



Money Penny

PLEASE ORDER AND PAY AT THE BAR



BREADS

Tomato Bruschetta - Toasted baguette with tomato, basil, feta and a balsamic reduction	(4)	14	V
Garlic Pizza Strips - Thin and crispy garlic-based pizza strips with parmesan and fresh rosemary		15	V
Brie-stuffed Cob - Cob loaf stuffed with a Brie wheel, baked and topped with caramelised onion		20	

SMALLS

Arancini Balls – Pumpkin, sage and parmesan arancini balls served with garlic aioli	(6)	16	V
Sticky Pork Bites – Twice-cooked pork belly with a sticky-soy dressing and fresh shallots		19	★
Miso Cauliflower – Miso and garlic roasted cauliflower pieces with lime and sprinkles of sesame		17	V ★
Salt and Pepper Squid – Fried and served with a ginger and soy dipping sauce, and fresh lemon		18	★
Butter Chicken Sliders – Butter chicken, fresh cucumber and tomato with a yoghurt dressing	(3)	18	
Cheesy Bacon Fries – Shoestring fries with bacon, cheese sauce, ranch dressing and jack cheese		17	★
Quesadilla – Pork carnitas (pulled pork), beans and cheese in a tortilla with avocado salsa	(2)	16	
Cajun Wings – Crispy Cajun-style chicken wings with smokey paprika aioli and fresh lemon	(6)	17	★
Vegetable Gyoza – Japanese dumpling, steamed then fried w/ chilli-sesame-soy sauce	(4)	15	V
Charred Greens – Mixed greens prepared on the grill served with blue cheese dressing and chilli		9	V ★
Sweet Potato Fries served with rosemary aioli (also known as 'the healthy option' lololol 😊)		9	V ★
Shoestring fries served with garlic aioli		9	V ★

BURGERS

all served on white rolls with a side of shoestring fries and aioli.

Cheeseburger	Beef patty, grilled onion, cheddar, parmesan, tomato and Dijon aioli	18	★
Fried Chicken	Crispy fried chicken, lettuce, pickles, Sriracha infused Kewpie mayonnaise	18	★
Tofu Burger	Fried tofu, satay mushrooms, red onions, cabbage and lettuce	17	V ★

(Gluten-free buns add \$2, substitute Sweet Potato Fries for \$2)

★ can be prepared gluten free

This menu is a slightly pared-back offering compared to our usual selection. This will be a temporary measure put in place whilst we undergo the early stages of re-establishing our business.

We thank you for your understanding, support and most of all, your patronage. 😊 Xx



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PIZZA

No alterations, half/half or cheesy crust.

25cm thin crust, all served with a side of ranch dressing. Takeaway available.

Margherita	Tomato base, cherry tomatoes, fresh basil and loads of mozzarella	17	V	★
Supreme Vegetable	Tomato base, mushrooms, capsicum, pumpkin, kale, olives and red onion	17	V	★
Pepperoni	Tomato base, parmesan, mushrooms and mozzarella cheese	18		★
BBQ Chicken	Barbecue base, shredded chicken, bacon, roast capsicum and mozzarella	18		★
Meat Orgy	Tomato base, pepperoni, chicken, bacon, pulled pork and roast capsicum	19		★

(GF bases and vegan cheese available for an additional \$3 each)

LARGES

Jambalaya	Cajun-spiced prawns, squid, chicken, spicy sausage, served with rice	38		★
Vegetarian Nachos	Mexican spiced beans, corn chips, cheese, sour cream & avocado salsa	30	V	★

Good size, designed for sharing, but maybe not with the table next to you.

OHHHHHH, YOU ONLY HAVE 2.5 DESSERTS. GREATTTT. 😊

Brownie	Triple choc brownie with vanilla ice cream and fresh strawberries	14	V	
Brulee	Vanilla bean crème brulee served with fresh strawberries	14	V	★
Cheese Plate	Cheddar, Brie, Labneh, quince paste, fresh and dried fruit with crackers	25	V	

★ can be prepared gluten free

*"Our menu is designed to share; this means 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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ON TAP →

