

Share *with me* Menu

Bruschetta Medley (3) <i>v</i> tomato, Spanish onion, basil, parmesan, balsamic glaze	17
Duo of Dips <i>v</i> hummus, beetroot tzatziki, marinated olives, grilled flat bread	17
Grilled Haloumi (5) <i>v</i> haloumi, roast capsicum, eggplant dip, grilled pita	16
Tempura Mushrooms enoki, swiss & oyster mushrooms, tempura batter, siracha mayo	18
Chicken Drumettes southern fried, blue cheese sauce	18
Marinated Lamb Skewers (3) <i>gf</i> lemon & herb yogurt	22
Satay Chicken (4) <i>gf</i> spicy peanut sauce, crushed peanuts	17
Pork Bao Bun five spice pork tenderloin, bean shoots, garlic chives, steamed boa	18
Beef Brisket Croquette (4) romesco, shaved parmesan	18
Nachos baked corn chips, salsa, cheese, smashed avocado, sour cream, pico de gallo	18
Lemon Pepper Calamari <i>i</i> dill aioli, lemon	19
Steamed Prawn Dumplings (5) <i>i</i> chili oil, dumpling sauce	18
Sticky Glazed Chorizo Bites pan fried, honey glaze, shallots, sesame seeds	17

*v - vegetarian, ve - vegan, veo - vegan option, gf - gluten free, gfo - gluten free option
a - australian, i - imported, m - mixed*

beards

35

Salumi *gfo*

salami, prosciutto, pickled vegetables, brie, tasty cheese, lavosh

Lakeside Sampler

satay chicken skewers, calamari, grilled haloumi, beef brisket croquettes

Miss Caroline's Favourites

prawn dumplings, glazed chorizo, drumettes, tempura mushrooms

Taco Time (6) *i*

choice of three, two of each – chicken, beef, pork or fish

bowls

12

Seasoned Chips *veo* aioli

Onion Rings *vo* chipotle mayo

Sweet Potato Wedges *veo* crumbled fetta, rosemary salt, hummus

Potato Wedges *sour cream, sweet chilli*

tacos

20

Karaage Chicken Taco (3) lettuce, wasabi, mayo

BBQ Pulled Pork Taco (3) slaw, chipotle mayo

12hr Braised Beef Brisket Taco (3) lettuce, onion, capsicum, smokey BBQ

Crumbed Whiting Taco (3) *m* lettuce, mango, salsa, dill aioli

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Miss
Caroline

CLASSIC COCKTAILS

	Alc	Non-Alc
Espresso Martini <i>vodka, espresso, kahlua, butterscotch schnapps</i>	21	18
Margarita <i>tequila, cointreau, lime juice, agave</i>	21	18
Mojito <i>bacardi, mint, lime, sugar syrup, soda</i>	21	18
Amaretto Sour <i>disaronno, lemon juice, sugar syrup</i>	21	18
Aperol Spritz <i>aperol, prosecco, soda, orange</i>	21	18
Barrel-Aged Old Fashioned <i>aged gin, burnt suger, cointreau</i>	22	-
Miss C Negroni <i>ginger mick gin, dry vermouth, sweet vermouth, amaro</i>	22	-
Micropolitan <i>butterfly pea flower infused gin, elderflower liqueur, lemon juice, honey syrup, bitters, tonic water, rosemary, spices</i>	20	-

SIGNATURES COCKTAILS

Miss Yoko's Sour <i>Miss Yoko Gin, elderflower liqueur, grapefruit, lime, vanilla</i>	22	-
Blood Orange Gimlet <i>blood orange tea-infused gin, ginger, lime, grapefruit</i>	22	-
Homemade Vanilla Lemonade <i>vodka, fresh lemon, vanilla, soda</i>	21	18
Strawberry Rum Daiquiri <i>orange white cane, strawberry shrub, lime</i>	22	18
Rhubarb Martini <i>rhubarb gin, Proudfoot gin, rhubarb shrub</i>	22	-

WINE

time



Experience the finest selections of Victorian Wines from renowned vineyards such as the Yarra Valley, Mornington Peninsula, Gippsland and beyond. Scan the QR Code to learn more.

fizz

gls / btl

NV	Mojo	Pink Moscato	SA	12 / 49
NV	Munro Valley	Sparkling Brut	VIC	12 / 50
NV	Alpino	Prosecco	VIC	13 / 57
NV	42 Degrees South	Cuvee Brut	TAS	71
NV	Taittinger	Brut Prestige	FRA	120

white

reg / lrg / btl

NV	Kismet	Moscat	VIC	11/17 / 50
2024	Chalk Hill	Fiano	SA	12.5 / 19.8 / 57
2024	Hesketh	Sauvignon Blanc	SA	11/17 / 52
2025	Motley Cru	Pinot Grigio	VIC	11.5 / 17.5 / 52
2024	Levant	Chardonnay	VIC	13.5 / 20 / 62

rose

reg / lrg / btl

2025	Hesketh	Rose	SA	11.5 / 17.5 / 50
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red

reg / lrg / btl

2024	Levant	Pinot Noir	VIC	13 / 19.5 / 58
2021	Le Chevalier	Merlot/Cabernet	NSW	12.5 / 20 / 59
2023	Tenacity Reserve	Shiraz	SA	13 / 20 / 60
2024	Tar & Roses	Tempranillo	VIC	12 / 19 / 57

Miss **Caroline**

WILD TURKEY COCKTAILS | 21

Brown Derby

Wild Turkey, fresh grapefruit, lemon, honey

Rye Swizzle

Wild Turkey, rye, ginger syrup, fresh lemon, bitters

New York Sour

*Wild Turkey, fresh lemon, sugar syrup, winder foam,
red wine float*

HAPPY

Hour

Sunday to Thursday

5pm to 7pm

\$12 Selected Cocktails

Espresso Martinis,
Margaritas & Mojitos

Miss Caroline

MISS CAROLINE PRACTICES THE RESPONSIBLE SERVICE OF ALCOHOL



WINE & DINE

Every Wednesday

4pm to 9pm

\$9 wines

\$29 share boards
with any wine purchases

Miss Caroline

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TACOS & MARGS

Every Thursday

4pm to 9pm

\$4 Tacos

\$10 Margaritas

Miss Caroline

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