

FLINDERS



HOTEL

MENU

ORDER & PAY ON YOUR PHONE

**WE'LL BRING IT TO YOU. GOT THE PASS APP?
SIMPLY OPEN THE APP & CHOOSE HOW TO ORDER.**

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1 % + GST. EFTPOS (must insert card & select cheque or savings is surcharge free. 10% Sunday Surcharge & 15% public holiday surcharge applies.



(V) VEGETARIAN / (VO) VEGETARIAN OPTION

(VG) VEGAN / (VGO) VEGAN OPTION / (LG) LOW GLUTEN

(LGO) LOW GLUTEN OPTION / (LD) LOW DAIRY / (LDO) LOW DAIRY OPTION

Please inform a team member if you have allergies or intolerances.

We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Due to this, please note that we are unable to ensure Gluten Free and/or Dairy Free, however we do offer Low Gluten and Low Dairy meals and options.

STARTERS & SHARING

CHEESE PLATTER 36

chef's selection of local artisan cheese, fruit jam chutney from the garden, lavoch

OYSTER (NATURAL) 7 each

lemon, mignonette (LD, LG)

FRESHLY SHUCKED NATURAL OYSTERS 39 for 6 | 74 for 12

lemon, mignonette (LG)

TUNA CRUDO 24

Amarillo grapefruit vinaigrette, pepper drops, olive oil, salted chips (LD, LG)

SALT & PEPPERBERRY CALAMARI 25

garlic mayo, local salt bush seasoning, lemon (LD, LG)

PRAWN COCKTAIL 26 **NEW!**

marie rose, frisee, chives, salted chips (LD, LG)

BREAD & DIP 23

romesco, seaweed, spiced seeds, olives (LD, LGO, V, VG)

GARLIC BREAD 17

(V)

FRIED CHICKEN 24

chilli mayo, pickles (LG)

HOT PADRON PEPPERS 14

sherry vinegar, olive oil (LD, LG, V, VG)

RUSTIC SKIN ON CHIPS 14

tomato sauce, sea salt (LD, LG, V, VGO)

DUCK & PORK SAUSAGE ROLLS 20

house BBQ

NEGRONI OLIVES 14

citrus, Campari, chilli (LD, LG, V, VG)

CRISPY HALLOUMI 21

Peninsula hot honey, lemon myrtle pickled peach (LG, V)

CLASSICS

FISH N' CHIPS 36

battered rockling, tartare, lemon, rustic chips (LD)

CHICKEN PARMA 34

smoked ham, sugo, mozzarella, house salad, rustic chips

Add gravy +3

CHICKEN SCHNITTY 33

caper salsa parmesan, house salad, lemon, rustic chips

Add gravy +3

EGGPLANT PARMA 32

sugo, fior di latte, caper salsa, house salad, rustic chips (LDO, V, VGO)

Add gravy +3

ANGUS CHEESEBURGER 30

Angus beef pattie, butter lettuce, pickles, cheese, burger sauce, onion rings, rustic chips (LGO)

Add bacon +5 | Cheese +3

PLANT BURGER 28

beetroot patty, butter lettuce, pickles, white onion, mayo, rustic chips (LDO, LGO, V, VGO)

FRANKS HOT SAUCE CHICKEN BURGER 29

fried chicken, butter lettuce, pickles, burger sauce, rustic chips (LGO)

CAESAR SALAD 27

soft egg, white anchovies, streaky bacon, parmesan, pangrattato, anchovy dressing (LGO)

add chicken +8 | fried calamari +8 | bread +5

GRILL

250G PORTERHOUSE | 47

200G EYE FILLET | 53

350G SCOTCH | 60

All served with café de flinders butter, green peppercorn sauce, rustic chips
(LDO, LG)

Upgrades
surf & turf | creamy garlic prawns, parsley, lemon +13

CAPTAIN'S SELECTION

MARKET FISH 42

Chef's selection of the day, served with seasonal accompaniments.

