



# Money Penny



PLEASE ORDER AND PAY AT THE BAR

## BREADS and ANTIPASTO

Tomato Bruschetta - toasted baguette with tomato, basil, marinated fetta and balsamic reduction	13 (v)
Cob Loaf - spicy, cheesy-dip-filled cob, with tomato salsa. Serves two, or go solo if cob is life	18 (v)
Meat and Cheese Board - prosciutto, salami, brie and cheddar served with sides of pesto, quince paste, olives, toasted bread and croutons	26 ★
Veg and Cheese Board - marinated olives, roast capsicum, artichokes, sundried tomatoes, cheddar and chilli labneh, Baba Ganoush, pesto, lavosh and croutons.	24 (v) ★
Extra serving of toasted bread and croutons	3 ★

## SMALLS

Arancini Balls – kale and parmesan arancini served with tomato relish	(6)	16 (v)
Baked Brie – baked Binnorie brie drizzled with truffle honey and crunchy croutons		17 (v) ★
Squid – Chinese five-spice dusted squid with chilli and sweet-soy dipping sauce	18	★
Sticky Pork Bites – slow cooked pork belly with a sticky sweet soy dressing and fresh shallots		18 ★
Quesadilla – spicy mixed beans and cheese in a tortilla with charred corn and avocado salsa	(2)	16 (v)
Chicken Yakitori – garlic / soy / ginger marinated chicken, skewered with capsicum and onion	(4)	16 ★
Beef Sliders – slow-cooked beef brisket with lettuce and aioli on mini-white rolls	(3)	17
Cheesy Bacon Fries – shoestring fries with crispy bacon, cheese sauce, ranch and jack cheese	17	★
Duck Bao – master stock braised duck with hoisin, cucumber and carrot on steamed bao	(3)	18
San Choy Bow – mushroom, bok choy, 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 chilli sesame soy sauce	(4)	15
Vegetable Gyoza – steamed then pan-fried, served with chilli sesame soy sauce	(4)	14 (v)
Sweet Potato Fries – served with rosemary salt and house-made tomato sauce	9	(v) ★
Rocket Salad – with tomato, red onion, parmesan and a balsamic dressing		9 (v) ★
Wombok Salad – tossed with crisp noodles and a light soy dressing		9 (v)
Crispy Chats – oregano-tossed potatoes topped with crumbled fetta		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)

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

Royale with Cheese	all-beef patty, bacon, cheese, lettuce, pickle and tomato sauce	18
Fowl Play	shredded chicken, caramelised onion, lettuce and blue-cheese dressing	18
Jerk Off	slow-cooked bbq pork, grilled onion, liquid cheese and lettuce	18
Lentil and Veg	lentil patty, avocado, coleslaw, and roasted capsicum	17 (v)

★ can be prepared gluten free



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## PIZZA

**25cm thin crust served with a side of ranch dressing.**

**Many many glutens here. No half / half. Takeaway available.**

Margherita	tomato base, cherry tomatoes, fresh basil and loads of mozzarella	17	(v)
Pesto	pesto base, fresh tomato, fetta and loads of mozzarella	17	(v)
Garlic Vegetable	garlic base, kale, roast pumpkin, chilli, onion and fetta	17	(v)
Pepperoni	tomato base, Kalamata olives, pepperoni, fresh rocket and mozzarella	18	
BBQ Chicken	barbecue base, shredded chicken, bacon, tomato and bulk cheese	18	
Pork	tomato base, pulled pork, jalapeno, capsicum and guacamole	18	
Lamb	tomato base, shredded lamb, kale and roast pumpkin	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	★
Beef Brisket	lemongrass and garlic roasted brisket with greens and rice noodles	38	★
Chicken	harissa chicken thigh w/ pumpkin, chickpeas, chilli labneh and coriander	36	★
Lamb	Greek-style lamb with pita bread, Greek salad and tzatziki	38	★
Prawns	lemon and garlic prawns with cherry tomatoes, asparagus and quinoa	38	★
Chickpeas	kung pao chickpeas with capsicum, greens, peanuts and steamed rice	30 (v)	★
Pork	smoky BBQ pork rashers with mac and cheese, and bacon-fried greens	37	

