

SEASONAL MENU  
WITH YOUR  
PUB CLASSICS



KITCHEN OPEN  
12 - 3PM  
5:30 - 8:30PM

– SMALLER –

<b>Garlic bread</b> _____	\$10
Add cheese +\$2 V	
<b>Shucked Oysters - 1/2 doz or 1 doz</b> _____	\$29/\$48
Your choice of fresh, served with lemon / red wine mignonette / kilpatrick GF, DF	
<b>Crispy Fried Chicken Wings</b> _____	\$17
Tossed in our house made buffalo sauce, served with ranch dressing GF	
<b>Beef Nachos</b> _____	\$16
Goosey cheese, corn chips, sour cream, guacamole, tomato & jalapeno salsa VO	
<b>Grilled Corn Ribs</b> _____	\$13
Pico de gallo, pecorino cheese, chimichurri GF, VGO	
<b>Confit Duck &amp; Pea Croquettes</b> _____	\$17
Onion soubise, bacon crumb	

– SALADS –

<b>Caesar</b> _____	\$24
Cos lettuce, bacon, parmesan dressing, croutons, anchovies GFO, VO	
<b>Creamy Quinoa</b> _____	\$22
Kale, toasted walnuts, sumac onion, harissa yoghurt dressing V	
<b>Mango &amp; Avocado</b> _____	\$24
Charred corn, black beans, red onion, rocket, lime dressing GF, V	
<b>Grilled Halloumi</b> _____	\$24
Spinach, zucchini, orange, cranberry, sunflower seeds, balsamic dressing GF, V	
<b>Add ons –</b>	
Prawns \$7 / Chicken \$7 / Calamari \$7 / Poached egg \$2 / Halloumi \$4	

– FOR THE TABLE –

<b>Seasonal Vegetables</b> _____	\$12
Lemon, olive oil GF, VG	
<b>Creamy Mashed Potato</b> GF, V _____	\$12
<b>Beer Batter Onion Rings</b> _____	\$12
BBQ aioli V	
<b>Garden Salad</b> _____	\$10
Mixed leaves, cucumber, cherry tomatoes, red onion, carrot, French dressing GF, VG	
<b>Chips</b> Garlic aioli V _____	\$10

– STEAKS –

Served with the choice of two – mash, vegetables, chips or salad GFO, DFO

<b>Central Victorian OAKDALE Black Angus Beef</b>	
<b>300g porterhouse</b> _____	\$45
<b>350g scotch fillet</b> _____	\$50
Includes choice of sauce: garlic butter, gravy, pink peppercorn, creamy mushroom GF	
<b>Extra sauce</b> _____	\$3

– CLASSICS –

<b>Beer Battered Fish</b> _____	\$27
Tartare sauce, lemon, salad, chips DF	
<b>Chicken Parmigiana</b> _____	\$28
Panko crumbed chicken breast, shaved ham, Napoli sauce, cheese blend, salad and chips DFO	
<b>Chicken Schnitzel</b> _____	\$26
Served with salad & chips	
<b>Salt &amp; Pepper Calamari</b> _____	\$26
Garden salad & chips DF	
<b>Slow Cooked Pork Ribs - Half rack / Full rack</b> _____	\$35/\$55
Signature BBQ sauce, creamy slaw & chips GFO, DFO	

– KIDS 12 & UNDER –

<b>Bangers &amp; Mash</b> _____	\$12.5
With vegetables & gravy	
<b>Chicken nuggets &amp; chips</b> _____	\$12.5
<b>Pasta</b> _____	\$12.5
Cheese, napoli or bolognaise	
<b>Fish &amp; chips</b> _____	\$12.5
<b>Frog in a pond</b> _____	\$4
The classic kid favourite chocolate frog in jelly cup GF, V	
<b>Vanilla Ice Cream</b> _____	\$3
Served with sprinkles & your choice of topping chocolate / strawberry / caramel / banana GF, V	

