



**THURSDAY & FRIDAY \$25PP MENU  
INCLUDING A DRINK\***

**Smoked Chicken Wings**

on a smoked cauliflower salad with a choice of sauce (GFO)

**Steak Sandwich**

scotch fillet, onion, grilled mushroom, mustard mayo, served on Turkish bread and a choice of side

**Texas Brisket Plate**

Wagyu brisket with corn on the cob and a choice of side (GFO)

**Southern Chicken Burger**

with maple bacon, cheese and a choice of side

**Bourbon Hot Smoked Salmon**

with citrus salad, horseradish creme fraiche and a choice of side

**Pulled Pork Burger**

with' coleslaw, cheese and honey mustard BBQ sauce and choice of side (GFO)

**BBQ Jackfruit Burger**

with coleslaw, pickles and choice of side (VO)

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**SIDE CHOICES**

House Seasoned Chips (VG)  
Cornbread & Maple Butter (VG)  
Mac n Cheese (VG)  
Corn on the Cob (VG) (VO)(GF)  
Coleslaw (VG) (VO) (GF)  
Citrus Salad (VO) (GF)  
Potato Salad (VG) (VO)(GF)  
Jalapeño Poppers (VG)  
Mozzarella Sticks(VG)

**SAUCE CHOICES**

Jalapeño Ranch, Hickory BBQ, Tomato,  
Honey Apple Cider BBQ, Aioli

**\* DRINK CHOICES**

**WINE**

Any wine glass of Portarlington Ridge  
wine

**BEER**

Your choice of a pot of;  
Queenscliff Pale Ale| Chainsaw Lager|  
Forbidden Fruits Cider

**SOFT DRINKS**

Your choice of;  
Coke | Coke Zero | Lift | Sprite |  
Sparkling Mineral Water | Soda Water |  
Ginger Ale

# BELLARINE

## Estate

Our speciality is American BBQ smoked in our custom built off set smoker, recognising the heritage of one of the owners, a born and bred Texan!

*Please note there will be a 20% surcharge on all public holidays*

### SHARE BOARDS

#### Charcuterie **\$58.90**

Chef selection of house cured meats, cheese, and condiments (GFO)

All charcuterie meats are made in house and available for take away.

### KIDS

12 years old and under

Main, Juice & Dessert **\$25**

#### Mains

Mac n Cheese

Chicken Tenders OR

Beef Brisket Slider

*served with chips or salad*

#### Dessert

Ice-cream sundae with strawberry or chocolate sauce

Apple or Orange Juice Box

### DESSERTS

#### AMERICAN SUNDAES **\$14.90**

##### Affagoto

Hickory coffee sauce, caramel crumble, vanilla bean ice-cream, topped with whipped cream

Add shot of Frangelico - \$8.90

##### Strawberry Eaton Mess

Meringue, strawberries, vanilla bean ice-cream, topped with whipped cream

##### Chocolate Flake

Chocolate sauce, chocolate flake, vanilla bean ice-cream, topped with whipped cream

### FROM THE SMOKER

#### American BBQ Board -

**for 1 \$49.90 for 2 \$89.90**

wagyu brisket, smoked chicken wings, free range pork ribs, smoked lamb, house sausage and Chef's selection of sides (GFO)

#### Vegetarian BBQ Plate -

**for 1 \$28.90 for 2 \$49.90**

smoked cauliflower, roasted pumpkin, corn on the cob, citrus salad, smoked mushrooms, maple carrots, potato salad & coleslaw (GF) (VO)

#### South Texas Pork Ribs

**\$38.90**

with hickory BBQ sauce, apple slaw and potato salad (GF)

#### Texas Brisket Plate

**\$38.90**

Wagyu brisket with coleslaw & potato salad

#### Smoked Buffalo Chicken Wings

**\$28.90**

on a citrus salad with a choice of sauce

#### Open Steak Sandwich

**\$32.90**

120 day grain fed scotch fillet, smoked and reversed seared with lettuce, pickled onion, grilled mushroom, mustard mayo served on Turkish bread and a choice of side

#### Bourbon Hot Smoked Salmon

**\$38.90**

with citrus salad, horseradish creme fraiche and a choice of side

#### Southern Pulled Pork Bun

**\$28.90**

with coleslaw, cheese and honey mustard BBQ sauce and choice of side (GFO)

#### Southern Chicken Burger

**\$28.90**

with maple bacon, cheese, coleslaw, chipotle aioli and choice of a side

#### BBQ Jackfruit Burger

**\$26.90**

with coleslaw, pickles and choice of side (VO)

### SIDES

Served only with a meal \$9 each

House Seasoned Chips (VG),

Corn Bread & Maple Butter (VG),

Mac n Cheese (VG),

Corn on the Cob (VG) (VO),

Coleslaw (VG) (VO),

Citrus Salad (VO),

Potato Salad (VG) (VGO),

Jalapeno Poppers (VG),

Mozzarella Sticks (VG)

### SAUCES

**\$1.90 each**

Chipotle Mayo, Jalapeño Ranch, Hickory BBQ, Texas BBQ, Tomato,

Honey Apple Cider BBQ, Aioli

## THIRTY ACRES

FAMILY OWNED — DISTILLERY — FAMILY MADE

. FROM FIELD TO FLASK .

