, mushrooms, bacon, fried eggs with chips and gravy	34.0
Porterhouse Steak 300g Char-grilled to your liking, served with chips & salad or vegetables with your choice of sauce.	33.0
Scotch Fillet 300g Char-grilled to your liking, served with chips & salad or vegetables with your choice of sauce.	34.0
Smoky BBQ Pork Ribs (GF) Pork ribs glazed with smokey BBQ sauce, served with chips & salad.	36.0

TOPPERS & SAUCES

Seafood Marinara	9.9
Bacon & Egg	6.0
Creamy Garlic Sauce, Mushroom Sauce, Gravy	2.0
Pepper Sauce (GF), Garlic Butter, Dianne	

DESSERTS

Waffle Stack 2 waffles, chocolate sauce, ice cream and cream	12.0
Sticky Date Pudding <i>Served with whipped cream & ice cream</i>	9.9
Homemade Chocolate Mousse <i>Served with whipped cream</i>	9.9
Mini Pavlovas (GF) Served with whipped cream, ice cream & raspberry coulis.	9.9

SENIORS MENU

Add Soup Or Dessert \$4.5

Lambs Fry n Bacon (GF) Thinly sliced Lamb liver cooked well with onion, bacon & gravy. With your choice of sides.	12.9
Chicken Parma Crumbed chicken breast topped with Napoli sauce, ham & cheese with your choice of sides.	
Chicken Schnitzel Crumbed Chicken Breast with your choice of sides	
Curry of the day <i>Refer to specials board, served with rice & pappadam</i>	
Fish and Chips (Grilled Available) Beer battered fish fillets, served with chips and a fresh salad.	
Porterhouse Steak 150g	Add 2.0
Grilled to your liking, served with your choice of sides and sauce.	
Corned Beef Served with mashed potato & vegetables and a creamy mustard sauce	
Roast of the Day <i>Refer to specials board</i>	

SENIORS DESSERT

Homemade Chocolate Mousse	
Mini Pavlovas	
Bowl of Ice Cream	

LUNCH MENU (AVAILABLE MON-FRI)

NOT AVAILABLE ON PUBLIC HOLIDAY

Roast of the Day <i>Refer to specials board</i>	ALL 12.9
Chicken Parma Crumbed chicken breast topped with Napoli sauce, ham & cheese with a choice of chips & salad or veggies.	
Fish and Chips (GF – Grilled) Beer Battered fish fillets with chips & salad lemon & tartar sauce on the side.	
Salt & Pepper Calamari Served with salad & chips, lemon & sauce on side.	
Vegetarian Burger (V) Vego pattie, tomato, lettuce, beetroot & cheese served with vegetarian chips and chef's special sauce.	
Deluxe BLT Burger Beef pattie, bacon, lettuce, tomato, cheese & BBQ sauce with chips & aioli.	

KIDS MENU (12 & UNDER)

All meals served with chips. Salad or Vegetables available on request.

Spaghetti Bolognese 🌱	8.0
Chicken Nuggets (6)	
Chicken Parma	
Fish (Battered or Grilled) 🌱	
Party Pies (4)	
Chicken Schnitzel	
Mini Burger 🌱	
With cheese, lettuce and tomato.	
Roast of the Day with Vegetables 🌱	

KIDS DESSERTS

Frog in a Pond	3.5
Bowl of Ice Cream 🌱	
Toppings Chocolate, caramel, banana or strawberry.	

FOOD ALLERGIES:

Please be aware that all care is taken when catering for special food requirements. It must be noted that within our venue we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customers requests will be catered for to the best of our ability, But the decision to consume a meal is the responsibility of the diner.