

THE CALLY

HOTEL

SHARE THINGS

SOUP SERVED W/HOUSEMADE ROLL	9.5
SWEET POTATO FRIES {V} W / NIGELLA SEEDS AND AIOLI	14.5
TASTING PLATE {SEE SPECIALS BOARD}	32
QUESADILLA (4 PIECES) CHEESE, CORN, BLACKBEAN ADD: CHORIZO SAUSAGE	14.5 3
GARLIC KING PRAWNS W / GARLIC BUTTER	14
DUCK SPRING ROLLS (2 PER SERVE) NUOC CHAM DIPPING SAUCE	13.5
CHEESE & GARLIC BREAD {V}	8.5
GARLIC PIZZA {GFA} {V}	14.5
OYSTERS NATURAL OYSTERS KILPATRICK ½ DOZ 18 / DOZ 34 ½ DOZ 20 / DOZ 38	

{GFA} – GLUTEN FREE AVAILABLE / {GF} – GLUTEN FREE
{V} – VEGETARIAN / {VA} VEGAN AVAILABLE

BURGERS

{ SERVED ON THE CALLY'S OWN TOASTED ROLL & FRIES }

SPANISH BURGER SPICY HOUSE PORK PATTIE W / JALAPENO, AIOLI, LETTUCE, SPANISH ONION	19.5
SOUTHERN FRIED CHICKEN BURGER FRIED CHICKEN, COLESLAW, BACON & CHIPOTLE SAUCE	19
VEGAN BURGER {V} {VA} HOUSE MADE VEGAN PATTIE W / LETTUCE, COLESLAW, GUACAMOLE & TOMATO RELISH	18
BEEF BURGER BEEF PATTY, LETTUCE, CHEESE, AIOLI, TOMATOES & SPANISH ONION	19

GREEN THINGS

SAFFRON & TURMERIC CAULIFLOWER STEAK {V} {VA} {GF} TOPPED WITH GRATED CAULIFLOWER, CAPSICUM, PARSLEY, LEMON AND PARMESAN CHEESE AND SERVED ON CARROT PUREE AND PURPLE CABBAGE.	24
PORTOBELLO & PORCINI MUSHROOM RAVIOLI {V} SAUTÉED MUSHROOM, SPINACH, OLIVE OIL, LIGHT CHILLI TOPPED W / PECORINO CHEESE	29

CALLY THINGS

SALT & PEPPER CALAMARI {GFA} GREEN SALAD & CHIPS	25
GRILLED CHICKEN, AVOCADO AND LENTIL SALAD SPINACH, RED CABBAGE, KALE, BEETROOT, ROASTED PUMPKIN, CHICKPEAS AND BLACK LENTILS W / AVOCADO AND TAHINI CREAM DRESSING	24.5
PASTA MARINARA FRESH FISH, PRAWNS, MUSSELS, CALAMARI, TOSSED IN A HERB BUTTER, CHILLI, WHITE WINE, TOMATO & GARLIC SAUCE W / FRESH PARMESAN & ROCKET	31.5
GRILLED FISH OF THE DAY {GFA} {SEE SPECIAL BOARD}	
WILD MUSHROOM & CONFIT DUCK RISOTTO DUCK AND WILD MUSHROOMS IN A RICH CREAMY RISOTTO, TOPPED WITH CRISPY PROSCIUTTO, ROCKET & PARMESAN CHEESE	32
350G SCOTCH FILLET BY UNION STATION COOKED TO YOUR LIKING TOPPED W / YOUR CHOICE OF SAUCE	39
LAMB RUMP CHAR GRILLED LAMB RUMP, FRESH HERB & MUSTARD BUTTER, SWEET POTATO FRIES AND SUMAC ROASTED CARROT AND FETA SALAD	33
MIXED GRILL STEAK, LAMB CUTLET, SAUSAGE, BACON, EGGS W / YOUR CHOICE OF CHIPS & SALAD OR VEG	39

**GIFT
VOUCHERS**

**AVAILABLE
@ THE BAR**

JUGS OF SAUCE (ALL GF)

