

# MENU



## FIVE SNACKS

<b>Grilled Chorizo (gf)</b> w/ Pomegranate Glaze, Lemon	12
<b>Sticky Beef Fingers</b> Red Wine Braised Rib Meat, Chili	15
<b>Grilled Yakitori Chicken Skewers (x 3)</b> Pickled Daikon Radish, Pickled Ginger	13
<b>Grilled Yakitori Salmon Skewers (x 3)</b> Pickled Dakon Radish, Pickled Ginger	16
<b>Salt &amp; Pepper Squid w/ Thai Mayo (gf)</b> Coriander, Sweet Chili, Lime & Aoili	14
<b>Popcorn Chicken (gf)</b> Ranch Dressing	15
<b>Bora-Bora Fries (gf)</b> w/ Chicken, Coconut Cream and Pineapple Sauce	14

## FIVE SANDWICHES

<b>Pastrami Sandwich "Reuben Style" w/ Chips (gfo)</b> Pastrami, Cheese, Sauerkraut, Russian Dressing on Rye	20
<b>Rare Roast Beef Open Sandwich w/ Chips (gfo)</b> Shaved Roast Beef Fillet, Coleslaw, Aioli & Horseradish on Sourdough	18
<b>Spicy Fried Chicken Burger w/ Chips (gfo)</b> w/ Asian Slaw, Miso Chili Ketchup and Japanese Mayonnaise	20
<b>Amelia Park Beef Burger w/ Chips (gfo)</b> w/ Bacon, Cheese, Pickles, Tomatoes, Lettuce & Ketchup	21
<b>Field Mushroom Open Sandwich w/ Chips (gfo)</b> Field Mushroom, Rocket, Feta, Pesto on Sourdough	18

## FIVE CHEESES & DESSERTS

<b>Maffra Ash (50g) w/ Quince Paste, Baguette (vg)</b>	14
<b>Gorgonzola (50g) w/ Honeycomb, Baguette (vg)</b>	14
<b>Brie Cheese (50g) w/ Nuts, Baguette (vg, gf, n)</b>	14
<b>Bourbon &amp; Pecan Chocolate Pie (vg, n)</b>	10
<b>Coconut Panna Cotta (vg)</b>	10

gf=gluten free, vg=vegetarian, vgo=vegetarian optional  
vn=vegan, vno=vegan optional, n=contains nuts

## FIVE CLASSICS

<b>Fish &amp; Chips</b> Hoki Fillets, Beer Batter w/ Tartare Sauce & White Wine Vinegar	18
<b>Vegetarian Tajine</b> w/ Peal Couscous, Labne, Dried Figs and Apricots	20
<b>Tasmanian Salmon w/ Quinoa Salad</b> Salmon encased in Puff Pastry & Citrus Butter Sauce	25
<b>180g Porterhouse Steak w/ Chips (gf)</b> Served Sliced w/ Chimichurri Sauce	22
<b>Beef Wellington</b> w/ Seasonal Vegetables & Jus	25
<b>Sticky Beef Bao (x 3)</b> Red Wine Braised Rib Meat, Cos Lettuce, Chili	18

## FIVE FRESH

<b>Torched Salmon Sashimi</b> w/ Wakame, Pickled Ginger, Wasabi Mayo & Prawn Crackers	20
<b>Beef Tartare</b> Porterhouse Steak, Egg, Worcestershire Sauce, Capers, Onions and Parsley w/ Sourdough	18
<b>Avocado Salad (gf, vg, vno)</b> w/ Red Onions, Feta, Cherry Tomatoes, Kalamata Olives	15
<b>Charcuterie Platter (100g each item)</b> Duck Liver Parfait, Pork Chorizo Terrine, Serrano Ham & Duck Rillettes w/ Bread & Pickles (Individual Options Available at \$15 each)	45

## FIVE SIDES

<b>Crusty Breads (gfo)</b> w/ Cherith Grove Organic Olive Oil & Dip	10
<b>Hand Chipped Sweet Potatoes (gf, vg, vno)</b> w/ Aioli	9
<b>Chips (n)</b> w/ Blue Cheese, Bacon & Walnut Dip	9
<b>Asian Coleslaw (gfo, vgo, vno, n)</b> w/ Japanese Mayo, Nuoc-Mâm, Peanuts & Sesame Oil Dressing	8
<b>Green Salad (gf, vn)</b>	5
<b>Sourdough Garlic Toast (3 pieces)</b>	6

## CHEF' SPECIAL 4 Courses SET MENU \$55/Person

### Amuse bouche

Ratatouille Gruyere Mini-Croissant or  
French Tartare on Filo Pastry

### Entrée

Sticky Beef Bao or  
Baked Oysters with Horseradish Butter  
and Parmesan or  
Charcuterie Board

### Main

Lamb Shank on Sweet Potato Mash and  
Burgundy Sauce or  
Tasmanian Salmon w/ Quinoa Salad and  
Citrus Sauce or  
Vegetarian Tajine

### Dessert

Bombe Alaska or  
Coconut Panna Cotta or  
Cheese Board for One

## FIVE KIDS MEALS AND ACTIVITY \$13

Baked Chicken Slider or  
Grilled Beef Slider or  
Crispy Fish & Chips

Served with Crinkle Cut Chips with Tomato Sauce & a  
Juice: Cloudy Apple, Orange, Pineapple or Cranberry  
Delivered with a Smile and Kid's Activity Pack

## COFFEE & TEA

Selection of Coffee and Leaf Tea  
available, with Full-Cream Milk, Skim  
Milk, Soya Milk and Almond Milk. From  
\$2.5

