

FOOD

Bar snacks

Chappy's crisps (V) — \$7

Mount Zero olives — \$12

Smaller

Fries — paprika salt · ketchup &/or aioli (V/GF) — \$12

Charred garlic flatbread w/ eggplant, artichoke and tahini dip (V/GF) — \$6

Salad — fennel, green leaves, orange and walnuts (V/GF/DF) — \$14

Calamari — pilsner tempura w/ native herbed mayo on a bed of green leaves (DF/I) — \$18

Burgers (all served w/ fries)

Classic cheeseburger — wild-caught roo 120g, cheese, pickle & sauce, charcoal bun (A) — \$20

Killer burger — wild-caught roo 120g, battered onion, cheese, cos, beetroot pickle, sauce, charcoal bun (A) — \$22

Bug roll — pilsner tempura bug, cos, native herbed mayo, charcoal bun (I) — \$24

Josper grill

2 x skewers: chicken, mushroom, or one of each · w/ jerusalem artichoke, eggplant & tahini puree (GF/DF) — \$16

Charred Dutch carrots on yoghurt w/ wattleseed oil, pine nuts & fresh herbs (V/GF/DFO) — \$14

Fire-charred 220g steak, fries, horseradish & salad (GF) — \$33

Pizza & Pies

Beef & red wine deluxe pie w/ tomato relish & house mixed salad — \$22

Chicken & vegetable deluxe pie w/ tomato relish & house mixed salad — \$22

Margherita, fresh mozzarella & basil (V/GFO/VEO) — \$22

Spicy pepperoni, nduja sausage, pickled jalapenos, hot honey & basil (GFO) — \$20

Zucchini, cherry tomato, goats cheese, pine nuts & basil (V/GFO/VEO) — \$20

Kofte lamb mince, red pepper, onion, goat's cheese, mozzarella & dill (GFO) — \$20

& for the dog

Spent-grain biscuits — free for every visiting canine · takeaway container of 5 — \$5

After the kitchen closes (post 8.45pm) we still serve...

Fries · pizza · pie w/ tomato relish · Chappy's crisps

Sunday Roast

Roast lamb or cauliflower with poor man's potatoes, dutch carrots and green beans — \$25 single / \$45 double serve

Please advise us of any dietary requirements
GF gluten free · V vegetarian · VE vegan · DF dairy free · O option

Seafood: A Australian · I Imported · M Mixed origin

Wherever possible, we source from independent makers — and name every one
Our makers: Ash Bros · Nifra · Vic's Meats · Raymond Capaldi · From Scratch Dough
That's Amore · Cunliffe & Waters · Baked for Sofia · Chappy's

Keeper
PILSNER

DRINKS

BEER

Keeper Pilsner

Poured fresh — 500ml, our own glass — **\$12**

250ml pour — **\$6**

Growler — 2L, filled while you watch — **\$25** · new growler, rinse & return — **\$15 deposit**

On tap: guests pot/schooner/pint

Bentspoke Crankshaft IPA, Canberra · 5.8% — **\$8 / 12 / 16**

Hop Nation Black nitro stout, Melbourne · 4.3% — **\$8 / 12 / 16**

Willie Smith's organic cider, Tasmania · 5.4% — **\$7 / 10 / 14**

Bridge Road Pale Ale, Beechworth · 4.8% — **\$7 / 10 / 14**

Bottle & can

Sierra Nevada, USA independent — **\$10**

Two Bays gluten-free pale ale — **\$10**

Brick Lane Ginger Beer — **\$10**

La Sirène Saison — **\$10**

La Sirène Citray Sour — **\$10**

Non-alcoholic beer

Heaps Normal non-alc pale ale — **\$10**

BentSpoke FreeWheeler non-alc IPA — **\$10**

Guinness 0% — **\$12**

MIXED DRINKS

Spirits

All spirits — **\$15** · incl splits

Wild Heart cocktails (alc & non-alc)

Wild Heart Negroni — gin, Campari, orange, Wild Heart — **\$15** · non-alc — **\$12**

Wild Heart Mule — vodka, lime, ginger beer — **\$15** · non-alc — **\$12**

Wild Heart Yuzu Sour - gin, lime, yuzu — **\$15** · non-alc — **\$12**

House cocktails — all \$20

We pre-mix a selection of fun cocktails, mixed only from branded producers; speak to your bartender

WINE (glass / bottle)

Sparkling

Motley Cru NV Prosecco, King Valley — **\$10 / 35**

Astro Bunny pet-nat NV— natural fizz from Tim Wildman MW, South Australia (BOTTLE ONLY) — **\$50**

A by Arras NV Cuvée, Tasmania (BOTTLE ONLY) — **\$65**

House wine

Sangiovese, McLaren Vale 2013 · biodynamic — **\$10 / 35**

La Linea Albariño, Adelaide Hills 2024 — **\$10 / 40**

White

Cullen Grace Madeline Semillon Sauvignon Blanc,

Margaret River WA 2025 · biodynamic — **\$15 / 60**

Giant Steps Chardonnay, Yarra Valley 2025 — **\$15 / 60**

Rose

Yangarra Grenache, McLaren Vale 2024 — **\$10 / 40**

Red

Giant Steps Pinot Noir, Yarra Valley 2025 — **\$15 / 60**

Amelia Park CabMerlot, Margaret River 2024 — **\$15 / 60**

Torbreck Woodcutters Shiraz, Barossa 2024 — **\$15 / 60**

Jayden Ong Gamay, Yarra Valley 2024 (BOTTLE) — **\$60**

NON-ALCOHOLIC

House soda water

Wild Heart — herbal elixir w/ soda & slice of orange — **\$12**

Lemon, lime & bitters — **\$10**

Bundaberg ginger beer 375ml — **\$7**

Coca-Cola/Zero — **\$8**

Fever-Tree 250ml Sicilian Lemonade — **\$8**

Fever-Tree 250ml Lime & Yuzu Soda — **\$8**

Fever-Tree 200ml tonic — **\$7**

Fever-Tree 200ml ginger ale — **\$7**

Nudie 250ml fresh orange or apple juice — **\$6**

Wherever we can, we source from independent & family-owned producers

Keeper
PILSNER