



GLUTEN FREE GUESTS, PLEASE
BE AWARE THAT DISHES MAY
CONTAIN GLUTEN TRACES. IF
YOU HAVE A SEVERE CELIAC
CONDITION, SPEAK TO OUR STAFF.



MS PEACOCK

EAT DRINK CHILL

Small bites

TOMATO & BASIL ARANCINI M (V, VGO) 15
GRANA PADANO, CRISPY BASIL, VINO COTTO

CRISPY PORK BITES (GF) 19
ASIAN SALAD, NAM JIM DRESSING

CHICKEN KARAAGE 16
FRIED CHICKEN, TOGARASHI PEPPER SPICE,
AIOLI

SALT & PEPPER CALAMARI (GF) 18
CRISPY AUSTRALIAN CALAMARI, LEMON
MAYONNAISE

SAN DANIELE & MELON (GFO) 21
SAN DANIELE PROSCIUTTO, FIOR DI LATTE,
ROCK MELON, ROCKET SALAD, WINE GLAZE,
FOCACCIA

TEX-MEX NACHOS (VO) 19
CORN CHIPS, GUACAMOLE, SOUR CREAM,
JALAPEÑOS, SALSA, CHEESE SAUCE,
MOZZARELLA

ULTIMATE LOADED CHIPS (GF, VO) 21
CHIPS, BACON, CHEESE SAUCE,
MOZZARELLA, SPRING ONION
YOUR CHOICE OF GRAVY, MUSHROOM,
PEPPER OR GARLIC SAUCE

GARLIC BREAD (V) 14
CHEESY GARLIC BREAD (V) 17
GARLIC & CHEESE PIZZA (V, GFO, VGO) 16

Pizza

PIZZA CLASSICO: NAPOLETANA STYLE
TRADITIONAL NEAPOLITAN DOUGH, CREATING A
LIGHT, AIRY BASE WITH A SOFT CENTRE AND A
SIGNATURE FLUFFY CRUST ('CORNICIONE')

GLUTEN FREE BASE +3 VEGAN CHEESE +3

GARLIC & CHEESE PIZZA (V, GFO, VGO) 16

MARGHERITA (V, GFO, VGO) 23
SAN MARZANO TOMATO SUGO, FRESH FIOR DI
LATTE, BASIL, MOZZARELLA

PROSCIUTTO DE SAN DANIELE (GFO) 34
SAN MARZANO TOMATO SUGO, FIOR DI LATTE,
SAN DANIELE HAM, MOZZARELLA CHEESE,
CHERRY TOMATOES, ROCKET

DIAVOLA (SPICY) (GFO) 26
SAN MARZANO TOMATO SUGO, MOZZARELLA,
PEPPERONI, 'NDUJA (SPICY PORK SALAMI)

BIANCA DI ZUCCA (V, GFO, VGO) 25
ROASTED PUMPKIN, SAGE, FETA, MOZZARELLA,
LEEK, ROCKET, VINO COTTO (WHITE BASE)

TUTTO CARNE (GFO) 28
SAN MARZANO TOMATO SUGO, MOZZARELLA,
HOMEMADE PORK SAUSAGE, HAM,
CACCIATORE

HAWAIIIAN (GFO) 23
SAN MARZANO TOMATO SUGO, MOZZARELLA,
PINEAPPLE, COOKED HAM

CAPRICCIOSA EVOLUTA (GFO) 26
SAN MARZANO TOMATO SUGO, DOUBLE-
SMOKED HAM, MUSHROOM, OLIVES,
ARTICHOKES

TRIS DI FUNGHI (V, GFO, VGO) 27
MOZZARELLA, MIXED MUSHROOMS, TRUFFLE
PASTE, CONFIT GARLIC OIL, TALLEGIO CHEESE
[WHITE BASE]

POLLO BBQ (GFO) 28
PULLED CHICKEN, SAN MARZANO TOMATO
SUGO, CAPSICUM, MUSHROOM, BBQ SAUCE

PASTA BAR

YOUR CHOICE OF SPAGHETTI,
FETTUCCINE OR GLUTEN FREE PENNE

CARBONARA (GFO) 32
BACON, GRANA PADANO, CREAM, PARMESAN

AL RAGU BOLOGNESE (GFO) 28
PORK AND BEEF RAGU, CARROT, ONION,
CELERY, PARMESAN CHEESE

PUMPKIN RAVIOLI (V, GFO) 29
ROASTED PUMPKIN, ALMOND BURNT BUTTER,
SAGE, FIOR DI LATTE, GREENS

AGLIO OLIO (GFO) 34
IMPORTED KING PRAWNS, AUSTRALIAN
CALAMARI, GARLIC, CHILLI, EXTRA VIRGIN OLIVE
OIL, HERBS, LEMON

SURF & TURF

CATCH OF THE DAY (GF) (AUSTRALIAN) 36
CHEFS CHOICE OF GARNISH (ASK STAFF)

