

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 Bin 65 Chardonnay	7.5	12.5	24.5
South Eastern Australia			
Stone fruit with a hint of spiced pear. Medium bodied with a clean finish.			
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.			

Please Order All Drinks At The Bar
Prices Available At The Bar

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.			
Rothbury Estate Shiraz Cabernet	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 tapenade.			
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.			
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 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	7.9	11.5	30.0
South Australia			
A soft, medium-bodied wine with rich fruit flavours enhanced by hints of oak complexity and a smooth, lingering finish.			

Tap Beer

Carlton Draught, Carlton Dry, Bulmers Cider, Great Northern Mid Strength, Furphy, One Fifty Lashes Pale Ale

Bottled Imported Beer

Peroni, Stella Artois, Corona

Cider Stubbies

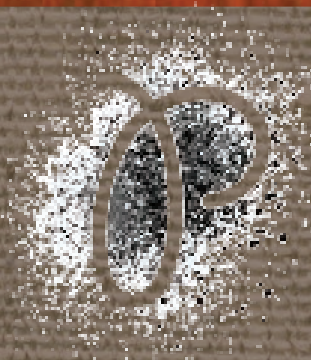
Somersby Apple or Pear, Strongbow Range

RTD’s

Jim Beam can, Jack Daniels can, Bundaberg Rum can, Canadian Club and Cola can, Canadian Club and Dry can, Johnnie Walker can, Cruiser - Mixed Variety, Smirnoff Red, Smirnoff Double Black

Bottled Australian Beer

Carlton Draught, Victoria Bitter, Toohey’s Extra Dry, Carlton Dry, Crown Lager, James Boag’s Premium, Coopers Pale Ale, Coopers Sparkling Ale, Pure Blonde, XXXX Gold, VB Gold, Carlton Mid, Cascade Premium Light, James Boag’s Premium Light.



PEPPERMILL
INN

proof only

Menu & Wine List

Entrée’s & Bar Snacks

Bowl of Chips	served with tomato sauce	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		9.5
Ciabatta bread, tomato, onion, garlic, basil & balsamic dressing		
Cheesy Garlic Bread		7.5

Salads

Caesar Salad	(GF on request)	15.5
Cos lettuce, croutons, anchovies, bacon, poached egg and parmesan cheese tossed with traditional house made Caesar dressing		
With Chicken		21.0
Roasted Pumpkin & Quinoa Salad	(V) (GF)	20.0
Roasted pumpkin, Quinoa, Tomato, Spanish onion & cucumber tossed with mixed lettuce and dressed with a mustard vinaigrette		
Chicken & Mango		21.0
Chicken, fresh mango, avocado, mixed lettuce & sweet/savoury Raspberry dressing		
Open Lamb Souvlaki		24.5
Served with lamb backstrap, mixed lettuce, Spanish onion, kalamata olives, cucumber, feta, flatbread & Tzatziki		

Pasta

(PENNE OR SPAGHETTI & (GF) PENNE ADD \$2.0)

Bolognese		19.0
Rich tomato and basil sauce with tender ground beef		
Bosciola		21.0
Mushroom, chicken pieces, bacon & spring onion in a creamy white wine cheese sauce		
Vegetarian	(V)	22.0
Pumpkin, semi dried tomatoes, mushroom, capsicum & spinach with a tomato and basil sauce		
Pipi & Garlic		21.0
Pipi’s, garlic, olive oil, parsley, mild chilli & salt and pepper		

Pizza

GF Base Available Add \$3.0

Garlic Pizza		12.9
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		20.0
Smoked ham, pineapple and cheese		
Meat Lovers		22.0
Smoked ham, mild salami, bacon, sausage meat, spanish onion and cheese with BBQ sauce		

Mains

Roast of the Day	Refer to specials board	21.0
What’s in the Wok	Refer to specials board	21.0
Curry of the Day		21.0
Refer to specials board, served with rice & pappadam		
Lamb Shank		26.0
Lamb shank braised in gravy on a bed of mash and seasonal vegetables.		
Chicken Parma		24.9
Crumbed chicken breast topped with Napoli sauce, ham & cheese with your choice of sides		

