



### Sparkling

<b>2019 Mister Fox Moscato</b> <i>Central Victoria</i>	<b>9.00 / 38.0</b>
<b>Craigmoor Cuvee Brut</b> <i>Mudgee, NSW</i>	<b>9.00 / 38.0</b>
<b>Henri LeBlanc de Blanc</b> <i>Champagne, France</i>	<b>/ 50.0</b>

### White

<b>2019 Summer Poppy Sauv Blanc</b> <i>Marlborough, NZ</i>	<b>10.0 / 42.0</b>
<b>Rocca Ventosa Pinot Grigio</b> <i>Cantina Tollo, Italy</i>	<b>10.0 / 40.0</b>
<b>2018 Chain of Fire Chardonnay</b> <i>Central Ranges, NSW</i>	<b>9.00 / 39.0</b>

### Rosé

<b>Reverie Rosé</b> <i>pays d'oc, France</i>	<b>10.0 / 42.0</b>
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### Red

<b>Ara Single Est Pinot Noir</b> <i>Marlborough, NZ</i>	<b>11.50 / 46.0</b>
<b>Rocca Ventosa Sangiovese</b> <i>Abruzzo, Italy</i>	<b>9.00 / 40.0</b>
<b>Growers Gate Shiraz</b> <i>Barossa Valley, SA</i>	<b>10.0 / 42.0</b>
<b>Robert Oatley Signature Cabernet Sav</b> <i>Margaret River, WA</i>	<b>12.0 / 50.0</b>

### Port

<b>Penfolds Father Grand Tawny Port</b> <i>Barossa Valley, SA</i>	<b>9.00</b>
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*All wines are available for takeaway.*

### Entrée

<b>Cauliflower Poppers</b> w/ house made hummus	10.0
<b>Big 'Cornpop' Chicken Pieces</b> w/ Garlic & Parmesan Aioli	12.0
<b>Smoked Salmon Salad</b> M (19) w/ Cucumber, Radish, Cos Lettuce & Crème fraiche dressing	13.0
<b>Lemon Pepper Calamari</b> M (21) w/ aioli, roquette salad & fries	14.0
<b>Black Bean Nachos</b> (enough to Share) 🌶️ w/ pico de gallo, sour cream & guacamole	16.0

### Mains

<b>House made Falafel Bowl</b> w/ lettuce, carrot, radish, cucumber, tomato, hummus & mint yogurt	16.0
<b>Grilled Chicken Caesar Salad</b> w/ lettuce, croutons, bacon, parmesan & egg	18.0
<b>Smoked Salmon Salad</b> w/ Cucumber, Radish, Cos Lettuce & Crème fraiche dressing	19.0
<b>Bobbies Spicy Southern Fried Chicken Burger</b> topped w/ chipotle slaw, pickles, cheese, bacon & fries	20.0
<b>Bobbies Classic Double Beef &amp; Bacon Burger</b> topped w/ cheese, onion jam, aioli & fries	20.0
<b>Lemon Pepper Calamari</b> w/ aioli, roquette salad & fries	21.0
<b>Eggplant Parma</b> w/ mozzarella, fries & salad	22.0
<b>Beer Battered Bream</b> w/ shoestring fries, tartare, lemon & side salad	24.0
<b>Chicken Parmigiana</b> topped w/ Smoked ham & mozzarella, fries & salad	26.0
<b>Beef &amp; Guinness Pie</b> w/ salad and chips	26.0
<b>Open Lamb Souvlaki</b> w/ salad, chips and Tzatziki sauce	26.0
<b>300g Rump Steak</b> w/ rocket, onion & parmesan salad, fries & gravy	29.0

### Dessert

<b>Tess's Cheesecake</b> w/ Raspberry Coulie	6.0
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### Sides

<b>Garden Salad</b>	8.0
<b>Tater tots</b> w/ tomato sauce	9.0
<b>Shoestring Fries</b> w/ chili salt & tomato sauce	9.0
Additional sauces (gravy, tomato, aioli, mustard, etc)	1.0

*Thank you for supporting your local Pub. Take Care and stay healthy,  
From all the staff at Bobbie Peels*