

DRINKS MENU

TAP BEER

Bodriggy Lager	5.5/11
Mornington Pale Ale	5.5/11
Carlton Draught	5.8/11.6
Quiet Deeds Session Ale	5.5/11
Hop Nation 'The Chop' IPA	7.5/15
Tallboy & Moose 'Dracula Drank' Red Ale	6.5/13
Yulli's Brews 'Dolly Aldrin' Melon Sour	6.8/13.6
Coopers Session Ale	6/12
Coopers Pale Ale	6/12
Coopers Sparkling Ale	6.5/13
Coopers Dark Ale	6.5/13
Napoleon Apple Cider	5.5/11

BOTTLE

O'Brien Lager 'G.F'	8
Coopers Light	6
Melbourne Bitter 750ml	14
Boat Rocker Stout 500ml	15
Lick Pier Ginger Beer	10
Adam's Evening '2 Fruits' Cider 750ml	35
Napoleon Pear Cider	10

CAN

Bodriggy Pilsner	6
Mornington Peninsula Lager	8
Victoria Bitter	7
Sailors Grave 'Down She Goes'	10
Yulli's 'Dolly Aldrin' Strawberry Sour	9
Rodenbach Red Ale Sour	10
Bodriggy White IPA	8
Mornington Hop Culture Session IPA	9
Hop Nation 'Jedi Juice' NEIPA	12
Mr Banks Oatmeal Stout	11

COCKTAIL

Aperol Spritz	15
American	13
Negroni	21
Whiskey Sour	20
Margarita	18
Espresso Martini	20

SPARKLING

Sparkling, Airlie Bank NV Yarra Valley, VIC	11/53
Pet Nat, 'Weeping Juan' Delinquente 2018 Riverland, SA	49

WHITE

Sauvignon Blanc, Blind Corner 2018 Margaret River, WA	10/48
Sauvignon Blanc, Guy Allion 2016 Loire Valley, FRANCE	60
Sauvignon Blanc, Philip Lobley 2015 Yarra Valley, VIC	53
Pinot Grigio, Hunky Dory 2016 Marlborough, NZ	9.5/45
Riesling, Rieslingfreak No.4 2018 Eden Valley, SA	55
Vermentino, Chalmers 2017 Heathcote, VIC	52
Viognier, Bobar 2018 Yarra Valley, VIC	63

Chardonnay, Kerri Greens 'Pigface' 2017 Mornington, VIC	13.5/65
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ORANGE & PINK

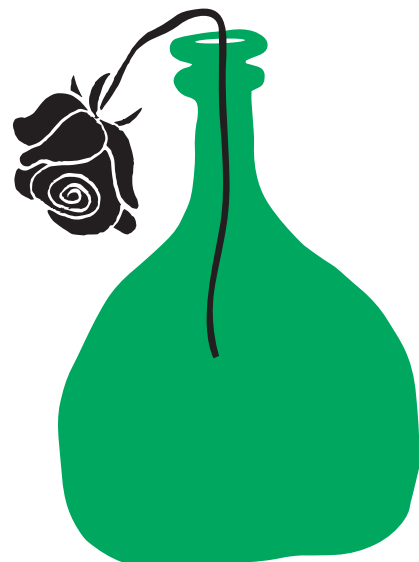
Pinot Gris, Chevre by Jordy Kay 2017 Henty, VIC	71
Orange, 'La Folie' by Pyren 2017 Pyrenees, VIC	12.5/58
Orange, Xavier 'Halfway to Heaven' 2017 VIC	63
Rosé, Schmolzer & Brown 2018 Beechworth, VIC	14/65

RED

Cabernet Franc, DAS JUICE 2018 (CHILLED) Mount Gambier, SA	55
Pinot+Sav+Cab+Merlot, A.R.C 2018 (CHILLED) Mornington Peninsula, VIC	13/61
Pinot Noir, Murdoch Hill Estate 2017 Adelaide Hills, SA	63
Pinot Noir, Combes 'Deano's Pinot' 2017 Yarra Valley, VIC	14/67
Pinot Blend, Jumping Juice 2017 Gippsland, VIC	59
GSM, Mill About Vineyard 2017 Barossa Valley, SA	61
Red Blend, Vasco's Mistress 2013 Porto, PORTUGAL	10/48
Sangiovese, Ravensworth 2017 Regional Blend, NSW	63
Grenache, Valentine Wines 2017 Heathcote, VIC	54
Shiraz, Lome 2015 Harcourt North, VIC	14/67
Shiraz, Tomfoolery 2017 Barossa Valley, SA	59
Cabernet Blend, Si 2016 Margaret River, WA	61

GRACE DARLING HOTEL

Marinated olives & house made sourdough (V)	7.5	Ricotta gnocchi, asparagus, zucchini, peas and tendrils, broccoli pesto, aged pecorino, pangrattato	28
Nonno Salami & delice de Bourgogne cheese	15		
Beer soaked fried chicken, house BBQ sauce	12	Vegan Malai kofta curry, tofu dumplings, squash, spinach, achar, basmati rice, garlic naan	24
Cumin fried chickpea & sumac hommus, toasted sourdough (V)	10		
Mussels, clams, pernod, dill, fennel, garlic, cream	14	320gm Scotch fillet steak, creamy potato mash, charred broccolini, mustard gravy	34
		Charcoal oven roasted Lamb backstrap, caparonata, Dutch carrots, whipped ricotta, mint sauce	30
Grace parma chicken breast, double smoked leg ham, torched raclette, house sugo, mixed leaf salad, hand cut chips	25.5	Pan seared Atlantic salmon, heirloom panzanella salad, taramasalata, fennel pollen	28
Vegan parma, fennel crusted eggplant, smoky grilled zucchini, softened leek, vegan cheese, house sugo, mixed leaf salad, hand cut chips (V)	23.5		
		Green beans, mint, lemon oil, toasted almonds	11
		Mash	10
Angus beef burger (medium rare), brioche, bacon, pickles, cheddar, lettuce, tomato, burger mayo, hand cut chips	19.5	Rocket salad, toasted walnuts, shaved parmesan, white balsamic dressing	9
	+5	Hand cut chips, rosemary salt, house BBQ sauce	9
Mushroom & lentil burger, brioche, avocado puree, cheddar, onion, lettuce, salsa verde, vegan mayo, hand cut chips	19.5		
Karaage chicken burger, cheese, cucumber and sesame slaw, Japanese sauce	21		



ALL OUR MEAT IS FREE RANGE
LET US KNOW IF YOU HAVE ANY ALLERGIES — (V) VEGAN

A 10% SURCHARGE APPLIES ON SUNDAYS AND PUBLIC HOLIDAYS
ALL CARD TRANSACTIONS WILL INCUR A 1.5% PROCESSING FEE