



Money Penny

PLEASE ORDER AND PAY AT THE BAR



BREADS and ANTIPASTO

Tomato Bruschetta - toasted baguette with tomato, basil, feta and a balsamic reduction (4)	14	V	
Garlic Pizza Strips - garlic-based pizza with parmesan and fresh rosemary, cut in strips	15	V	
Meat and Cheese Board - prosciutto, salami, brie and cheddar served with sides of olive tapenade, quince paste, basil pesto and an assortment of toasted bread and croutons	27		★
Veg and Cheese Board - marinated olives, roasted capsicum, artichokes, sundried tomatoes, cheddar, goat's cheese, hummus, pesto, with an assortment of lavosh and croutons	25	V	★
Extra serving of toasted bread and croutons			3 ★

SMALLS

Arancini – basil pesto, feta and parmesan arancini balls served with garlic aioli (6)	16	V	
Sticky Pork Bites – twice-cooked pork belly with a sticky soy dressing and fresh shallots	18		★
Halloumi – crispy, fried halloumi cubes served with peanut dukkah and a honey drizzle	17	V	★
Squid – dusted with chilli salt and fried, served with ginger/soy dipping sauce and fresh lemon	18		★
Duck Sliders – BBQ duck with pickled ginger, cabbage, cucumber and Sriracha aioli (3)	18		
San Choy Bow – chickpea, bok choy, cabbage, onion, carrot served with iceberg lettuce cups	15	V	★
Quesadilla – pork carnitas, beans and cheese in a tortilla with corn and avocado salsa (2)	16		
Buffalo Wontons – spicy chicken-filled wontons, fried, served with blue cheese dressing (8)	18		
Chicken Karaage – bite-sized fried chicken marinated in garlic, soy and ginger with Kewpie mayo	17		★
Cheesy Bacon Gems – potato gems with bacon, cheese sauce, ranch dressing and jack cheese	17		★
Mushroom Bao – crumbed/fried mushrooms, pickled veg, coriander and Sriracha aioli (3)	16	V	
BBQ Wings – crispy chicken wings in smoky BBQ sauce with creamy ranch and fresh celery (6)	16		★
Pork Gyoza – Japanese-style dumpling, steamed and pan-fried, with chilli sesame soy sauce (4)	15		
Cauliflower – spicy buffalo-style cauliflower chunks with creamy ranch dressing	16	V	★
Charred Greens – broccolini, kale, asparagus and beans prepared on the grill, with lime and chilli	9	V	★
Garden Salad – tomato, red onion, cucumber, capsicum, mixed leaves with a lemon dressing	9	V	★
Sweet Potato Fries served with rosemary aioli (the healthy option lololol 😊)	9	V	★
Potato Gems served with tomato relish	9	V	★
Shoestring fries served with aioli	9	V	★

Wednesday - \$12 smalls (except the last 5 😊, N/A with any other offer. Eat-in only)

★ can be prepared gluten free

“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.”



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BURGERS

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

Cheeseburger	all-beef patty, bacon, pickles, cheese, tomato relish and aioli	18	★
Portuguese Chicken	Portuguese-chicken, lettuce, tomato, cheese with yogurt dressing	18	★
BBQ Pork	BBQ pulled pork, jalapenos, coleslaw and garlic aioli	18	★
Vegie Burger	vegetable fritter, tomato relish, beetroot, lettuce and aioli	17	V ★

(Gluten-free buns available for an additional \$2, substitute Sweet Potato Fries for \$2)

PIZZA

Margherita	tomato base, cherry tomatoes, fresh basil and loads of mozzarella	17	V ★
Garlic Vegetable	garlic base, broccolini, spinach, goat's cheese, pine nuts with mozzarella	17	V ★
Supreme Vegetable	tomato base, mushrooms, pumpkin, capsicum, kale, olives and red onion	17	V ★
Pepperoni	tomato base, button mushrooms, pepperoni and mozzarella cheese	18	★
BBQ Chicken	barbecue base, shredded chicken, bacon, tomato with mozzarella	18	★
Pork	barbecue base, pulled pork, caramelised onion topped with coleslaw	18	★
Beef	cheesy base, spicy beef, onion, capsicum, mushroom and jack cheese	18	★
Meat Orgy	tomato base, pepperoni, chicken, bacon, pulled pork and roast capsicum	19	★

25cm thin crust, all served with a side of ranch dressing. No half / half. Takeaway is available.

