

SMALLER

FOCACCIA LF, V baked fresh in-house w rosemary, sea salt & E.V.O.O.	\$6
MARINATED OLIVES GF OPT, LF, V w house-baked focaccia	\$12
SMOKEY ZUCCHINI DIP GF OPT, LF, V w green chilli & coriander salsa, served w house-baked focaccia	\$17
PARMESAN & MANCHEGO CROQUETTES (3) VEG w paprika aioli	\$18
PATATAS BRAVAS LF, VEG w paprika salt, tomato sugo & jalapeño aioli	\$19
CHICKEN FLAUTAS (2) LF OPT chicken & potato filled cigars w red pepper salsa, shredded lettuce, guacamole & sour cream	\$20
GRILLED LAMB CUTLET GF, LF w fresh lemon & E.V.O.O.	\$9
EGGPLANT PARMIGIANA VEG thinly sliced eggplant w layers of napoli, grana padano & bufala mozzarella	\$19

FROM THE GARDEN

NAPA CABBAGE & PEAR SALAD GF OPT, LF, V CONTAINS NUTS w roquette, red onion, dried cranberries, candied walnuts, coriander, sumac & verjuice vinaigrette	\$18
ROASTED PUMPKIN SALAD GF, LF OPT, VEG, V OPT w celeriac, eggplant, fennel, baby spinach, caramelised onions & goats cheese	\$19
THAI BEEF SALAD LF, VEG OPT CONTAINS NUTS seared beef marinated in lemongrass, ginger, garlic & sesame w Asian slaw, crispy egg noodles & peanuts	\$25
SAUTÉED GREENS GF, LF OPT, VEG, V OPT green beans & broccolini lightly sautéed w cayenne-infused beurre noisette	\$18
HONEY-GLAZED DUTCH CARROTS & SWEET POTATO GF, LF, V CONTAINS NUTS w sage, flaked almonds & sesame	\$18

LARGER

OVEN ROASTED CAULIFLOWER GF, LF, V w tahina, chickpeas, zaatar & paprika	\$30
PAN-SEARED BARRAMUNDI FILLET GF w braised fennel, confit potato & soured horseradish cream in a tomato, saffron & dill consommé	\$39
BBQ LAMB SKEWERS (3) GF OPT, LF CONTAINS NUTS w olives, cucumber, tomato & shallots on grilled flatbread w capsicum muhammara	\$36
CHIPOTLE PORK RIBS GF, LF w grape, celery & apple salad served w green chilli mayonnaise	\$36
JORDANIAN CHICKEN THIGHS GF, LF w saffron-infused rice, pomegranate, raisins, dates & sesame	\$34
350G PORTERHOUSE GF w fondant potato, caramelised shallots, sautéed carrots & béarnaise sauce	\$48
DUCK TACOS (3) LF w shaved cucumber, coriander, hoisin mayo, mango salsa & shallots	\$37.5
WAGYU BEEF BURGER w shredded lettuce, tomato, house-made pickles, American cheddar, smokey bbq sauce, mustard, w Pro's special sauce & thick cut chips	\$26

SIDES

THICK CUT CHIPS LF OPT, VEG, V OPT w Pro's special sauce	\$14
SAFFRON RICE GF, LF, V w currants, dates, sesame & crispy shallots	\$4

KIDS (UNDER 15)

GRILLED CHICKEN THIGHS w chips LF	\$17
GRILLED LAMB CUTLETS w chips LF	\$17
CHEESEBURGER w chips	\$17
VANILLA ICE CREAM w chocolate sauce	\$5

TO FINISH

SALTED CHOCOLATE BROWNIE GF, LF OPT, V OPT w macerated strawberries, chocolate ice cream & chocolate fudge sauce	\$18
GINGERBREAD & CARAMELISED APPLE w citrus cream cheese	\$18
ICE CREAM SLIDERS (2) cinnamon jam donut / cookies & cream in choux pastry sliders	\$18
CHEESE BOARD GF OPT, VEG chef's selection of fresh & dried fruit w crackers 1 cheese \$12 2 cheeses \$22 3 cheeses \$30	

BANQUET \$70PP (MIN. 2)

