

BREAKFAST

6AM – 11AM

Seasonal fruit plate (v) (gf) (df) (vegan) 17	Bacon & eggs (gf available) 20 Two local NQ eggs (poached, fried or scrambled), Casalingo smoked bacon & choice of wholemeal, multigrain or white toast
Bircher muesli 17 Fresh berries, poached pear, vanilla yoghurt & walnut oat crumble	Breakfast burger 20 Casalingo bacon, local NQ egg, avocado, smoked tomato relish, aioli, brioche bun & rustic rösti
Banana apple bread (v) 17 Crème fraîche, nuts, cranberries & Beechworth honey	The Ville omelette (v, gf & df available) 24 Rustic rösti, blistered tomato & toasted sourdough Your choice of three fillings: Casalingo smoked bacon tomato spanish onion mushroom double smoked ham bell pepper shallots cheddar cheese
Buttermilk pancake (v) 18 Caramelised apple, passionfruit curd, seasonal fresh berries, pistachio & vanilla mascarpone	The Ville breakfast 26 Two local NQ eggs (poached, fried or scrambled), rustic rösti, Casalingo smoked bacon, pork sausage, sautéed mushroom, blistered tomato & toasted sourdough
Avo feta smash (v) (gf available) 20 Smashed avocado, persian feta, poached local NQ eggs, toasted sourdough, dukkah & lemon	EXTRAS
Eggs Benedict (v) (gf available) 20 Two poached local NQ eggs (poached, fried or scrambled), toasted sourdough, baby spinach & Hollandaise sauce	poached egg 3
add casalingo smoked bacon 4	rustic rösti 3
add double smoked ham 4	avocado 4
add avocado 4	casalingo bacon 5
add smoked salmon 8	haloumi 6
	smoked salmon 8

LUNCH & DINNER

11.30AM – 2PM 5.30PM – 9PM

Panko & Parmesan crumbed chicken parmi 26 Double smoked Casalingo ham, shredded mozzarella, Napoli, beer battered chips & red cabbage slaw	FROM THE GRILL
Grilled coral trout (gf) (available battered) 30 Beer battered chips, pickle aioli & red cabbage slaw	400gm 120 day aged Kimberley red grain fed rump (gf, df available) 34 Beer battered chips & red cabbage slaw
Prawn & chorizo fettuccine (df available) 32 Casalingo chorizo, NQ prawns, herbs, blistered tomato, lime, chilli, Parmesan cheese & garlic butter	Garlic & rosemary grilled lamb rump (gf) (df available) (cooked medium) 36 Salad of arugula, pistachio, goat's cheese, Casalingo prosciutto, apple balsamic, pomegranate & tzatziki
Atlantic salmon fillet (cooked medium) (gf) (df available) 34 Buttered prawns, blistered cherry tomatoes, herb salad, NQ mango salsa & apple remoulade	300gm Cape Grim grass fed rib fillet (gf, df available) Beer battered chips & red cabbage slaw 39 Sauces: pepper (gf) (df) mushroom (gf) béarnaise (gf) red wine jus (gf) (df) mustard (gf) add extra sauce 2

ALL DAY DINING

SUNDAY TO THURSDAY 11AM - MIDNIGHT
FRIDAY & SATURDAY 11AM - 2AM

Caesar salad (gf, v available) 18 Baby cos, shaved Parmesan, crisp Casalingo prosciutto, crusty croutons, soft poached egg & anchovies	Antipasto platter (v available) 30 Selection of Casalingo cured meats, grilled & pickled vegetables, feta stuffed bell peppers, marinated olives & toasted ciabatta
North Queensland mango salad (gf) (v & vegan available) 18 Baby spinach, Casalingo prosciutto, avocado, sesame & macadamia	Farmhouse cheese platter (v) (gf available) 30 Gorgonzola, crumbed camembert, smoked cheddar, lavash, chilli jam, caramel popcorn & berries
add grilled chicken (gf) (df) 5	Side salad (v) (df available) 10 Cos, radish, green apple & mustard dressing
add haloumi (v) (gf) 6	Onion rings (v) (df) 10 Roasted garlic aioli
add sichuan calamari (df) 6	Beer battered chips 10 Truffle aioli & bacon salt
add smoked salmon (gf) (df) 8	Sweet potato wedges (df) (gf) 12 Smoked bacon aioli
add grilled prawns (gf) (df) 8	Sichuan pepper spiced calamari (df) (gf available) 19 Lime aioli
Southern fried chicken burger 22 Southern fried chicken, smoked bacon, avocado, lettuce, charcoal bun & sweet potato wedges	
Wagyu beef burger (cooked medium) (gf available) 24 Smoked onion jam, lettuce, red cheddar, QD sauce, pickle, milk bun & beer battered chips	

