



Money Penny



PLEASE ORDER AND PAY AT THE BAR

BREADS and ANTIPASTO

Tomato Bruschetta - toasted baguette with tomato, basil, fetta and a balsamic reduction	14	V	
Pull Apart Garlic Loaf - cheesy garlic and parmesan pull apart cob sprinkled with mixed herbs	18	V	
Meat and Cheese Board -prosciutto, salami, brie and cheddar served with sides of eggplant chutney, quince paste, olives, cornichons, with an assortment of toasted bread and croutons	26		★
Veg and Cheese Board - marinated olives, roasted capsicum, artichokes, sundried tomatoes, cheddar, chilli labneh, hummus, pesto, with an assortment of lavosh and croutons	24	V	★
Extra serving of toasted bread and croutons			3 ★

SMALLS

Arancini - roasted beetroot and fetta arancini balls, served with garlic aioli	(6)	16	V	
Sticky Pork Bites - slow cooked pork belly with a sticky sweet soy dressing and fresh shallots		18		★
Baked Brie - baked Binnorie brie with caramelised onion, served with poppy seed lavosh	17	V		★
Squid - crispy squid dusted with chilli salt, served with a ginger/soy dipping sauce and fresh lemon		18		★
Pork Sliders - fried pork belly, topped with pickled vegetables and garlic aioli	(3)	18		
San Choy Bow - chickpeas, mushroom, cabbage, onion and carrot served with iceberg lettuce cups		15	V	★
Quesadilla - spicy beef brisket, beans/cheese in a tortilla with a tomato and avocado salsa	(2)	16		
Duck Spring Rolls - Peking duck/vegetable spring rolls served with chilli, lime and soy sauce	(6)	18		
Chicken Kickers - chicken pieces coated in jerk seasoning, fried till crisp, served with fresh lime	17			★
Cheesy Bacon Fries - shoestring fries with bacon, cheese sauce, ranch dressing and jack cheese	17			★
Pumpkin Bao - honey/soy pumpkin, coriander, peanuts and Sriracha aioli on steamed bao	(3)	16	V	
Buffalo Wings - with creamy ranch and fresh celery. Chicken, not buffalo. Yes, they're spicy	(6)	16		★
Pork Gyoza - Japanese-style dumpling, steamed/pan-fried, with chilli sesame soy sauce	(4)	15		
Eggplant - slices of eggplant, dusted with five-spice, fried, served with sweet soy dipping sauce	16	V		★
Sweet Potato Fries - served with rosemary salt and Sriracha aioli		9	V	★
Roasted Beetroots - goat's cheese and candied walnuts tossed with salt-roasted beetroots		9	V	★
Kale Salad - kale and parmesan side salad, tossed with almonds and a lemon vinaigrette		9	V	★
Crispy Chats - fried chat potatoes topped with parmesan cheese and black truffle oil		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.

Royale w/ Cheese	all-beef patty, cheddar cheese, lettuce, pickle, caramelised onion and aioli	18	★
Fleetwood Mac	buttermilk-fried-chicken, mac and cheese, bacon, slaw and hot sauce	18	
Jerk-Off	pulled pork, pickled vegetables, cucumber, and Sriracha aioli	18	★
Vegie Burger	vegetable fritter, beetroot relish, tomato, lettuce and aioli	17	V ★

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

PIZZA

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

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

Margherita	tomato base, cherry tomatoes, fresh basil and loads of mozzarella	17	V ★
Garlic Vegetable	garlic base, kale, mushrooms, chilli flakes and crumbled fetta	17	V ★
Pesto Vegetable	pesto base, artichoke hearts, cherry tomatoes, kalamata olives and pine nuts	17	V ★
Pepperoni	tomato base, button mushrooms, pepperoni and mozzarella cheese	18	★
BBQ Chicken	barbecue base, shredded chicken, bacon, tomato, loaded up with mozzarella	18	★
Pork	barbecue base, pulled pork, bacon, jalapenos, red onion and jack cheese	18	★
Lamb	tomato base, pulled lamb, kalamata olives, red onion, fetta and rocket	18	★
Buffalo Chicken	hot-sauce base, shredded chicken, shallots topped w/ crispy chicken wings	19	★
Meat Orgy	tomato base, pepperoni, chicken, bacon, pulled pork and roast capsicum	19	★