SMOKEY ZUCCHINI DIP GF OPT, LF, V w green chilli & coriander salsa, served w house-baked focaccia	
GRILLED LAMB CUTLET GF, LF w fresh lemon & E.V.O.O.	
HONEY-GLAZED DUTCH CARROTS & SWEET POTATO GF, LF, V CONTAINS NUTS w sage, flaked almonds & sesame	
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PATATAS BRAVAS LF, VEG w paprika salt, tomato sugo & jalapeño aioli	
DUCK TACOS LF w shaved cucumber, coriander, hoisin mayo, mango salsa and shallots	
JORDANIAN CHICKEN THIGHS GF OPT, LF char-grilled w couscous, dried currants, pomegranate, dates and sesame	
NAPA CABBAGE & PEAR SALAD GF OPT, LF, V CONTAINS NUTS w roquette, red onion, dried cranberries, candied walnuts, coriander, sumac & verjuice vinaigrette	
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FRUIT SORBET GF, V OPT w wild berry compote & broken meringue	



COCKTAILS

BLOODY SOUR \$15
Four Pillars Bloody Shiraz Gin, lemon, raspberry syrup & egg whites

SPICY MARGARITA \$20
Cazadores tequila, lime, agave, tabasco

PROHIBITION PEACH ICED TEA \$23
English Breakfast tea-infused Vodka, Gin & Tequila Blanco with peach iced tea & fresh lemon

FOUR PILLARS NEGRONI \$24
Four Pillars Negroni Gin, Campari & sweet vermouth

COSMOPOLITAN \$21
Grey Goose Vodka, Cointreau, fresh lemon & cranberry juice

CLOVER CLUB \$21
Bombay Sapphire Gin, dry vermouth, fresh lemon, raspberry syrup, sugar & egg whites

PORNSTAR MARTINI \$22
Grey Goose, passionfruit liqueur, passionfruit syrup, vanilla, fresh lime

LYCHEE MARTINI \$20
Grey Goose, lychee liqueur, fresh lychee

LEMON DROP MARTINI \$20
Grey Goose Vodka, Cointreau, fresh lemon & sugar

LIMONCELLO SPRITZ \$18
Limoncello, prosecco, soda water & lemon slice

For more cocktails, ask your server for our drinks list or a recommendation.

WINES BY THE GLASS

SPARKLING / PROSECCO
Zonzo Estate Prosecco **V** \$12
Paul Louis Sparkling Blanc de Blancs \$14

RIESLING \$12
Atlas 'Watervale' Riesling **V**

SAUVIGNON BLANC \$12
Starborough Sauvignon Blanc **V**

PINOT GRIS \$14
Long Hop Pinot Gris

ALTERNATIVE WHITES
Le Sorelle Fiano **V** \$13
Santa Sofia Soave \$14

CHARDONNAY \$12
Prohibition 'Art Series' Chardonnay
Flametree Chardonnay **V** \$15

ROSÉ \$12
Howard Vineyard '400m' Rosé
Chateau Peyrol Rosé **V** \$15

PINOT NOIR \$12
Prohibition 'Art Series' Pinot Noir
Dalrymple Pinot Noir \$17

ALTERNATIVE REDS \$14
Dada Art Malbec

CABERNETS & BLENDS \$12
Balnaves Cabernet Merlot

SHIRAZ \$12
Prohibition 'Art Series' Shiraz
Cooper Burns Shiraz **V** \$15

STICKY \$10
Sir Paz Estate Late Harvest Sauvignon Blanc 500ml

BEER, CIDER, GINGER BEER

TAP
Our taps are always changing
Please ask staff for today's brew \$11/\$12

CRAFT
Sour Beer - ask for this week's special \$13
Two Bays Gluten Free XPA 5.0% \$13
Balter XPA 5.0% \$12
Deeds Juice Train NEIPA 6.5% \$14
Stone and Wood Pacific Ale 4.4% \$13
Stomping Ground Czech Pilsner 5.1% \$12
Better Beer Zero Carb Lager 4.2% \$10

LIGHT/MID
Heaps Normal <0.5% \$9
Prickly Moses 2.7% \$9
Balter Captain Sensible 3.5% \$11

LOCAL/INTERNATIONAL
Corona 4.5% \$11
Asahi Super Dry 5% \$12
Peroni "Red" Original 4.7% \$11
Melbourne Bitter 4.6% \$15

DARK \$11
Hargreaves Hill Stout 6.2%

GINGER BEER \$12
Mountain Goat ginger beer 4%

Prohibition
FOOD & WINE