

three

RESTAURANT BAR & GRILL

entrees

PORTOBELLO MUSHROOMS (v) - 14

*Topped with creamy blue cheese,
parmesan and walnuts*

CHICKEN LIVER PATE - 15

Toasted crostini, sherry jelly, citrus curd

CORN & HALOUMI FRITTERS (v) - 16

Smokey tomato relish, micro herbs

SOUTH AUSTRALIAN MUSSELS - 16

Creamy garlic sauce, crusty bread

LAMB RIBS - 16

Hummus, mint salad

**SELECTION OF BREADS & HOMEMADE
DIPS - 14**

BAKED CAMEMBERT - 13

Warm bread, mustard fruits

PRAWN CROQUETTAS - 16

Garlic, micro herbs

OYSTERS - each

Natural - 3.5 | Kilpatrick - 4

main

BARRAMUNDI - 32

*Creamy mash potato, steamed greens,
garlic prawns*

TASMANIAN SALMON - 32

*Beetroot puree, garlic chat potatoes, baby carrots,
fennel.*

PORCHETTA - 32

*Cauliflower puree, honey glazed baby carrots,
mushroom, apple, red wine jus, crackling*

LAMB SHANKS - 32

Creamy mash potato, steamed greens, mint jus

DUCK RAGU - 30

*Shredded duck, ragu sauce,
pappardelle, pecorino*

**MUSHROOM & CHEESE CROQUETTES
(v) - 29**

*Ratatouille, pecorino, fresh herbs,
parmesan crisp*

SLOW ROASTED BBQ PORK RIBS - 32

*House slaw, hand cut chips,
BBQ Bourbon sauce, onion rings*

**BEETROOT, HALOUMI & QUINOA SALAD
(v) - 28**

mixed leaves, house dressing

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RESTAURANT BAR & GRILL

Our locally sourced beef is raised on lush pastures and finished on grains selected by industry leading nutritionists to provide the best value eating quality. We have selected a range of cuts to suit everyone.

RIB FILLET

Tender, juicy and fattier.

We recommend medium rare or medium to melt the fat to provide to best flavour

T-BONE

The small steak is cut from the tenderloin and the large part from the sirloin, on the bone for maximum flavour.

CHICKEN SUPREME

Chicken Breast on the bone, skin on.

ANGUS RUMP

Less fat, full flavour.

EYE FILLET

The tenderest cut from the tenderloin.

PORTERHOUSE (SIRLOIN)

Less tender with greater texture. Our unique blackened seasoning has been developed to enhance the grill quality so we don't recommend cooking past medium well.

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grills

All of our grills are served with 2 sides + 1 sauce

200GM EYE FILLET - 39

300GM BLACK ANGUS RUMP - 38

300GM BLACKENED PORTERHOUSE - 39

300GM RIB FILLET - 40

400GM T-BONE - 42

300GM PORK CUTLET - 32

270GM CHICKEN SUPREME - 32

**THREE'S CHARGRILLED
SHARE PLATTER - 99**

*Blackened Porterhouse, Pork Cutlet,
Chicken Supreme, BBQ Ribs, 3 sides, 2 sauces*

sides

HAND CUT CHIPS - 8

SEASONAL SALAD - 8

CREAMY MASH POTATO - 8

CAESAR SALAD - 8

GARLIC ROASTED CHAT POTATOES - 8

COLESLAW - 8

ONION RINGS - 8

BAKED GARLIC MUSHROOMS - 8

SEASONAL VEGETABLES - 8

EXTRAS

LARGE BOWL OF HAND CUT CHIPS - 12

GARLIC BREAD - 8 | CHEESY GARLIC BREAD - 9

toppers

BBQ RIBS - 7

GARLIC PRAWNS - 6

LEMON PEPPER CALAMARI - 5

CREAMY BLUE CHEESE SAUCE - 3

CALAMARI & PRAWNS - 7

sauces

**MUSHROOM, PEPPER, RED WINE JUS,
GARLIC CREAM, CHIMMICHURRI,
MUSTARD BOARD. EXTRA SAUCE \$1**

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kids

*For children 12 years and under. Includes 1 kids meal,
1 small drink and 1 scoop of ice-cream*

CHICKEN NUGGETS (DF) - 15

Hand cut chips, house salad, tomato sauce

CALAMARI (GFO) - 15

Hand cut chips, house salad, tomato sauce

BATTERED FISH (DF) - 15

Hand cut chips, house salad, tomato sauce

CHEESE AND BACON PIZZA - 15

SPAGHETTI BOLOGNESE (DFO) - 15

Topped with parmesan

STEAK (GF, DF) - 15

Hand cut chips, house salad, tomato sauce

DRINKS

*Coke, Diet Coke, Lift, Sprite,
Apple or Orange Juice*

desserts

LEMON MERINGUE CHEESECAKE (gf) - 15

Cheesecake, lemon curd, streusel, meringue

THE CHOCOLATE BOMB - 18

*Cookies and Cream gelato, chocolate mousse, oreo
crumb and caramel sauce*

SALTED CARAMEL SMORES SUNDAE - 16

*Salted caramel gelato, marshmallow gelato, chocolate
brownie, marshmallow fluff*