S&W Pacific Ale

YH Newtowner

YH Natural Lager

Apple Truck Cider

TINNIES ↓

Kaiju 'CTHULHU on the Moon' Black IPA	<i>IPA - Black</i>	6.5%	12
BentSpoke 'Sprocket' IPA	<i>IPA - American</i>	7.0%	12
Foghorn Brewery 'Young Americans' IPA	<i>IPA - American</i>	6.8%	11
Two Birds 'Chew Tang Can' NEIPA	<i>IPA - New England</i>	6.0%	13
Bridge Road Brewers 'Little Bling' IPA	<i>IPA - Session / Mid-strength</i>	3.4% (345ml)	8
Bad Shepherd Oatmeal Stout	<i>Oatmeal Stout</i>	5.1% (355ml)	10
Mr Banks Oatmeal Stout	<i>Oatmeal Stout</i>	5.5% (355ml)	10
Colonial 'Robust' Porter	<i>Porter</i>	6.3%	11
Nail Brewing Red Ale	<i>Red Ale</i>	6.0%	11
Hop Nation 'The Buzz' American Red Ale	<i>Red Ale</i>	6.0%	12
Bridge Road Brewers 'Beechy XPA'	<i>XPA</i>	4.4% (345ml)	9
New England Brewing Co 'Pale Ale'	<i>Australian Pale Ale</i>	4.8%	9
Foghorn Brewery 'Newy Pale Ale'	<i>Australian Pale Ale</i>	4.5%	9
Bridge Road Brewers 'Beechworth Pale Ale'	<i>American Pale Ale</i>	4.8%	9
Two Bays Pale Ale (<i>endorsed by Coeliac Australia</i>)	<i>Pale Ale (Gluten Free)</i>	4.5%	12 ★
Two Birds 'Sundaze Sippah' Summer Ale	<i>Summer Ale</i>	5.0%	10
Grainfed 'Sneaky One' Summer Ale	<i>Summer Ale</i>	4.2%	9
Two Birds 'Passion Victim' Passionfruit Ale	<i>Hazy Passionfruit Ale</i>	5.0% (330ml)	9
Hop Nation 'The Damned' Pilsner	<i>Pilsner</i>	4.8%	10
New England Brewing Co Lager	<i>Lager</i>	4.6%	9
Corona	<i>Lager</i>	4.5%	8
Young Henrys 'Stayer'	<i>Mid-strength</i>	3.5%	7
Coopers Premium Light	<i>Low-alcohol</i>	2.9%	6
Matso's Ginger Beer	<i>Ginger Beer</i>	3.5%	9 ★
Wayward Brewing Raspberry Berliner Weisse	<i>Sour - Raspberry</i>	3.8%	10
3 Ravens 'ACID Original'	<i>Sour</i>	3.5%	7

COCKTAILS

You will find our cocktails hand-written on the butcher's paper hung behind the bar, **we change the list every couple of weeks**. 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

House Sparkling	<i>Brut Cuvée</i>			7 / 29
Angas	<i>Pink Moscato</i>			7 / 29
Brown Brothers	<i>Prosecco</i>	King Valley, VIC		9 / 39
Peterson House 'Pink Blush'	<i>Sparkling Rose</i>	Hunter Valley, NSW		41
Stewart & Prentice 'Paradise Garage'	<i>Methodo Champenoise</i>	VIC	NV	44
Pirie NV	<i>Traditional Method</i>	TAS	NV	51

WHITE

House White	<i>SSB</i>	Hunter Valley, NSW	2019	9 / 36
Innocent Bystander	<i>Pinot Gris</i>	King Valley, VIC	2018	10 / 40
Tamburlaine	<i>Verdelho (organic)</i>	Hunter Valley, NSW	2019	10 / 40
Devil's Corner	<i>Sauvignon Blanc</i>	Kayena, TAS	2018	10 / 40
Totara	<i>Sauvignon Blanc</i>	Marlborough, NZ	2019	11 / 44
Meerea Park 'Hell Hole'	<i>Semillon</i>	Hunter Valley, NSW	2019	10 / 40
First Creek 'Botanica'	<i>Chardonnay</i>	Hunter / Hilltops, NSW	2018	10 / 40
Brown Brothers 'Moonstruck'	<i>Pinot Grigio</i>	King Valley, VIC	2018	40
David Hook	<i>Pinot Grigio</i>	Hunter Valley, NSW	2019	40
Pewsey Vale	<i>Riesling</i>	Eden Valley, SA	2018	46
Tyrrell's 'Stevens' Single Vineyard	<i>Semillon</i>	Hunter Valley, NSW	2014	69
Scarborough 'Yellow Label'	<i>Chardonnay</i>	Hunter Valley, NSW	2016	49
Meerea Park 'Alexander Munro'	<i>Chardonnay</i>	Hunter Valley, NSW	2018	69

RED + ROSÉ

House Red	<i>Cabernet Merlot</i>			9 / 36
Tamburlaine	<i>Rosé (organic)</i>	Central Ranges, NSW	2019	10 / 40
First Creek 'Botanica'	<i>Pinot Noir</i>	Orange, NSW	2018	10 / 40
Brown Brothers '1889'	<i>Tempranillo</i>	Milawa, VIC	2018	10 / 40
Tamburlaine	<i>Cab Sauv (organic)</i>	Orange, NSW	2017	10 / 40
Meerea Park 'XYZ'	<i>Shiraz</i>	Hunter Valley, NSW	2018	10 / 40
Robert Stein 'Farm Series'	<i>Rosé</i>	Mudgee, NSW	2019	44
Rabbit Ranch	<i>Pinot Noir</i>	Central Otago, NZ	2017	52
Meerea Park 'indie'	<i>Pinot Shiraz (75/25)</i>	Hunter Valley, NSW	2018	55
Tellurian	<i>GSM</i>	Heathcote, VIC	2017	51
Flor del Montgo	<i>Tempranillo (organic)</i>	Spain	2017	41
Fat Bastard	<i>Malbec</i>	Argentina	2018	40
Brown Brothers 'Moonstruck'	<i>Shiraz</i>	Heathcote, VIC	2016	40
Tintilla Estate Reserve	<i>Shiraz</i>	Hunter Valley, NSW	2016	49
Tyrrells 'Stevens' Single Vineyard	<i>Shiraz</i>	Hunter Valley, NSW	2016	69