SEAFOOD PASTA 39

Bucatini, mussels, prawns, split tomato, chilli, garlic, white wine, parsley
add bread + 5

GNOCCHI 34

creamy rapini pesto, asparagus, zucchini, burrata, seed mix (V, VGO)

FLINDERS SIGNATURE MUSSELS 36

split tomato, chilli, white wine, foccacia (LG)
add rustic chips +5

*Harry's Mussels when in season

WARM CAULIFLOWER SALAD 26

hummus, pomegranate, mint, toasted sesame, pickled onions, Za'atar (LD, LG, V, VGO)

PEACH AND FETA SALAD 27

grilled peaches, feta, candied walnuts, green beans, sugar snaps, frisee, cherry
balsamic (LDO, LG, V, VGO)

SIDES

1 for 12 | 2 for 16 | 3 for 19

HOUSE SALAD 12

radish, carrots, cabbage, pickled onion, mustard dressing (LD, LG, V, VG)

MARKET GREENS 12

olive oil, toasted grains, lemon (LD, LG, V, VG)

ONION RINGS 12

house BBQ sauce (V, VGO)

WARM CAULIFLOWER SALAD 12

hummus, pomegranate, mint, toasted sesame, pickled onions, Za'atar (LD, LG, V, VG)

DESSERT

CHOCOLATE MOUSSE | 15

chocolate soil, blackberry, hazelnut, olive oil (LG, V)

CREME CARAMEL | 14

freeze dried coconut, mandarins (LG, V)

WARM FRUIT CRUMBLE | 16

seasonal fruit, ice cream (V)

COCONUT SORBET | 12

wattle seed crumb, summer strawberries (LD, LG, V, VG)

CHEESE PLATTER 36

chef's selection of local artisan cheese, fruit jam chutney from the garden, lavosh

DRINKS

ON TAP

CARLTON DRAUGHT
GUINNESS
BALTER XPA
HAHN SUPER DRY
JAMES SQUIRE GINGER BEER
STONE & WOOD PACIFIC ALE
HARD RATED
DEVILBLEND LAGER

BOTTLES & CANS

CARLTON PURE BLONDE 11
GUINNESS DRAUGHT 13
PERONI NASTRO AZZURO 12
CANADIAN CLUB & DRY 13
JACK DANIELS & COLA 13.5
VODKA CRUISER WILD RASPBERRY 13.5
SOMERSBY APPLE CIDER 13
SOMERSBY PEAR CIDER 12
FIXATION OBSESSION IPA 12.5
TWO BAYS GLUTEN FREE LAGER 12
TWO BAYS GFB DRAUGHT 13
TRAVLA AUSTRALIA LAGER 3.5% 10
CORONA EXTRA 13
BALTER XPA 12.5
JIM BEAM & COLA 13.5
WHITE CLAW SELTZER LIME 13.5
WHITE CLAW SELTZER MANGO 13.5

NON-ALCOHOLIC BEERS

HEINEKEN 0.0
HEAPS NORMAL QUIET XPA
HEAPS NORMAL HALF DAY HAZY PALE
BUNDABERG GINGER BEER

SIGNATURE COCKTAILS

FLASHDANCE 25.5

vodka, white wine, apple, lemon, passionfruit

PINEAPPLE CRUSH COLLINS 21.5

tennesse whiskey, lemon, pineapple lemonade

PEACH VELVET 25.5

london dry gin, aperol, stembok peach, lemon

LET THAT MANGO 25

100% blue agave tequila, aperol, lemon, orange, mango, tajin

COCKTAILS

MARGARITA 24

100% blue agave tequila, triple sec, lime, salt

PALOMA 25

100% blue agave tequila, lime, grapefruit soda

SPICY WATERMELON MARGARITA 25

100% blue agave tequila, triple sec, agave, watermelon, lime, chilli oil

TOPSHELF TOMMYS MARGARITA 27.5

don julio blanco tequila, lime, agave

PREMIUM PINE LIME MARGARITA 26.5

casamigos blanco tequila, triple sec, pineapple, lime

LYCHEE MARTINI 24

vodka, lychee liqueur, lemon, lychee

AMARETTO SOUR 24

amaretto, whiskey, lemon

COSMOPOLITAN 24

vodka, triple sec, cranberry, lime

FRENCH MARTINI 24

vodka, chambord liqueur, pineapple, lime

LONG ISLAND ICED TEA 27

vodka, rum, tequila, gin, triple sec, lemon, cola

ESPRESSO MARTINI 24

vodka, coffee liqueur, cold drip coffee

PORNSTAR MARTINI 24

vanilla vodka, passionfruit liqueur, passionfruit, lemon, a side of house sparkling