TRIO OF SORBETS (gf) (df) - 12

Chefs selection of sorbets

POPPING BUTTERMILK WAFFLES - 16

*Marshmallow gelato, redskin sauce, popping candy
crumb (warning: for those with a serious sweet tooth!)*

**VANILLA AND APPLE PANNA COTTA
CRUMBLE - 14**

*Vanilla panna cotta served with caramelised apples,
apple sauce, spiced crumble and cinnamon gelato*

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cocktails

FRENCH MARTINI - 16

Vodka, Chambord and Pineapple juice

MOSCOW MULE - 16

*Vodka, ginger beer, and lime juice served
in a copper cup*

COSMOPOLITAN - 16

*Vodka, Cointreau, fresh lime juice and cranberry,
shaken, served up*

TEQUILA SUNRISE - 16

*Tequila, orange juice and grenadine served
on the rocks*

WHITE RUSSIAN - 16

Vodka, Kahlua and milk on the rocks

APEROL SPRITZ - 16

Aperol, bubbles, soda

MOJITO - 16

*White rum, fresh mint leaves topped
with soda on the rocks*

'THREE'S' MARGARITA - 16

*Reposado Tequila, triple sec, fresh lime juice,
shaken and served up*

JAPANESE SLIPPER - 16

Midori, Cointreau, Lemon juice

ESPRESSO MARTINI - 20

*Vodka, Kahlua, Vanilla Liqueur and a double shot
of espresso*

after dinner drinks

AFFOGATO - 16

*Vanilla ice cream topped with a shot of espresso with
your choice of liqueur (Frangelico, Baileys, Cointreau or
Kalhua)*

VASSE FELIX CANE CUT - GLASS 8

MARGARET RIVER, WA

*Sweet & tangy with a hint of wood tannin, flavours of
lemon, honey and savoury water crackers*

BLEASDALE WISE ONE TAWNY PORT

GLASS 10

LANGHORNE CREEK, SA

*Full of rancid and nutty flavours obtained from many
years maturation in a small oak cask*

JOHNNY WALKER BLUE LABEL - FROM 20

COURVOISIER VSOP COGNAC - FRANCE - 15

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beer

TAP BEER - FROM \$7

Selection of beers

BOTTLE BEER

XXXX GOLD (3.5%) - 7

GREAT NORTHERN SUPER CRISP (3.5%) - 8

HAHN PREMIUM LIGHT (2.6%) - 7

GREAT NORTHERN (4.2%) - 8

HAHN SUPERDRY (4.6%) - 8

PERONI NASTRO AZZURRO (5.1%) - 8.50

CORONA EXTRA (4.5%) - 8.50

craft beer

STONE & WOOD PACIFIC ALE (4.4%) - 9

FIXATION IPA (6.4%) - 9

**JAMES SQUIRE ONE FIFTY LASHES
PALE ALE (4.2%) - 9**

WHITE RABBIT DARK ALE (4.9%) - 9

MATSO'S MANGO BEER (4.5%) - 9

spirits

HOUSE SPIRITS - FROM 8

MID-RANGE SPIRITS - FROM 10

PREMIUM SPIRITS - FROM 15

cider

THE HILLS APPLE CIDER (5.0%) - 9

SOMERSBY PEAR CIDER (4.5%) - 7.50

REKORDERLIG STRAWBERRY & LIME

CIDER (4.0%) - 9

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sparkling

REDBANK EMILY NV 200ML - BOTTLE 8

KING VALLEY, VIC

*Crisp & fresh of lime zest and peaches with
white nougat*

REDBANK EMILY NV - BOTTLE 30

KING VALLEY, VIC

*Crisp & fresh of lime zest and peaches with
white nougat*

**REDBANK KING VALLEY PROSECCO
200ml - BOTTLE 9**

KING VALLEY, VIC

*Dry and fresh, hints of pear, honeycomb and Granny
Smith apples*

JANSZ NV CUVÉE - BOTTLE 50

TASMANIA

*Delicate fruits and creaminess fills the mouth with a
lingering finish of citrus & nougat*

**PERLE D'VIGNE GRAND RESERVE PINOT
NOIR/CHARDONNAY - BOTTLE 65**

BURGUNDY, FRANCE

Delicate flavours of vanilla and almond with a long finish

happy hour

JOIN US FOR HAPPY HOUR AT THREE

Friday, Saturday and Sunday's between 3-5pm.