PIZZA

Margherita (v) (vegan available) 20 Vine ripened tomato, bocconcini, Napoli & torn basil
Aloha 22 Smoked ham, pineapple, Napoli & mozzarella
Smokey chook 22 Cajun lime spiced chicken, Casalingo prosciutto, mozzarella & ranch
add gluten free base 3
add vegan cheese 2

KIDS MENU

Fish & chips 15 Battered fish, chips & tomato sauce
Chicken tenders 15 Crispy crumbed chicken & chips

DESSERT

Doughnut fries (v) 16 Chocolate sauce, white chocolate shavings, cream & strawberry
Lychee parfait (v) (gf) 16 NQ mango, pistachio, berries & coconut

(v) vegetarian (gf) gluten free (df) dairy free

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

WINE LIST

HALVES

NV Paul Louis Blanc De Blancs

Loire Valley, France

2018 Rob Dolan Sauvignon Blanc 375ml

Yarra Valley, VIC

SPARKLING

NV Pizzini Prosecco

King Valley, VIC

NV The Habitat Brut Cuvée

Central Highlands, NSW

NV G.H. Mumm Grand Cordon

Champagne, France

ROSÉ

2019 Artea Rosé

Alpes-de-Haute-Provence, France

2019 Howard Vineyard 400m Rosé

Adelaide Hills, SA

WHITE WINE

2019 Vickery Eden Valley Riesling

Eden Valley, SA

2019 The Habitat Sauvignon Blanc

Central Highlands, NSW

2019 Wairau River Sauvignon Blanc

Marlborough, NZ

RED WINE

2018 Rob Dolan True Colours Pinot Noir

Yarra Valley, VIC

2018 Rusden Wines Driftsand GSM

Barossa Valley, SA

2019 Round Two Single Vineyard

Cabernet Sauvignon

Barossa Valley, SA

2019 The Habitat Shiraz

Central Highlands, NSW

COCKTAILS

Mimosa

Sparkling wine & orange juice

Bloody Mary

Ketel One Vodka, tomato juice, Worcestershire & tabasco

Espresso martini

Ketel One Vodka, cold brew coffee, Kahlúa, Licor 43 & sugar syrup

Pimm's cup

Pimm's, lemonade, ginger ale & fresh fruit

Aperol spritz

Aperol, Riccadonna Prosecco & soda

Lychee martini

Cîroc Vodka, Paraiso Lychee Liqueur, fresh lemon, sugar & lychee

Coconut & chilli daiquiri

Coconut-infused Captain Morgan's Spiced Rum, Paraiso Lychee Liqueur, fresh lime juice, coconut syrup & tongue-tingling chilli sugar rim

Rum runner

Captain Morgan's Spiced Rum, Chambord, banana liqueur, pineapple, grenadine, orgeat syrup & flavoured bitter blend

Miss Songs on deck

Tanqueray Gin, saké, Aperol, yuzu juice & sugar

The renegade

Ketel One Vodka, Passoã, vanilla, fresh lime juice, passionfruit syrup & prosecco shot

Tropical villain

The Ville Tropical Gin, grapefruit juice, housemade basil syrup

SPIRITS

Premix RTDs

bundaberg rum
smirnoff lime & soda
cc & dry

Bundaberg Lazy Bear

St-Rémy Brandy

Tanqueray Gin

Espolòn Blanco Tequila

George Dickel Bourbon

Jameson Irish Whiskey

Jim Beam White Label

Johnnie Walker Black

Canadian Club

Bundaberg Small Batch

Ketel One Vodka

BEER + CIDER

Cascade Premium Light

Great Northern Lager

Great Northern 3.5 Crisp

Victoria Bitter

Peroni

Corona

XXXX Gold

James Squires 150 Lashes

Strongbow Apple Cider

Cascade Premium Light

TEA + COFFEE

Cappuccino	4.5	Flat white	4.5
Short black	4.5	Long black	4.5
Short macchiato	4.5	Long macchiato	4.5
Latte	4.5	Mocha	4.5
Hot chocolate	4.5		

Add syrup 50c
hazelnut, vanilla, caramel, chai

Tea 3.5
breakfast, green, peppermint

ICED DRINKS

Iced coffee	7.0	Iced chocolate	7.0
Iced long black	4.0	Iced latte	4.0

JUICE + SOFT DRINKS

Juice	5.0
cranberry, orange, pineapple, apple	
Bottled soft drink	5.0
coke, coke no sugar, diet coke, sprite, lift, fanta	
Mt Franklin water 400mL	4.5
Sparkling water 1L	10.0

NEED A NIGHTCAP?

Galway Pipe Tawny Port
(12 years)

The Yamazaki Single Malt Whisky
(12 years)