(GF bases and vegan cheese available for an additional \$2 each)

LARGES

Jambalaya	Cajun-spiced prawns, squid, chicken, spicy sausage, served with rice	38	★
Beef Brisket	slow-roasted beef brisket, roasted potatoes and buttered greens	38	★
Chicken	lime and garlic chicken thighs, quinoa, charred broccolini and kale	36	★
Lamb	thyme and lemon lamb leg w/ pumpkin, rocket salad, yoghurt and flat-bread	38	★
Noodles	mixed mushrooms, fried tofu, chili, ginger, greens and rice noodles	30	V ★
Pork	soy glazed pork rashers, Chinese broccoli, and smoky bacon-fried-rice	37	★

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

Biggie Smalls Thursday – order 1 LARGE item and choose 1 SMALL item for FREEEEE.

(N/A with any other offer. Eat-in only)

OHHHHHH, YOU ONLY HAVE TWO DESSERTS. GREATTTT. 😊

Brownie	Triple choc brownie with vanilla ice cream and fresh strawberries	13	
Brulee	vanilla bean crème brulee served with fresh strawberries	13	★

★ can be prepared gluten free



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ON TAP →

Pacific Ale

Newtownner

Apple Truck Cider

Lucky Cat Lager

TINNIES ↓

Black Hops 'Caribbean Haze' (2019 GABS beer)		<i>IIPA - Fruit/Rum/Hazy</i>	7.7%	14
Green Beacon 'POG' (Passion/Orange/Guava)		<i>IPA - Milkshake</i>	7.0%	14
BentSpoke 'BIG NUT' Black IPA		<i>IPA - Black</i>	7.0%	13
Wayward Brewing Red IPA (Hoppy Ruby Red Ale)	<i>IPA - Red</i>		6.5%	12
Stomping Ground 'Piney Dancer' Pineapple IPA	<i>IPA - Pineapple</i>		6.1%	11
BentSpoke 'Sprocket' IPA	<i>IPA - American</i>		7.0%	12
Balter IPA (Purple)		<i>IPA - American</i>	6.8%	10
3 Ravens 'Juicy Brut' NEIPA		<i>IPA - New England</i>	6.0%	11
Two Birds 'Chew Tang Can' NEIPA	<i>IPA - New England</i>		6.0%	11
Stone & Wood Counter Culture 'So long darkness..?'	<i>Invisible Stout</i>		5.9% (500ml)	16
Mr Banks Oatmeal Stout	<i>Oatmeal Stout</i>		5.5% (355ml)	10
Colonial 'Robust' Porter	<i>Porter</i>		6.3%	11
Philter Brewing Red Session Ale	<i>Red Ale</i>		4.8%	8
Balter XPA (Light blue)		<i>XPA</i>	5.0%	9
Nail Brewing VPA	<i>Very Pale Ale</i>		6.5%	9
Two Birds Pale Ale		<i>Australian Pale Ale</i>	5.0% (330ml)	9
Kaiju Krush! Tropical Pale Ale		<i>Tropical Pale Ale</i>	4.7%	9
Two Birds 'Passion Victim' Passionfruit Summer Ale	<i>Summer Ale</i>		5.0% (330ml)	9
Hop Nation 'The Damned' Pilsner	<i>Pilsner</i>		4.8%	10
Grand Ridge 'Juicy Pils' Pilsner		<i>Pilsner</i>	4.9%	9
Corona		<i>Lager</i>	4.5%	8
Philter Brewing Lager		<i>Lager</i>	4.4%	8
Young Henrys 'Stayer'		<i>Mid-strength</i>	3.5%	7
Coopers Premium Light	<i>Low-alcohol</i>		2.9%	6
Matso's Ginger Beer		<i>Ginger Beer</i>	3.5%	9
Colonial 'South West' Sour	<i>Sour</i>		4.6%	10
3 Ravens 'ACID Original'	<i>Sour</i>		3.5%	9

COCKTAILS

You will find our cocktails hand-written on the butcher's paper hung behind the bar, **we change the list every couple of weeks.** 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...