Aussie Parma		27.0
Crumbed chicken breast topped with Napoli sauce, bacon, cheese, spring onion and a egg with your choice of sides		
Hawaiian Parma		25.9
Crumbed chicken breast topped with Napoli sauce, ham, cheese & pineapple with your choice of sides		
Chicken Schnitzel		22.0
Crumbed chicken breast with your choice of sides		
Fish and Chips	(Grilled Available)	22.0
Beer battered fish fillets, served with chips and a fresh salad		
Chicken Christina		26.0
Seared chicken breast with bacon finished in a creamy white wine & garlic sauce topped with spring onions and served with your choice of sides		
Steak Sandwich		22.0
Porterhouse steak on toasted bread with caramelised onion, crispy bacon, lettuce, tomato, cheese, egg and barbeque sauce with a side of chips		
Chicken Schnitzel Burger		22.0
Served on toasted bread with caramelized onion, beetroot, tomato,lettuce, cheese , bacon, egg & aioli with a side of chips		
Slow Roasted Pork Belly	(GF)	27.0
Served with potato mash, red wine demi glaze, onion, capsicum, mushroom and apple sauce		
Beef Burger with the Lot		22.0
Quarter pound of meat, tomato, lettuce, cheese, beetroot, crispy bacon, onion, egg & aioli sauce with a side of chips		
Chicken Kiev		25.0
Crumbed chicken breast filled with garlic butter with your choice of sides		
Vegetarian Risotto	(GF)	19.0
Array of pumpkin, mushrooms, zucchini, onion, capsicum in fresh tomato and basil		
Chicken		Add 4.0
Vegetarian Burger	(V)	21.0
Double vego pattie, tomato, lettuce, beetroot & cheese served with chips and chef’s special sauce		
Salt & Pepper Calamari		22.0
Served with chips & salad, lemon wedge and tartar sauce		

The Peppermill Grill

Mixed Grill – Butchers Block		33.0
Porterhouse Steak, Pork Belly, sausage, ham steak, mushrooms, rasher bacon, fried eggs x 2 with chips & gravy		
Porterhouse Steak 300g		32.0
Grilled to your liking, served with chips & salad or vegetables with your choice of sauce		
Scotch Fillet 300g		33.0
Grilled to your liking, served with chips & salad or vegetables with your choice of sauce		
Smoky BBQ Pork Ribs	(GF)	32.0
Pork ribs glazed with smokey BBQ sauce, served with chips & salad		

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

Sticky Date Pudding	Served with whipped cream & ice cream	8.9
Apple Crumble	(GF) Served with ice cream	8.9
Homemade Chocolate Mousse	Served with whipped cream	8.9
Vanilla Panacotta	(GF) Served with whipped cream	8.9
Mini Pavlovas	(GF)	8.9
Served with whipped cream, ice cream & raspberry coulis		

Seniors Menu

12.9

ADD SOUP OR DESSERT \$3.5

Lambs Fry n Bacon	(GF)
Thinly sliced Lamb liver cooked well with onion, bacon & gravy. With your choice of sides	
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	Refer to specials board, served with rice & pappadam
Fish and Chips	(Grilled Available)
Beer battered fish fillets, served with chips and a fresh salad	
Porterhouse Steak 150g	(ADD \$2)
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	Refer to specials board
Spaghetti Bolognese	rich tomato and basil sauce with tender ground beef

Lunch Menu (Available Mon-Fri)

All 12.9

Not available on Public Holiday

Roast of the Day	Refer to specials board
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 chips and chef’s special sauce	
Deluxe BLT Burger	
Beef pattie, bacon, lettuce, tomato, cheese & BBQ sauce with chips & aioli	
Spaghetti Bolognese	rich tomato and basil sauce with tender ground beef

Kids Menu (12 & Under)

7.5

Spaghetti Bolognese
Chicken Nuggets (6) & Chips
Chicken Parma & Chips
Fish & Chips
Party Pies (4) & Chips
Chicken Schnitzel & Chips
Cheese Burger & Chips

Kids Desserts

3.5

Frog in a Pond	
Bowl of Ice Cream	w' sprinkles & topping
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.