## NON-ALCOHOLIC DRINKS

Mocktails	6
Coke, Pasito, Kole Beer, Soda, Sprite,...	4

# DRINKS



## BEERS ON THE TAP

		Small 285ml	Large 450ml
Gage Roads Lager	4.7%	5.5	8
Custard & Co Apple Cider	4.5%	6	10
Colonial Small Ale	3.5%	5.5	8
Gage Roads Little Dove	6.2%	6.5	10.5
Stone & Wood Pacific Ale	4.4%	6.5	10
Young Henrys Newtowner Pale Ale	4.8%	6.5	10

## IN THE BARREL TAPS

Eagle Bay Black IPA	5.5%	6	10
Young Henrys Dune Rats Hoppy Lager	4.2%	6	10

## FROM THE BOTTLE

Brewcult Spoiler Alert Pale Lager	330ml	4.7%	7
Cascade Premium Light	355ml	2.7%	7
Cheeky Monkey Silverback Stout Cans	500ml	10.1%	22
Eagle Bay Kolsch	330ml	4.7%	10
Feral Sly Fox Summer Ale	330ml	4.5%	10
Founders All Day IPA	355ml	4.7%	12
Founders Breakfast Stout	355ml	8.3%	13
Killer Sprocket Peated Pale Ale	330ml	4.8%	8
Little Creatures Hotchkiss Six Stout	330ml	4.5%	8
Nail Red Ale	330ml	6.0%	12
Nail Russian Clout Stout (Ltd Release)	750ml	11%	80
Pacifico	355ml	4.4%	10
Sierra Nevada Torpedo IPA	355ml	7.2%	12
Two Birds Sunset Ale	330ml	4.6%	10

## CIDERS / GINGER BEERS

Young Henry's Cloudy Apple Cider	375ml	4.6%	8.5
Three Oaks Pear Can Cider	330ml	5.0%	9
Brookvale Union Ginger Beer	375ml	4.0%	11

## FANCY DRINKS

Red Sangria Granita <i>Red Wine, Orange Juice, Homemade Spiced Syrup...</i>	10
Hard Lemonade Granita <i>Vodka, Lemonade, Orange Bitters, Angostura Bitters...</i>	12
Aperol Spritz <i>Aperol, Prosecco, Soda, Olive, Orange...</i>	14
Five Bar Cosmo (on Tap) <i>Vodka, Triple Sec, Lemon Juice, Cranberry Juice, Lemon Foam...</i>	16
Nitro Espresso Highball (on Tap) <i>Vodka, Frangelico, Kahlua, Choc Bitters, Cold Brew Coffee, Espresso, Panella Foam...</i>	16
Kiwi & Lime Collins <i>Gin, Lemon Juice, House-made Kiwi &amp; Lime Syrup, Soda...</i>	16
Pimms Hurricane <i>Pimms No. 1, Seasonal Fruits, House-made Ginger Soda &amp; Lemonade...</i>	16

## FANCY JUGS

Peach & Raspberry White Sangria Jug <i>White Wine, Raspberry, Peach and Strawberry Liqueur, Peach Bitters...</i>	30
Pimms Jug <i>Gin, Pimms No 1, House-made Lemonade, House-made Ginger Soda, Seasonal Fruits...</i>	35

## BUBBLES

NV Villa Sandi Prosecco <i>Treviso, Italy</i>	11	50
NV Julia & Navinez Cava <i>Barcelona, Spain</i>	12	55
NV Louis Roederer Brut Premier <i>Champagne, France</i>	22	110

## ROSE

2015 Segura Viudas <b>Rosé</b> <i>Catalunya, Spain</i>	10	45
2014 Lavau <b>Rosé</b> <i>Cotes du Rhone, France</i>	10	45

## FROM THE VINEYARD

### WHITE

	Gls	Btl
2015 Descomunal Verdejo <i>Rueda, ESP</i>	9	40
2016 Tahbilk Marsanne <i>Nagambie, VIC</i>	9	40
2014 Domaines Schlumberger Pinot Blanc <i>Alsace, FRA</i>	13	60
2016 Catalina Sounds Pinot Gris <i>Marlborough, New Zealand</i>	14	65
2016 Norfolk Rise White <i>Mount Benson, SA</i>	9	40
2016 Tar & Roses Pinot Grigio <i>Nagambie, VIC</i>	12	55
2015 Plantagenet 3 Lions Sauvignon Blanc <i>Mount Barker, WA</i>	12	55
2015 Rockcliffe Quarram Rocks SBS <i>Great Southern, WA</i>	11	50
2015 Kilikanoon Mort's Block Riesling <i>Clare Valley, SA</i>	13	60
2015 Paul Nelson Fume Blanc <i>Denmark, WA</i>	15	70
2016 Rockcliffe 3 <sup>rd</sup> Reef Chardonnay <i>Great Southern, WA</i>	12	55

### RED

2015 Junior Jones Pinot Noir <i>Mornington Peninsula, VIC</i>	13	60
2014 Dal Zotto Sangiovese <i>King Valley, VIC</i>	12	55
2015 Tomfoolery Young Blood Grenache <i>Barossa Valley, SA</i>	13	60
2014 Siete Azul Organic Tempranillo <i>Rhone Valley, France</i>	12	55
2014 Lavau Villages (Syrah-Grenache) <i>Rhone Valley, France</i>	12	55
2015 Norfolk Rise Red <i>Mount Benson, SA</i>	9	40
2015 Willowbridge Dragonfly Cab Merlot <i>Geographe, WA</i>	11	50
2014 Reverend V Cabernet Sauvignon <i>Mount Barker, WA</i>	13	60
2015 Rockbare Shiraz <i>McLaren Vale, SA</i>	13	60