CREAMY GARLIC,
RED WINE JUS,
GRAVY,
DIANE,
FRESH CREAMY MUSHROOM,
CREAMY PEPPER

\$3

PUB THINGS

{SOME SERVED W/ YOUR CHOICE OF CHIPS & SALAD OR CHIPS & VEG}

TRADITIONAL PARMIGIANA {GFA} HAM, NAPOLI SAUCE & CHEESE	25
HAWAIIAN PARMIGIANA {GFA} HAM, PINEAPPLE, NAPOLI SAUCE & CHEESE	25.5
CALLY PARMIGIANA MUSHROOM SAUCE, GRILLED BACON & CHEESE	28
AUSSIE PARMIGIANA NAPOLI SAUCE, GRILLED BACON, EGGS & CHEESE	28
CHICKEN SCHNITZEL {GFA} HOUSE CRUMBED CHICKEN SCHNITZEL TOPPED W / YOUR CHOICE OF SAUCE	23
BEER BATTERED FISH GARDEN SALAD, CHIPS, TARTARE SAUCE & LEMON	28
CHICKEN KIEV CHICKEN BREAST FILLED W / GARLIC BUTTER, CRUMBED & TOPPED W / HOLLANDAISE SAUCE	26
DELUXE STEAK ROLL 130GRM SCOTCH FILLET STEAK, BACON, EGG, CHEESE, TOMATO, LETTUCE, BEETROOT & SMOKEY BBQ SAUCE ON THE CALLY'S TOASTED GARLIC ROLL W / FRIES	24
ROAST OF THE DAY SERVED W / ROAST VEGETABLES AND GRAVY	21
PASTA CARBONARA BACON, MUSHROOM, ONION, SHALLOTS IN A CREAMY GARLIC SAUCE ADD: CHICKEN	19.5 6

SIDE THINGS

FRIES W / AIOLI	9.5
POTATO WEDGES W / SWEET CHILLI SOUR CREAM	14
GARDEN SALAD	6.5
SUMAC ROASTED CARROT AND FETA SALAD {V} {GFA} SPINACH, KALE, RED CABBAGE, MINT, ZA'ATAR BREADCRUMBS, ROASTED CRUSHED ALMONDS W / ALMOND BUTTER DRESSING	12.9
AVOCADO & BLACK LENTIL SALAD {V} {GF} SPINACH, RED CABBAGE, KALE, BEETROOT, ROASTED PUMPKIN, CHICKPEAS AND BLACK LENTILS W / AVOCADO AND TAHINI CREAM DRESSING	12.9

BEVERAGES

SPARKLING / CHAMPAGNE

YELLOW PICCOLO, SOUTH EASTERN – AUS 200ML	9
TOBASSCO ROAD PROSECCO PICCOLO, KING VALLEY – VIC 200ML	12
AZAHARA SPARKLING BRUT, RED CLIFFS – VIC	38
CARDIALTE PROSECCO DOC	40
DALZOTTO PROSECCO NV, KING VALLEY – VIC	45
CLOVER HILL NV, LEBRINA, TASMANIA,	60
TATTINGER NV BRUT REIMS – FRANCE	110

WHITE WINE

SAUVIGNON BLANC

REPUBLIC SAUVIGNON BLANC, SOUTH EASTERN – AUS	32
BLACK COTTAGE SAUVIGNON BLANC, MARLBOROUGH – NZ	39
CATALINA SOUNDS SAUVIGNON BLANC, MARLBOROUGH – NZ	49
SHAW & SMITH SAUVIGNON BLANC, ADELAIDE HILLS – SA	55

CHARDONNAY

WILLOW BRIDGE ESTATE, GEOGRAPHE, WA	40
RISING CHARDONNAY, YARRA VALLEY – VIC	49
YABBY LAKE CHARDONNAY, MORNINGTON – VIC	65
SHAW & SMITH M3 CHARDONNAY, ADELIADIE HILLS – SA	65

RIESLING

TAR & ROSES "LEWIS", NAGAMBIE – VIC	40
O'LEARY WALKER POLISH HILL, CLARE VALLEY – SA	50
HOCHKIRCH RIESLING, TARRINGTON – VIC	55

OTHER WHITES

HESKETH WILD AT HEART ROSE, LIMSTONE COAST – SA	33
MOTELY CRU PINOT GRIGIO, KING VALLEY – VIC	39
KOONARA FLOWERS FOR LUCY MOSCATO, COONAWARRA – SA	42
KOONARA LUCY & ALICE PINOT GRIS, COONAWARRA – SA	42
RAMEAU D'OR, PROVENCE – FRANCE	50

WHILST WE OFFER GLUTEN-FREE MENU OPTIONS, WE ARE NOT A GLUTEN-FREE KITCHEN OR HOTEL. CROSS CONTAMINATION COULD OCCUR AND OUR RESTAURANT IS UNABLE TO GUARANTEE THAT ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS. PATRONS ARE ENCOURAGED TO CONSIDER THIS INFORMATION IN LIGHT OF THEIR INDIVIDUAL REQUIREMENTS AND NEEDS, TO THEIR OWN SATISFACTION.

