



Money Penny

PLEASE ORDER AND PAY AT THE BAR



BREADS and ANTIPASTO

Tomato Bruschetta - toasted baguette with tomato, basil, marinated feta and reduced balsamic	13	(v)
Cob Loaf- bacon, zucchini and sweet-chilli-stuffed cheesy cob, serves two, or go solo if #cobislife	18	
Queso dip- a pot of spicy cheese dip and tomato salsa surrounded with corn chips	15	(v) ★
Meat / Cheese Board - prosciutto, salami, brie and cheddar served with pesto, quince paste, olives, toasted bread and croutons	26	★
Extra serving of toasted bread and croutons	3	★

SMALLS

Arancini Balls – porcini mushroom and truffle arancini balls served with garlic aioli	(6)	
16 (v)		
Halloumi – fried halloumi chunks tossed in a sticky honey and chilli glaze	15	(v)
Popcorn Cauliflower – lightly battered and fried cauliflower with tahini yoghurt	15	(v)
★		
Squid Tacos – five-spice dusted squid, capsicum and cucumber salad with sriracha aioli	(2)	18
Sticky Pork Bites – crispy pork belly pieces with sweet soy dressing and fresh shallots		
18	★	
Cheesy Spring Rolls – yep, just cheese, pastry and sweet jalapeño jelly dipping sauce	(6)	
16 (v)		
Chicken Karaage – bite sized fried chicken marinated in garlic, soy and ginger with sriracha aioli	16	★
Lamb Sliders – slow-cooked pulled lamb with fresh rocket and tzatziki on mini-white rolls(3)	17	
Cheesy Bacon Fries – shoestring fries with crispy bacon, cheese sauce, ranch and jack cheese	17	★
Duck Wontons – master stock-braised duck wontons, fried, served with kewpie mayonnaise	(6)	
18		
San Choy Bow – hoisin mushroom, cabbage, onion and carrot with iceberg lettuce cups.	15	(v)
★		
Buffalo Wings – with creamy ranch and fresh celery. Chicken, not buffalo. Yes, they're spicy.	(6)	
16	★	
Pork Gyoza – steamed then pan-fried, served with sesame soy sauce	(4)	
15		
Vegetable Gyoza – steamed then pan-fried, served with sesame soy sauce	(4)	14
Sweet potato fries served with sriracha aioli	9	(v) ★
Rocket salad with tomato, red onion, parmesan and balsamic dressing	9	(v) ★
Rosemary-seasoned roast vegetables – crispy chats, sweet potato and pumpkin chunks	9	(v) ★
Shoestring fries served with aioli	9	(v) ★

Wednesday - \$10 smalls (except the last 4, N/A with any other offer. Eat-in only)

BURGERS – all served on white rolls with a side of shoestring fries and aioli

Royale with Cheese	all-beef patty, bacon, cheese, lettuce, beetroot, tomato and BBQ sauce	18
Beer Can	just bacon, lettuce, guacamole, tomato and creamy ranch	18



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Schnit For Brains	hand-crumbed-schnitzel, cheese sauce, avocado, lettuce and hot sauce	18
Jerk Off	slow-cooked jerk pork, sweet caramelised onion, creamy aioli and lettuce	18
Mullet Over	beer-battered snapper, red onion, capers, rocket and spicy tartare	18
Lentil and Veg	lentil patty, beetroot, cucumber, tomato and tzatziki	17 (v)

★ can be prepared gluten free

PIZZA

**25cm thin crust served with a side of ranch dressing.
Many many glutens here. No half / half. Takeaway available.**

Margherita	tomato base, basil, fresh tomato and loads of mozzarella cheese	17 (v)
Garlic Vegetable	garlic base, fresh tomato, onion, capsicum, sweet potato, feta and basil	17 (v)
Pepperoni	tomato base, Kalamata olives, pepperoni, fresh rocket and mozzarella	18
BBQ Chicken	barbecue base, shredded chicken, tomato, onion and ample cheese	18
Spicy Vegetable	tomato base, pumpkin, onion, olives, chili flakes and fresh rocket	17 (v)
Chipotle Pork	barbecue base, pulled pork, caramelised onion and sweet potato	18
Meat Orgy	Pepperoni, Chicken, Bacon and pulled pork served on a barbecue base.19 -Orgy not available with Happy Hour, multiple meat is always full price.	

LARGES

Designed for sharing, 1 between 2, or eat one to yourself if you talk a big game.

Paella	seafood paella w/ chorizo, chicken, prawns, fish, squid and fresh baguette	38	★
Squid Salad	Chinese-five-spice dusted squid with a crunchy noodle salad. Served with a sweet soy dipping sauce/dressing on the side and caramelised lime cheek	32	★
Beef Brisket	with roast vegetables, garlic greens and horseradish crème fraiche	38	★
Chicken	Mediterranean-style chicken thigh w/ olives, capsicum, feta and saffron rice	36	★
Lamb	ginger and chilli braised lamb leg served with Asian greens and rice noodles	38	★
Vegetarian Nachos	mixed-bean nachos, jack cheese, guacamole, sour cream and jalapeño salsa	30 (v)	★
Pork	crispy pork belly, roasted fennel and apple salad with sweet potato fries	37	★

**Biggie Smalls Thursday – order 1 LARGE item and choose 1 SMALL item for FREEEE.
(N/A with any other offer. Eat-in only)**

OH, YOU ONLY HAVE TWO DESSERTS?

