

STARTERS

SOURDOUGH w. salted butter (v)	8	KINGFISH CRUDO w. gochujang dressing & coriander (df)	25	STEAK TARTARE w. parsley salad & house crisps (gf)	24
MOUNT ZERO OLIVES (gf,ve)	10	CALAMARI w. spiced salt, preserved lemon & rocket (gf, dfo)	24	LEEK & GRUYERE CROQUETTES w. capsicum relish (v)	18
OYSTERS freshly shucked w. mignonette & lemon (gf, df)	5.5 EA	GIN CURED SALMON GRAVLAX w. creme fraiche, dill & rye croutons (gfo, dfo)	24	GRAZING PLATE w. cured meats, cheese, pickles, quince paste, apricot relish & lavosh (gfo)	40
HUMMUS w. olive tapenade & foccacia (ve)	16				

PUB CLASSICS

HOUSE SAUSAGE ROLLS lightly spiced w. tahini yoghurt	17	MINUTE STEAK w. fried egg, chips & salad (gf)	30
BATTERED FISH & CHIPS w. garden salad & tartare (df)	30	CHEESEBURGER w. lettuce, pickles & chips	28
CHICKEN SCHNITZEL w. bocconcini, lemon & cabbage slaw (dfo)	32	RISOTTO PRIMAVERA w. asparagus, broccolini & peas (v, gfo, veo)	28

STEAKS

220g EYE FILLET	54
300g SCOTCH FILLET	50
250g SIRLOIN	44
w. salad maison, chips & choice of béarnaise, peppercorn or red wine jus extra +4, garlic butter +2 (all gf)	

MAINS

ROTISSERIE CHICKEN w. kipfler potatoes, garden salad & mushroom sauce (gf)	34/55	CRAB LINGUINE w. chilli, garlic & gremolata	34
PORK SCOTCH w. cider braised cabbage, fennel puree green beans & prune (gf)	38	DUCK LEG CASSOULET w. toulouse sausage & white bean ragu (gfo)	40
MARKET FISH w. seasonal garnish (gfo)	MP	TAGLIATELLE w. peperonata, cherry tomatoes, artichokes (ve, df)	28

**TUESDAY
STEAK DAY**

250G SIRLOIN, CHIPS, SALAD
& BÉARNAISE

26

SIDES

CHIPS & AIOLI (gf, df)	12	BEETROOT SALAD w. goats curd, hazelnuts, watercress & honey dressing (gf, v, veo)	20
CREAMY MASH & GRAVY (gf)	12	RADICCHIO & COS SALAD w. pickled onion, pita & gouda (gfo)	12
DUTCH CARROTS w. honey ricotta & hazelnut dukkah (n, gf)	14	CAESAR SALAD w. croutons, bacon & egg (gfo) add chicken +6	16
SHAVED ZUCCHINI w. stracciatella, aleppo pepper, parsley & pine nuts (n, gf)	16		

DESSERTS

CRÈME BRÛLÉE (gf)	14
RHUBARB APPLE CRUMBLE (n)	18
STICKY DATE PUDDING w. whiskey caramel, hazelnut praline & hazelnut gelato (n)	18
COCONUT PANNA COTTA w. strawberries & coconut sorbet (gf)	14

22

OYSTERS & FIZZ WEEKDAYS 4–6PM
1/2 DOZ & GLASS OF FIZZ

30

SUNDAY ROAST
ROTATING WEEKLY FROM 12 PM UNTIL SOLD OUT

FIZZ

NV	DAL ZOTTO 'PUCINO'	PROSECCO	KING VALLEY VIC	14 / 75
NV	HOLLY'S GARDEN	BRUT	WHITLANDS VIC	18 / 98
NV	LOUIS ROEDERER COLLECTION 245	BRUT	CHAMPAGNE FR	28 / 168

WHITE

2024	ANTONIO	PINOT GRIGIO	VENETO IT	15 / 75
2024	BATARD LANGELIER	MELON B	MUSCADET FR	17 / 85
2024	MAC FORBES	CHARDONNAY	YARRA VALLEY VIC	17 / 85
2023	MICHEL LAROCHE	CHARDONNAY	CHABLIS FR	28 / 140
2023	UNICO ZELO 'ESOTERICO'	SKIN CONTACT	RIVERLAND SA	15 / 75

RED

2024	JULES	ROSÉ	PROVENCE FR	14 / 70
2024	CHALMERS (CHILLED)	NERO D'AVOLA	HEATHCOTE VIC	16 / 80
2024	HODDLES CREEK	PINOT NOIR	YARRA VALLEY VIC	17 / 85
2023	CAMPORSINO'	SANGIOVESE	CHIANTI IT	16 / 80
2024	SYRAHMI 'DEMI'	SHIRAZ	HEATHCOTE VIC	17 / 85

TINNIES

ERICA DRAUGHT 4.3%	10	LOVE SHACK PALE ALE 5%	13
VICTORIA BITTER 4.9%	11	O'BRIENS GLUTEN FREE LAGER 4.5%	13
MELBOURNE BITTER 4.6%	11	BARRY GUAVA & PRICKLY PEAR 4.5%	16
CASCADE LIGHT 2.4%	11	WONKI BLOOD ORANGE 4.5%	14
BETTER BEER LOW CARB 4.2%	11	MOON DOG FIZZER TROPICAL CRUSH 4%	12
BODRIGGY MID 3.5%	12		

COCKTAILS

NEGRONI	24	M.E.H MANHATTAN	24
78° gin, Campari, Carpano, Saison		Elijah Craig rye, yellow Chartreuse, sweet vermouth, orange	
TOMMY'S MARGARITA	22	M.E.H MARTINI	24
Tromba tequila, lime, agave		Papa Salt, Saison White Flowers vermouth, lemon	
ESPRESSO MARTINI	22	GERONIMO!	22
V-Vodka, Averna, vanilla, coffee		Burdekin rum, chilli, ginger, pineapple, makrut lime	
AVIATION	22		
78 degrees gin, maraschino, violet, lemon			

ON TAP

ERICA DRAUGHT 4.3%	7 / 14
CARLTON DRAUGHT 4.6%	7 / 14
STOMPING GROUND GIPPS ST PALE 5.2%	7 / 14
CBCO HAZY 4.5%	7 / 14
MOLLY ROSE HEFFE 5.2%	8 / 16
LOVE SHACK RED 3.5%	7 / 14
BALTER XPA 5%	8 / 16
GUINNESS 4.2%	8 / 16
ESTRELLA DAMM 4.6%	8 / 16
BARRY MANGO SELTZER 4.2%	9 / 18
BROOKVALE GINGER BEER 4%	9 / 18
HILLS APPLE CIDER 5%	7 / 14

NON ALCOHOLIC

NON 1	15 / 75
Salted Raspberry & Chamomile	
NON 9	16 / 80
Oaked blackberry & plum	
TINA X 2.0	15
Jasmine pearl green tea, rosella flowers, raspberry leaf, pear	
HEAPS NORMAL LAGER	12
HIATUS PACIFIC ALE 0%	12
PIÑA PICANTE	15
Pineapple, lime, jalapeño, agave	
STRANGELOVE SODA	7
Yuzu / lime & jalapeño / mandarin	

15% SURCHARGE ON PUBLIC HOLIDAYS. 1.21% MERCHANT FEE. PLEASE NOTE WE ARE UNABLE TO SPLIT ITEMISED BILLS. THANK YOU FOR YOUR SUPPORT.

STRANGELOVE AUSTRALIAN MINERAL WATER 750ML