BOOK AFL PRIVATE PARTIES
BIG SCREEN, BIG VOLUME BEERS & MAIN MEAL

RED WINES

SHIRAZ

MOJO SHIRAZ, BAROSSA VALLEY – SA	35
KALLESKE "MOPPA" SHIRAZ, BAROSSA VALLEY – SA	50
TWO HANDS "GNARLY DUDES" SHIRAZ, BAROSSA VALLEY – SA	55
YABBY LAKE SYRAH, MORNINGTON PENINSULA – VIC	60
HOCHKIRCH SYRAH, TARRINGTON – VIC - LOCAL WINE	60
BOWEN ESTATE SHIRAZ, COONAWARRA – SA	60

CABERNET SAUVIGNON

KOONARA "WANDERLUST" CAB SAV, COONAWARRA – SA	45
LANGMEIL BLACKSMITH CABERNET, BAROSSA VALLEY – SA	55
YALUMBA "THE CIGAR" CABERNET SAUVIGNON, COONAWARRA – SA	65
VASSE FELIX, CABERNET SAUVIGNON, MARGARET RIVER – WA	75

PINOT NOIR

SCOTSMAN HILL BELLARINE PENINSULA	29.5
STORM BAY, COAL RIVER VALLEY TASMANIA	42
GIANT STEPS PINOT NOIR, YARRA VALLEY – VIC	60
KOOYONG PINOT NOIR, MORNINGTON – VIC	70
HOCHKIRCH MAXIMUS PINOT NOIR, TARRINGTON – VIC - LOCAL WINE	70

OTHER REDS

NORFOLK RISE MERLOT, LIMESTONE COAST – SA	37
DALZOTTO SANGIOVESE, KING VALLEY – VIC	40
KALLESKE CLARRY'S GSM, BAROSSA VALLEY – SA	50
LA LINEA TEMPRANILLO, ADELIADIE HILLS – SA	50
TARRAWARRA ESTATE, NIEBBIOLO YARRA VALLEY – VIC	60

COCKTAILS

MOJITO	16
BACARDI, LIME, MINT, SODA WATER	
ESPRESSO MARTINI	18
VODKA, CARAMEL, KAHLUA, COFFEE	
STRAWBERRY DAIQUIRI	16
BACARDI, SUGAR SYRUP, STRAWBERRY LIQUOR	
MINT JULEP	16
MAKER'S MARK, SUGAR SYRUP, FRESH MINT	
MARGARITA	16
DON JULIO TEQUILA, COINTREAU, LIME JUICE	
APEROL SPRITZ	14
APEROL, PROSECCO, SODA WATER	

NO SURCHARGES ON PUBLIC HOLIDAYS
WE ARE YOUR PUB, THANK YOU FOR YOUR SUPPORT

PIZZA

ALL 11 INCH. GLUTEN FREE BASES AVAILABLE \$4
{ALL SERVED WITH SHAW RIVER BUFFALO MOZZARELLA}

GARLIC	14.5
GARLIC BUTTER, MOZZARELLA, FRESH PARSLEY	
MARGARITA	16
NAPOLI, MOZZARELLA, BASIL	
ADD: PROSCIUTTO	5
BBQ CHICKEN	21
SMOKEY BBQ SAUCE, MOZZARELLA, ONION, PINEAPPLE AND SHALLOTS	
SMOKED SALMON	28
NAPOLI SAUCE?, SMOKED SALMON, CHEESE, ONION, CAPERS AND SPINACH	
HAWAIIAN	19.5
NAPOLI, MOZZARELLA, HAM, PINEAPPLE	
AUSSIE	20
NAPOLI SAUCE, HAM, BACON AND EGG	
MEAT LOVERS	24
HAM, BACON, JALAPENO, CHORIZO, SALAMI, NAPOLI, MOZZARELLA	
CREOLE	26
NAPOLI SAUCE, CHORIZO SAUSAGE, SPANISH ONION, CORN, CAPSICUM, BLACK BEANS WITH CAJUN SPICES	
VEGETARIAN	22
PESTO BASE, OLIVES, ARTICHOKE, CHERRY TOMATO AND FETTA CHEESE.	

KIDS

{INCLUDES FREE SOFT DRINK}

HAWAIIAN PIZZA	10
DINO NUGGETS & CHIPS	10
FISH & CHIPS	10
LASAGNA & CHIPS	10

ACCOMMODATION

STAY AT THE CALLY IN STYLE W / A DIFFERENT RANGE OF ROOMS, ENQUIRE NOW AT THE BAR