FISH & CHIPS 34
VICTORIAN FLATHEAD, CHIPS, SALAD,
TARTARE SAUCE

CALAMARI SALAD (GF) 28
DEEP FRIED AUSTRALIAN CALAMARI,
MIXED LEAF SALAD, ONION, CUCUMBER,
ROASTED SESAME DRESSING

400g WAGYU RUMP (GF) 48
QUEENSLAND, MARBLING SCORE 5,
240 DAYS GRAIN FED

350g NEW YORK STYLE PORTERHOUSE (GF) 38
SOUTH GIPPSLAND BLACK ANGUS
PORTERHOUSE ON THE BONE

300g BLACK ANGUS SCOTCH FILLET (GF) 69
SOUTH GIPPSLAND, 150 DAYS, GRASS FED,
4+ MARBLING SCORE

**ALL STEAKS ARE SERVED WITH CHIPS (GF),
MASH POTATO M (GF), STEAMED VEGETABLES
(GF, V, VG) OR SALAD (GF, V, VG) (PICK 2)**

**AND YOUR CHOICE OF GRAVY, MUSHROOM,
PEPPER, GARLIC SAUCE OR RED WINE JUS
(ALL GF)**

ADD SURF & TURF (GF) 11
ADD GRILLED GARLIC PRAWNS (GF) (3) 14

Bigger things

Classics

WAGYU BEEF CHEESEBURGER 26
CHARGILLED, CHEESE, HOUSE BURGER
SAUCE, PICKLE, LETTUCE, CRISPY ONION

MS PEACOCK STEAK SANDWICH 31
WAGYU BEEF, LETTUCE, CRISPY ONION,
BRIE CHEESE, STEAK CHIPS, TOMATO,
SMOKY RELISH

FLAMING JACK PARMA STACK 59
2 SCHNITZELS, BACON, PEPPERONI, HAM,
BEEF BRISKET, NAPOLI SAUCE, BBQ SAUCE,
MOZZARELLA, ONION RINGS, COLESLAW
WITH FLAMING JACK DANIEL'S

CLASSIC CHICKEN PARMIGIANA (VGO) 29
TOMATO SUGO, DOUBLE-SMOKED LEG HAM,
MOZZARELLA, CHIPS, SALAD

CHICKEN SCHNITZEL (VGO) 27
CHIPS & SALAD

CAESAR SALAD (GFO) 21
COS, PARMESAN, CROUTONS, ANCHOVIES,
BOILED EGG, BACON, HOUSE CAESAR
DRESSING
ADD CHICKEN +6

THAI BEEF SALAD (GF) 26
CABBAGE, MINT, BASIL, CUCUMBER, BEAN
SHOOTS, CORIANDER, CHILLI, TOMATO,
WAGYU BEEF, NAMJIM DRESSING



Our kitchen uses gluten (wheat), nuts, peanuts, dairy, eggs, sesame, soy, and seafood. Due to shared preparation areas, we cannot guarantee any meal is allergen-free.

Guests with coeliac disease or severe allergies should speak with our manager on duty before ordering.

Sides

SAUTÉED BROCCOLINI (GF, V) 14
PESTO, PINE NUTS, CHILLI

BAKED MUSHROOMS (GF, V, VGO) 14
GARLIC HERB BUTTER & FETA

GARDEN SALAD (GF, V, VG) 13
TOMATO, CUCUMBER, ONION

STEAMED VEGETABLES (GF, V, VG) 5

ONION RINGS (V, VG) 7 (SMALL) | 14 (LARGE)

POTATO WEDGES (V, VGO) 14
SWEET CHILLI & SOUR CREAM

STEAK CHIPS (GF, V, VG) 11

WAFFLE FRIES (V, VG) 11

MASH POTATO (V, VGO) 5

EXTRAS

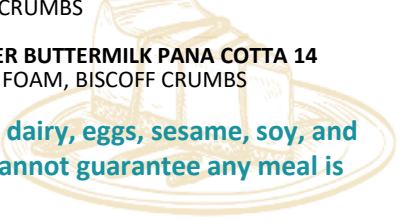
GRAVY, MUSHROOM, GARLIC, PEPPER SAUCE 5
AIOLI, SOUR CREAM, SWEET CHILLI 2.5
MAYONNAISE 2.5
ADD GRILLED CHICKEN +6

Desserts (ALL CONTAIN NUTS)

NY STYLE CHEESECAKE (GFO, V) 14
NEW YORK CHEESECAKE, SALTED CARAMEL
SAUCE, TIM TAM CRUMBS

WHITE CHOCOLATE LAVA CAKE (V) 14
RASPBERRY SORBET, RASPBERRY COULIS,
BISCOFF CRUMBS

LAVENDER BUTTERMILK PANA COTTA 14
BANANA FOAM, BISCOFF CRUMBS



V - Vegetarian
VG - Vegan
VO – Vegetarian Option
VGO – Vegan Option
GF – Gluten Free
GFO – Gluten Free Option