— Bellarine Peninsula —

VICTORIA AUSTRALIA



## DINNER

### American BBQ Board for 2

**\$89.90**

wagyu brisket, smoked chicken wings, free range pork ribs, smoked lamb, house sausage and chef's selection of sides. (GFO)

Add Garlic Prawns for \$12

### South Texas Pork Ribs

**\$38.90**

with Hickory BBQ sauce, apple slaw and potato salad (GF)

### Texas Brisket Plate

**\$38.90**

wagyu brisket with coleslaw and potato salad (GF)

Add Garlic Prawns for \$9

### Vegetarian BBQ Plate

**\$28.90**

smoked cauliflower, roasted pumpkin, corn on the cob, citrus salad, smoked mushrooms, maple carrots, potato salad & coleslaw (GF) (VO)

### Smoked Buffalo Chicken Wings

**\$28.90**

with citrus salad and your choice of sauce (GF)

## DESSERTS

### American Sundaes

**\$14.90**

#### Affogato

Hickory coffee sauce, caramel crumble, vanilla bean ice-cream, topped with whipped cream

Add shot of Frangelico - \$8.90

#### Strawberry Eaton Mess

Meringue, Strawberry cake, vanilla bean ice cream, topped with whipped cream

#### Chocolate Flake

Chocolate sauce, chocolate flake, vanilla bean ice cream, topped with whipped cream

## SIDES

**\$9 EACH**

- House Seasoned Chips (VG)
- Cornbread & Maple Butter (VG)
- Mac n Cheese (VG)
- Corn on the Cob (VG) (VO) (GF)
- Coleslaw (VG) (VO) (GF)
- Citrus Salad (VO) (GF)
- Potato Salad (VG) (VO) (GF)
- Jalapeño Poppers (VG)
- Mozzarella Sticks(VG)

## SAUCES

**\$1.90 EACH**

- Chipotle Mayo
- Jalapeño Ranch
- Hickory BBQ,
- Texas BBQ
- Tomato
- Aioli
- Honey Apple Cider BBQ

# BELLARINE

## Estate

### WHITE WINE

2009 Pierre's Cuvee	\$16/\$70
NV Portarlington Ridge Sparkling	\$12/\$40
2022 Portarlington Ridge Pinot Gris	\$12/\$40
2022 Portarlington Ridge Sauvignon Blanc	\$12/\$40
2019 Nine Lives Fume Blanc	\$13/\$45
2018 OMK Viognier	\$13/\$45
2022 James' Paddock Chardonnay	\$13/\$50
2022 Portarlington Ridge Chardonnay	\$12/\$40

### RED WINE

2022 First Rose Blush	\$13/\$45
2022 Phil's Pinot Noir	\$14/\$55
2022 Portarlington Ridge Pinot Noir	\$12/\$40
2022 Two Wives Shiraz	\$14/\$52
2022 Portarlington Ridge Shiraz	\$12/\$40
PNV Fortified Pinot Noir	\$12/\$30

### CELLARED WINE

James' Paddock Chardonnay	Phil's Pinot Noir
2002 \$80	2002 \$150
2003 \$80	2003 \$180
2004 \$120	2005 \$180
2005 \$90	2006 \$185
2007 \$100	2008 \$275
2008 \$100	2016 \$170
2010 \$120	2020 \$90
2015 \$90	2021 \$90
2016 \$110	
2018 \$80	
Julian's Merlot	OMK Viognier
2000 \$150	2007 \$45
2013 \$150	2013 \$40
	2015 \$40
Two Wives Shiraz	
	2000 \$110
	2001 \$190
	2016 \$85
	2019 \$70

### COCKTAILS

#### Blood Orange G&T- \$14

30 Acres Gin, blood orange, sugar, topped with soda water and garnished with citrus

#### Passionfruit Mojito- \$18

Rum, passionfruit, lime, soda water, garnished with lime and mint

#### Espresso Martini- \$18

30 Acres Vodka, 30 Acres coffee liquor, cold brewed coffee

#### Martini \$20

30 Acres Gin and vermouth shaken with ice and served with lemon twist

#### 30 Acres Enzoni- \$20

30 Acres gin, campari, sweet vermouth and grapes

#### 30 Acres Spicy Pinot Gimlet- \$20

30 Acres Pinot gin, lemon, Ancho Greys Chilli Liqueur, tonic water and garnished with Rosemary

#### 30 Acres Shiraz Gin Sour- \$20

30 Acres Shiraz gin, lemon, orgeat syrup and angostura bitters

#### The Ruby- \$20

30 Acres Gin, 30 Acres Shiraz Vermouth, sugar syrup, lemon and rose petals

#### 30 Acres Apple Southside - \$20

30 Acres gin, apple, lime and mint

#### 30 Acres Raspberry Clover Club - \$20

30 Acres Gin, lemon, vermouth and raspberry

### SPIRITS

Vodka | Whiskey | Bourbon | Rum - \$12  
30 Acres Pinot Gin | 30 Acres Shiraz Gin - \$14  
\*served with choice of mixer

### MOCKTAILS - \$12

#### Passionfruit Sour

Passionfruit, sugar, lemon, bitters

#### Citrus Tonic

Lemon, sugar, elderflower tonic

#### Mint Spritz

Mint, sugar, lime, soda

#### Watermelon Sugar

Watermelon, raspberry, lemon

### ON TAP

Queenscliff Pale Ale | Chainsaw Lager |  
Forbidden Fruits Cider  
\*Pint \$11 Schooner \$9 Pot \$7

### BEER 375ML \$7.50

Queenscliff Brewhouse Otway Light

### SOFT DRINKS - \$6

Coke | Coke Zero | Lift | Sprite | Sparkling  
Mineral Water | Soda Water | Ginger Ale