House Red and House White \$4 a glass | Pots of Tap beer \$4 | Schooners of Tap beer \$5

breakfast

BREAKFAST SERVED SATURDAY AND SUNDAY MORNINGS FROM 7:30AM-11AM

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RESTAURANT BAR & GRILL

white wine

**MORTAR & PESTLE
SEM/SAUV BLANC**

BOTTLE 28 | GLASS 7

SOUTH AUSTRALIA

Crisp, dry, classic white with grassy aromas

REDBANK LP SAUVIGNON BLANC

BOTTLE 30 | GLASS 7.50

KING VALLEY, VIC

Aromas of passion fruit, quava & lemon zest with underlying notes of white nougat & freshly cut grass

PITCHFORK SEM/SAUV/BLANC

BOTTLE 32 | GLASS 8

MARGARET RIVER, WA

Creamy and long, great flavour and crunchy fruit length, balanced by natural acidity

CHRISTOBEL'S MOSCATO

BOTTLE 32 | GLASS 8

SOUTH AUSTRALIA

Natural sugars are balanced by a crisp acidity which lingers for a zesty finish

YALUMBA ORGANIC CHARDONNAY

BOTTLE 33 | GLASS 8.50

SOUTH AUSTRALIA

Fresh, easy palate with red apple and baked pear flavours

LA VIELLE FERME ROSE

BOTTLE 32 | GLASS 8

FRANCE

Pretty pale pink with pastel undertones, delicate bouquet of red fruit and citrus

LA MASCHERA PINOT GRIGIO

BOTTLE 35 | GLASS 9

LIMESTONE COAST, SA

Seamless palate of crunchy pear & honeydew melon

PEWSEY VALE VINEYARD RIESLING

BOTTLE 40 | GLASS 9

EDEN VALLEY, SA

Intense aromas of fine dried herbs, white flowers, lemon & lime fruit with a finish of fresh natural acidity

BLEASDALE ADELAIDE HILLS PINOT GRIS

BOTTLE 37 | GLASS 9.50

SOUTH AUSTRALIA

Pear & green apple fruit characters, with a hint of texture and length balanced by crisp grape acidity

OPAWA SAUVIGNON BLANC

BOTTLE 37 | GLASS 9.50

MARLBOROUGH, NZ

Aromas of passion fruit, lime peels & hints of fresh herbs, long juicy mouth watering finish

VASSE FELIX PREM CHARDONNAY

BOTTLE 60

MARGARET RIVER, WA

Luscious natural acidity elevates the crunchy nectarine and lemon zest flavours, fine savoury nuances & biscuity texture

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red wine

**MORTAR & PESTLE
CAB/MERLOT**

BOTTLE 28 | GLASS 7

SOUTH AUSTRALIA

Juicy berry flavours, medium bodied with soft tannins

REDBANK LP MERLOT
BOTTLE 30 | GLASS 7.50

KING VALLEY, VIC

*Dark cherry and blueberries with hints of anise and
savoury spice*

ALAMOS MALBEC
BOTTLE 35 | GLASS 9

MENDOZA, ARGENTINA

Dark cherries & blackberries with a long lingering finish

JIM BARRY JB CABERNET SAUVIGNON

BOTTLE 40 | GLASS 9

COONAWARRA, SA

*Palate of red & black fruit is joined by a soft, velvet like
tannin structure*

**CHAFFEY BROS BATTLE FOR BAROSSA LA
RESISTANCE GRENACHE/
SYRAH/MOURVEDRE**

BOTTLE 37 | GLASS 9.50

BAROSSA, SA

*Lightly spiced aromas, a medium weight palate with
peppery and meaty charcuterie*

RUNNING WITH BULLS TEMPRANILLO

BOTTLE 40 | GLASS 10

BAROSSA, SA

*Dark chocolate with hints of cinnamon and lavender,
juicy & plush exhibiting flavours*

SAMUEL'S COLLECTION SHIRAZ

BOTTLE 40 | GLASS 10

BAROSSA, SA

*Ripe tannins, aromatics of dark cherry, dried herbs,
licorice and dark chocolate*

CANTENA MALBEC

BOTTLE 47

MENDOZA, ARGENTINA

*Med body, juicy savoury tangy dark fruit with a streak of
cracked pepper*

DALRYMPLE VINEYARDS PINOT NOIR

BOTTLE 48

TASMANIA

*Palate is fruit forward, strawberry, cherry, sweetwood
and vanilla*

JIM BARRY MCRAE WOOD SHIRAZ

BOTTLE 60

CLARE VALLEY, SA

*Aniseed, nutmeg, spice and hands over to stronger
perfumes of cherry, blackberry and vanilla bean*

**RINGBOLT 21 BARRIQUES
CABERNET SAUVIGNON**

BOTTLE \$65

MARGARET RIVER, WA

*Flavours of a wild cottage garden with aromas of tea
rose and sea spray*

NAUTILUS SOUTHERN VALLEY PINOT NOIR

BOTTLE 75

MARLBOROUGH, NZ

*Bright strawberry and cherry flavours with a smooth
flow of tannins*