– MAINS –

<b>Pan Fried Salmon</b> _____	\$35
Roasted cherry tomatoes, avocado crema, fresh orange, rocket & hazelnut salad GF, DF	
<b>Wild Mushroom Gnocchi</b> _____	\$30
Ricotta gnocchi, creamy mushroom ragout V	
<b>Grilled Marinated Tofu &amp; Vegetable Skewers</b> _____	\$28
Fragrant rice, tzatziki, crispy shallots GF, VG	
<b>Seafood Spaghetti</b> _____	\$36
Prawns, calamari, salmon, garlic, sambal chilli, cherry tomatoes, white wine sauce	
<b>The 1860 Beef Burger</b> _____	\$25
Beef patty, bacon, cheese, cos, pickles, tomato, red onion, American mustard, beetroot relish, bun, served with chips GFO	
<b>Add ons - Patty \$5 / Egg \$2</b>	
<b>Chicken Schnitzel Burger</b> _____	\$26
Fried chicken, cheese, cos, tomato, BBQ aioli, bun, served with chips	
<b>Steak Sandwich</b> _____	\$28
Marinated porterhouse steak, cheese, tomato, rocket, caramelised onion, tomato relish on Turkish bread DFO	

– SWEETS –

<b>Cherry &amp; Coconut Semi freddo</b> _____	\$14
Toasted macadamia GF, V	
<b>Milk Chocolate Oreo Ganache</b> _____	\$14
Macerated strawberries, chantilly cream V	
<b>Warm Carrot Cake</b> _____	\$14
Spiced frosting, vanilla ice cream V	
<b>Affogato</b> _____	\$10
Espresso, vanilla ice cream GF, V	
<b>Choice of liqueur</b> _____	+\$7

SENIORS MENU

MONDAY – FRIDAY  
LUNCHTIME ONLY

- Please turn over to view our selection of wines and hot drinks -

# DRINKS MENU

## WINE AND HOT



# KITCHEN OPEN

12 - 3PM  
5:30 - 8:30PM

### - CHAMPAGNE AND BUBBLES -

<b>Dott Prosecco</b>	Harcourt Valley, VIC	\$10	\$50
<i>Zesty fizz where apple and citrus flavours do most of the talking, a quite exotic Prosecco that's well suited to the dining table, thanks to the dry, almost smoky, salty aspect of the finish. Delicious!</i>			
<b>Chalmers 'Gold Fizz' Moscato</b>	Murray Darling, VIC	\$9	\$45
<i>The Gold Fizz is made from the Italian variety Moscato Giallo and hits just the right tangy/sweet balance with honey and spice notes. Yum!</i>			
<b>Hanging Rock Picnic Brut</b>	Macedon Ranges, VIC	\$11	\$55
<i>Picnic Brut pays homage to our namesake's famous novel and movie, Picnic at Hanging Rock. As the name suggests, this wine is designed to be light, easy to drink, the perfect aperitif, picnic or anytime wine.</i>			
<b>Champagne Thierry Fournier 'Reserve'</b>	Champagne, FR	Half \$75	Full \$150
<i>Celebrating life? We have just the thing! Proper 'small-grower Champagne, made mostly from Pinot Meunier, with a dash of Chardonnay and Pinot Noir, in half bottles for little celebrations or fulls for bigger ones.</i>			

### - WHITES -

<b>Curly Flat White Pinot</b>	Macedon Ranges, VIC	/	\$80
<b>Punt Road Pinot Gris</b>	Yarra Valley, VIC	\$10	\$50
<i>Fresh cut pear, delicate florals and nutty nuances abound in this charming Gris from the Naopeone family in the Yarra. A very 'session-friendly' white.</i>			
<b>Lyons Will Riesling</b>	Macedon Ranges, VIC	/	\$80
<b>Lanes End Chardonnay</b>	Macedon Ranges, VIC	\$13	\$65
<i>Produced from a 40 year old vineyard, this wine displays an amalgam of aromas ; lemon/lime, cider apple and peach that combine with a clean silky palate that shows finesse, purity, intensity and length.</i>			
<b>Deep Woods 'Ivory' Semillon Sauvignon Blanc</b>	Margaret River, WA	\$9	\$45
<i>'SSB' is a regional classic out West bringing together citrusy freshness and lovely herbal floral notes...great summer drinking...</i>			
<b>Granite Hills Riesling</b>	Macedon Ranges, VIC	\$12	\$60
<i>These vines have won 40 trophy's to date including twice winner of "The Victorian Trophy for Wines of Provenance". Bright floral and minerally driven nose. Pear and apple flavours on a dry light bodied, but nicely intense palate.</i>			
<b>Heathcote Fiano by Wilimee</b>	Macedon Ranges, VIC	/	\$65