Brownie	Nutella brownie with strawberry whipped cream and fresh strawberries	13
Brulee	vanilla bean crème brulee served with fresh strawberries	13



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"Our menu is designed as a share menu; what this means is that despite our best intentions, food will often arrive to the table at different intervals depending on when that particular item is ready.

Some items do have significantly longer cooking times than others, if you are in a hurry, please let us know and we can suggest suitable dishes."

★ can be prepared gluten free

ON TAP

Stone & Wood Pacific Ale	7.5
Stone & Wood Green Coast Lager	7.5
Coopers Session Ale	7.5
Tilse's Apple Truck Cider	7.5

NOT ON TAP

4 Pines Ginger Beer	4.0%	330mL	9.5
Capital Brewing Spring Board Summer Ale	4.6%	375mL	7.5
Capital Brewing Trail Pale Ale	4.7%	375mL	9.5
Batch Brewing American Pale Ale	5.2%	440mL	11.0
Batch Brewing Elsie The Milk Stout	4.4%	440mL	11.0
Mornington Peninsula Brown Ale	5.0%	330mL	8.5
Mornington Peninsula Pale Ale	4.7%	330mL	8.5
Mornington Peninsula Hop Culture Session IPA	4.9%	330mL	9.0
Mornington Peninsula IPA	6.2%	330mL	10.5
Green Beacon 3 Bolt Pale Ale	4.5%	375mL	8.5
Green Beacon Wayfarer American Wheat	4.9%	375mL	9.5
Green Beacon Windjammer IPA	6.0%	375mL	10.5
Balter XPA	5.0%	375mL	9.5
Balter Pilsner	4.9%	375mL	9.5
Balter IPA	6.8%	375mL	10.5
Corona	4.5%	330mL	7.0
Coopers Mild Ale	3.5%	375mL	6.5
Coopers Light	2.9%	375mL	5.0



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COCKTAILS

You will find our cocktails hand-written on the butcher's paper hung behind the bar, we change the list every week. We like to focus on seasonal ingredients and try and cover most spirit bases with each menu. Each cocktail will contain a minimum of two standard drinks. Feel free to take a photo of the menu to take back to your table.

And yes, we can make Espresso Martinis...

SPARKLING

Angas Pink Moscato			6 / 26
Habitat Brut Cuvée			6 / 26
Tamburlaine Scarlett Sparkling Rose	Hunter Valley / Orange, NSW		36
Brown Brothers Moonstruck Moscato	Milawa, VIC	2017	26
Brown Brothers Prosecco	King Valley, VIC		36
Rob Dolan Blanc de Blanc 41	South Warrandyte, VIC	2016	
Pirie Traditional Method NV	Rosevears, TAS	NV	49
Spring Vale "Salute" Sparkling	Freycinet, TAS	2014	59

WHITE

"The Riddle" Sauvignon Blanc	South Australia	2017	8 / 32
Tamburlaine Organic Sauv Blanc / Semillon (vegan)	Hunter Valley, NSW	2017	9 / 36
Innocent Bystander Pinot Gris	King Valley, VIC	2016	9 / 36
Maclean Vineyard Chardonnay	Hunter Valley, NSW	2015	9 / 36
Maclean Vineyard Semillon	Hunter Valley, NSW	2013	9 / 36
Brown Brothers Moonstruck Sauvignon Blanc	Marlborough, NZ	2016	9 / 36
Tamburlaine Verdelho (Organic)	Central Ranges, NSW	2016	9 / 36
Margan Chardonnay	Hunter Valley, NSW	2015	44
David Hook Pinot Grigio	Hunter Valley, NSW	2017	36
Tim Adams Pinot Gris	Clare Valley, SA	2016	41
Tyrrell's Brookdale Semillon	Hunter Valley, NSW	2016	41
Mahi Sauvignon Blanc	Marlborough, NZ	2015	47
Tamar Ridge Riesling	Rosevears, TAS	2016	41

ROSE

Tamburlaine Organic Rose	Hunter Valley / Orange, NSW	2017	9 / 36
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RED

Habitat Cabernet Merlot				8 / 32
Mr Mick Tempranillo	Clare Valley, SA		2014	9 / 36
Brown Brothers Moonstruck Shiraz	Heathcote, VIC		2015	9 / 36
Devil's Corner Pinot Noir	Kayena, TAS		2016	9 / 36
Tamburlaine Organic Cabernet Sauvignon	Orange, NSW		2016	9 / 36
Penley Estate 'Tolmer' Cabernet Sauvignon	Coonawarra, SA	2016		39
Seville Estate 'Sewn' Pinot Noir	Yarra Valley, VIC		2017	39
Meerea Park XYZ Shiraz	Hunter Valley, NSW		2015	38
Xanadu DJL Cabernet Sauvignon	Margaret River, WA		2014	39