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

LARGES

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

Paella	seafood paella with chorizo, chicken, prawns, fish, squid and fresh baguette	38	★
Beef Brisket	dukkah-crusteD brisket, roast beetroot, goat's cheese and sweet potato fries	38	★
Chicken	Portuguese-style chicken thighs, chats, mixed leaf salad w/ yoghurt dressing	36	★
Lamb	lamb shanks w/ a chickpea and kale curry served with house-made flat bread	38	★
Braised Beans	braised Mexican-style beans, quinoa, avocado, sour cream and jack cheese	30	V ★
Pork	soy glazed pork rashers, Chinese broccoli, and smoky bacon-fried-rice	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. GREATTTT. 😊

Brownie	Nutella 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 → Stone & Wood Pacific Ale Tilse's Apple Truck Cider Tap 3 (rotation) Tap 4 (rotation)

TINNIES ↓

Black Hops 'SUPER Hornet'	<i>IPA - Double</i>	8.7%	375mL	15
Green Beacon 'POG' (Passion/Orange/Guava)	<i>IPA - Milkshake</i>	7.0%	375mL	14
Stomping Ground 'Piney Dancer'	<i>IPA - Pineapple</i>	6.1%	375mL	10
Black Hops 'Hornet'	<i>IPA - American</i>	6.0%	375mL	12
Akasha 'Hopsmith'	<i>IPA - American</i>	7.2%	375mL	10
Green Beacon 'Windjammer'	<i>IPA - American</i>	6.0%	375mL	10
Balter	<i>IPA - American</i>	6.8%	375mL	10
Hop Nation 'The Chop'	<i>IPA - American</i>	7.0%	375mL	11
3 Ravens 'Juicy Brut'	<i>IPA - New England</i>	6.0%	375mL	11
West City Brewing 'Oaty Session'	<i>Oatmeal Stout</i>	5.0%	375mL	10
Exit Brewing	<i>Milk Stout</i>	5.2%	375mL	10
Balter	<i>XPA</i>	5.0%	375mL	9
West City Brewing	<i>XPA</i>	4.2%	375mL	9
Nail Brewing VPA	<i>VPA</i>	6.5%	375mL	11
Philter Brewing	<i>Red Ale</i>	4.8%	375mL	8
Black Hops	<i>American Pale Ale</i>	4.8%	375mL	11
West City Brewing 'Footscray Ale'	<i>Australian Pale Ale</i>	4.3%	375mL	9
Kaiju Krush!	<i>Tropical Pale Ale</i>	4.7%	375mL	9
Grand Ridge 'Juicy Pils'	<i>Pilsner</i>	4.9%	375mL	10
3 Ravens 'Thornbury'	<i>Pilsner</i>	4.5%	375mL	9
Corona	<i>Lager</i>	4.5%	330mL	8
Philter Brewing	<i>Lager</i>	4.4%	375mL	8
Young Henrys 'Stayer'	<i>Mid-strength</i>	3.5%	375mL	7
Coopers Premium Light	<i>Low-alcohol</i>	2.9%	375mL	6
Matso's	<i>Ginger Beer</i>	3.5%	330mL	9
Stomping Ground 'Watermelon Smash'	<i>Gose</i>	4.2%	355mL	9
Boatrocker 'Miss Pinky'	<i>Raspberry Weiss</i>	3.4%	375mL	10

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	<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
Rob Dolan	<i>Blanc de Blanc</i>	South Warrandyte, VIC	2017	41
Pirie Traditional Method NV	<i>Chard / Pinot</i>	Rosevears, TAS	NV	49

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	49
Tamburlaine	<i>Verdelho (org/veg)</i>	Hunter Valley, NSW	2018	9 / 36
Brown Brothers 'Moonstruck'	<i>Sauvignon Blanc</i>	Marlborough, NZ	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	2013	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
Mr Mick	<i>Tempranillo</i>	Clare Valley, SA	2016	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
Xanadu 'DJL'	<i>Cabernet Sauvignon</i>	Margaret River, WA	2014	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