PINA COLADA 24

white rum, lime, coconut, pineapple

APEROL SPRITZ 21

aperol, sparkling, soda, orange

LIMONCELLO SPRITZ 21

limoncello, prosecco, soda

WILD HIBISCUS SPRITZ 21

peach, wild berry, prosecco, hibiscus

HUGO SPRITZ 21

elderflower, house sparkling, soda, lime, mint

HONEY SKY SPRITZ 22.5

aperol, lime, passionfruit, honey, sparkling

SPARKLING

	SML	LRG	BTL
MR MASON SPARKLING CUVÉE BRUT NV Multi Regional, AUS	13.5		65
CHANDON BLANC DE BLANCS NV Yarra Valley, VIC			87
ALPHA BOX & DICE TAROT PROSECCO NV Murray Darling, SA	15		73
FOXLEY'S HANGOUT SPARKLING WHITE NV Mornington Peninsula, VIC			90
Montalto Pannon Hill Sparkling Rose NV Mornington Peninsula, VIC	14		84
MOËT & CHANDON IMPERIAL BRUT NV Epernay, France			133
VEUVE CLICQUOT YELLOW LABEL BRUT NV Reims, France			183
T'GALLANT JULIET MOSCATO Mornington, VIC	15		73

ROSÉ

	SML	LRG	BTL
HEARTS WILL PLAY ROSE Multi Regional, AUS	13.5	22.5	65
PORT PHILLIP ESTATE 'SALASSO' ROSE Mornington Peninsula, VIC			75
SUD ROSE Languedoc, France			75
SUD ROSE MAGNUM Languedoc, France	15.5	26	140
CHATEAU D'ESCLANS WHISPERING ANGEL ROSE Provence, France			117

WHITE

	SML	LRG	BTL
821 SOUTH SAUVIGNON BLANC Marlborough, NZ	15.5	25.5	75
DOTTIE LANE SAUVIGNON BLANC Multi Regional, AUS	13.5	22.5	65
SHAW & SMITH SAUVIGNON BLANC Adelaide Hills, SA			87
PENNELLO PINOT GRIGIO DOC Delle Venezie, Italy	15	25	73
PALOMA RIESLING Clare Valley, SA			75
OCEAN EIGHT PINOT GRIS Mornington Peninsula, VIC	18.5	30	89
UNDERGROUND BLACK & WHITE CHARDONNAY Mornington Peninsula, VIC	17	28	82
STONIER CHARDONNAY Mornington Peninsula, VIC	19	29	87
MONTALTO 'PENNON HILL' CHARDONNAY Mornington Peninsula, VIC			90
YABBY LAKE SINGLE VINEYARD CHARDONNAY Mornington Peninsula, VIC			98
RED HILL ESTATE 'MERRICKS GROVE' CHARDONNAY Mornington Peninsula, VIC			112

RED

	SML	LRG	BTL
SCORPIO PINOT NOIR 750ML Mornington Peninsula, VIC			143
RED CLAW PINOT NOIR Mornington Peninsula, VIC	17	28	82
PARINGA ESTATE 'CORONELLA' PINOT NOIR Mornington Peninsula, VIC	18	29.5	87
POLPERRO PINOT NOIR Mornington Peninsula, VIC			123
MARQUES DE TEZONA TEMPRANILLO Castilla-La Mancha, Spain	15	25	73
WINE GRINGO GRENACHE 'NOUVEAU' - SERVED CHILLED Multi Regional, SA	15	25	72
WILLUNGA 100 GRENACHE McLaren Vale, SA			95
STUMPY GULLY MERLOT Mornington Peninsula, VIC			79
PARINGA ESTATE PENINSULA SHIRAZ Mornington Peninsula, VIC	18	29	87
HEATHCOTE ESTATE SHIRAZ Heathcote, VIC			128
NIETSCHKE 'JULIUS' SHIRAZ Barossa Valley, SA			76
PENFOLDS ST HENRI SHIRAZ Multi Regional, SA			160
HENRY & HUNTER SHIRAZ CABERNET Multi Regional, AUS	13.5	22.5	65

NON-ALCOHOLIC COCKTAILS

SIPPIN PRETTY 18.5
mabel 0%, vanilla, passionfruit, lemon

MELON DOLLAR BABY 17
mabel 0%, agave, lime, watermelon, chilli oil

ELDERFLOWER FIZZ 18.5
elderflower, bitters, citrus, soda

COFFEE

LATTE
FLAT WHITE
CAPPUCCINO
SHORT BLACK
SHORT MACCHIATO
DOUBLE ESPRESSO
LONG BLACK
MOCHA
HOT CHOCOLATE

ICED CHOCOLATE
ICED LATTE

CUP OF TEA
tea varieties – ask our team

ALTERNATIVE MILK
almond milk
soy milk
oat milk
lactose free milk

COLD DRINKS

PEPSI
PEPSI MAX
SOLO
LEMONADE
RASPBERRY LEMONADE
LEMON LIME & BITTERS
ORANGE JUICE
APPLE JUICE
PINEAPPLE JUICE
CRANBERRY JUICE