### - ROSÉ -

<b>Hunter Gatherer Rosé</b>	Macedon Ranges, VIC	\$12	\$60
<i>Dry Rose made from Macedon Ranges Merlot &amp; Cabernet grapes. Delicate, crisp and textural with notes of musk, strawberries and orange blossom.</i>			

### - REDS -

<b>Silent Way 'Quarry Ridge' Pinot Noir</b>	Central Highlands, VIC	\$11	\$55
<i>Made by Lancefield local Matt Harrop this Pinot has notes of black plum, bright cherry, some spice on the nose. Palate is supple and balanced, with fine tannins and a long persistent finish.</i>			
<b>Curly Flat Pinot Noir</b>	Macedon Ranges, VIC	/	\$145
<b>Spice Trader Shiraz</b>	Langhorne Creek, SA	\$9	\$45
<i>The aromas are of a fruit compote and freshly baked apple and raspberry pie. Blackcurrants and dark forest fruits are cushioned by soft tannins providing a plush palate with a hint of Christmas spice on the finish.</i>			
<b>Demi by Syrahmi Shiraz</b>	Heathcote, VIC	/	\$80
<b>Balnaves 'The Blend' Cabernet Merlot</b>	Coonawarra, SA	\$10	\$50
<i>The famous 'Terra Rossa' red earth of Coonawarra - blackcurrants, cloves, all the red fruits, delicious!</i>			
<b>Granite Rise Syrah</b>	Bendigo, VIC	\$13	\$65
<i>Dark cherry, wild strawberry and violets. Medium body, lifted blood plum, blackberry, cherry. Balanced acidity and soft tanning compliments the fruit. 100% estate grown from Macedon Edge vineyard, nestled amongst the "Tooborac Boulder Fields".</i>			

**IF YOU ARE AFTER A COCKTAIL, DON'T BE SHY!  
ASK OUR FRIENDLY BAR STAFF FOR  
THE 1860 COCKTAIL MENU**

### - ZERO ALCOHOL -

<b>DR LOOSEN Dr Lo Alcohol-Removed Riesling</b>	Germany	\$10	\$50
<i>DR. LO Riesling has just the right amount of fruitiness to balance the crisp acidity. On the palate it is clearly Riesling, but it walks the line between a fruity and drier style. The characteristic acidity of Mosel Riesling helps it finish fresh and clean. If shown blind it may not be recognized as alcohol-removed. - Dr Lo</i>			

### - HOT DRINKS -

<b>Coffee</b>	\$5
<i>Roasted right here in Lancefield by <b>Rafael's Coffee</b>. The Onesto - 100% Arabica. A well-rounded and balanced coffee that will appeal to those who like their coffee with complexity and character but not overly strong. It has chocolate and cocoa overtones with a complex and lingering finish.</i>	
<b>Double shot</b>	+50
<b>Pot of Tea</b>	\$5
<i>Award winning hand blended tea &amp; herbal tea by <b>The Cottage Herbalist</b>. You will find Caroline hanging out in the cool and misty Wombat Forest just outside Trentham. All blends use a combination of certified organic, wildcrafted or locally grown herbs, flowers and tea. <b>Cottage Breakfast Tea   French Earl Grey   G &amp; L Tisane   Soothe Tisane</b></i>	
<b>Chai Brew</b>	\$6
<i>Original Chai brew by <b>Captain Spice</b>. Hand crafted here in the Macedon Ranges with locally sourced and masterfully balanced mix of tea, spices and unrefined coconut sugar</i>	
<b>Hot Chocolate</b>	\$5
<b>Alternative milks available in soy / almond / oat</b>	+50