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SPARKLING

Angas	<i>Pink Moscato</i>			6 / 26
Habitat	<i>Brut Cuvée</i>			6 / 26
Brown Brothers	<i>Prosecco</i>	King Valley, VIC		8 / 36
Peterson House 'Pink Blush'	<i>Sparkling Rose</i>		Hunter Valley, NSW	36
Brown Brothers 'Moonstruck'	<i>Moscato</i>	Milawa, VIC	2017	26
Stewart & Prentice 'Paradise Garage'	<i>Methode Champenoise</i>	VIC	NV	47
Pirie NV	<i>Traditional Method</i>	TAS	NV	51

WHITE

House White	<i>Pinot Grigio</i>			8 / 32
Innocent Bystander	<i>Pinot Gris</i>	King Valley, VIC	2017	9 / 36
David Hook	<i>Pinot Grigio</i>		Hunter Valley, NSW	2018 36
Pewsey Vale	<i>Riesling</i>	Eden Valley, SA	2017	46
Tamburlaine	<i>Verdelho (org/veg)</i>		Hunter Valley, NSW	2018 9 / 36
Devil's Corner	<i>Sauvignon Blanc</i>	Kayena, TAS	2018	9 / 36
Villa Maria 'Two Valleys'	<i>Sauvignon Blanc</i>	Marlborough, NZ	2016	10 / 40
Mahi	<i>Sauvignon Blanc</i>	Marlborough, NZ	2017	47
Tamburlaine	<i>SBS (organic / veg)</i>		Hunter Valley, NSW	2017 9 / 36
Meerea Park 'XYZ'	<i>Semillon</i>		Hunter Valley, NSW	2017 9 / 36
Tyrrell's 'Stevens' Single Vineyard	<i>Semillon</i>		Hunter Valley, NSW	2014 69
Meerea Park 'XYZ'	<i>Chardonnay</i>		Hunter Valley, NSW	2017 9 / 36
Scarborough 'Yellow Label'	<i>Chardonnay</i>		Hunter Valley, NSW	2016 47
Meerea Park 'Alexander Munro'	<i>Chardonnay</i>		Hunter Valley, NSW	2018 69

RED + ROSÉ

House Red	<i>Cabernet Merlot</i>			8 / 32
Tamburlaine	<i>Rosé (organic / veg)</i>		Orange, NSW	2018 9 / 36
Devil's Corner	<i>Pinot Noir</i>		Kayena, TAS	2017 9 / 36
Rabbit Ranch	<i>Pinot Noir</i>		Central Otago, NZ	2016 52
Tellurian	<i>GSM</i>		Heathcote, VIC	2017 51
Brown Brothers '1889'	<i>Tempranillo</i>		Milawa, VIC	2018 9 / 36
Flor del Montgo	<i>Tempranillo (organic)</i>		Castilla La Mancha, Spain	2017 38
Tamburlaine	<i>Cab Sauv (organic)</i>		Orange, NSW	2017 9 / 36
Meerea Park 'XYZ'	<i>Shiraz</i>		Hunter Valley, NSW	2017 9 / 36
Brown Brothers 'Moonstruck'	<i>Shiraz</i>		Heathcote, VIC	2016 36
Tintilla Estate Reserve	<i>Shiraz</i>		Hunter Valley, NSW	2016 49
Tyrrells 'Stevens' Single Vineyard	<i>Shiraz</i>		Hunter Valley, NSW	2016 69