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

## OHHHHHH, YOU ONLY HAVE TWO DESSERTS.

Brownie	Nutella brownie with vanilla icecream and fresh strawberries	13	
Brulee	vanilla bean crème brulee served with fresh strawberries	13	★

*“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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## ON TAP

Stone & Wood Pacific Ale  
Tilse's Apple Truck Cider  
Tap 3 (subject to rotation)  
Tap 4 (subject to rotation)

## NOT ON TAP

Akasha 'Hopsmith'	<i>IPA</i>	7.2%	375mL	11.5
Coastal Brewing 'Cellito'	<i>NEIPA</i>	6.8%	375mL	10.5
Balter IPA	<i>IPA</i>	6.8%	375mL	10.5
Mornington Peninsula 'Hop Culture'	<i>IPA (session)</i>	4.9%	330mL	6.5
Coastal Brewing 'Black Head'	<i>Milk Stout</i>	4.7%	375mL	10.5
West City Brewing 'Oaty Session'	<i>Oatmeal Stout</i>	5.0%	375mL	10.5
Mornington Peninsula Brown	<i>Brown Ale</i>	5.0%	330mL	6.5
Akasha 'Fire Within' Amber	<i>Amber Ale</i>	5.8%	375mL	9.5
Balter XPA	<i>XPA</i>	5.0%	375mL	9.5
West City Brewing 'Footscray Ale'	<i>Pale Ale</i>	4.3%	375mL	9.5
Mornington Peninsula Pale	<i>Pale Ale</i>	4.7%	330mL	6.5
Akasha 'Freshwater' Pale	<i>Pale Ale</i>	5.2%	375mL	9.5
Green Beacon 'Wayfarer' Pale	<i>Pale Ale</i>	4.9%	375mL	9.5
Mornington Peninsula Sorachi	<i>Kolsch</i>	5.2%	330mL	6.5
Grand Ridge 'Juicy Pils' Pilsner	<i>Pilsner</i>	4.9%	375mL	9.5
Balter Pilsner	<i>Pilsner</i>	4.9%	375mL	9.5
Corona	<i>Lager</i>	4.5%	330mL	7.5
Akasha 'Tradewind' Lager	<i>Lager</i>	4.4%	375mL	8.5
Young Henrys 'Stayer' Mid	<i>Mid-strength</i>	3.5%	375mL	6.5
Grand Ridge 'Almighty Light'	<i>Low-alcohol</i>	2.7%	375mL	6.0
4 Pines 'Brookvale Union'	<i>Ginger Beer</i>	4.0%	330mL	9.5

## 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...



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## 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	South Warrandyte, VIC	2016		41
Pirie Traditional Method NV	Rosevears, TAS		NV	49

## WHITE

Studio Series Sauvignon Blanc	South Australia	2018		8 / 32
Tamburlaine SBS (vegan / organic)	Hunter Valley, NSW	2017		9 / 36
Brown Brothers Moonstruck Sauvignon Blanc	Marlborough, NZ	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
Tamburlaine Verdelho (organic)	Central Ranges, NSW	2016		9 / 36
Margan Chardonnay	Hunter Valley, NSW	2015		44
Devil's Corner Sauvignon Blanc	Kayena, TAS	2017		36
David Hook Pinot Grigio	Hunter Valley, NSW	2017		36
Tamburlaine Sauvignon Blanc (preserv. free / organic)	Orange, NSW	2018		36
Tim Adams Pinot Gris	Clare Valley, SA	2016		41
Mahi Sauvignon Blanc	Marlborough, NZ	2015		47
Tamar Ridge Riesling	Rosevears, TAS	2016		41

## ROSE

Tamburlaine Rose (organic)	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 Cabernet Sauvignon (organic)	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