

STARTERS

SOURDOUGH w. salted butter (v)	8	TUNA CRUDO w. miso macadamia cream, grilled corn & ginger lime dressing (gf, df, a)	25	TOMATO & MOZZARELLA ARANCINI w. basil pesto (v, n)	20
MOUNT ZERO OLIVES (gf,ve)	10	PRAWN TOAST w. coriander, chilli & lime dipping sauce (df, i)	24	STEAK TARTARE w. parsley salad & house crisps (gf, df)	24
HUMMUS w. fetta, olive crumb & foccacia (v, veo)	16	ROASTED SCALLOP w. capsicum puree & chorizo crumb (gfo, i)	9 EA	GRAZING PLATE w. cured meats, cheese, pickles, quince paste, apricot relish & lavosh (gfo)	42
OYSTERS freshly shucked w. mignonette & lemon (gf, df, a)	5.5 EA				

PUB CLASSICS

HOUSE SAUSAGE ROLLS lightly spiced w. tomato sauce	17	MINUTE STEAK w. fried egg, chips & salad (gf)	30
BATTERED FISH & CHIPS w. garden salad & tartare (df, m)	30	CHEESEBURGER w. lettuce, pickles & chips	28
CHICKEN SCHNITZEL w. bocconcini, lemon & cabbage slaw	32	MUSHROOM RISOTTO w. goats cheese & pinenuts (gf, v, veo, n)	28

STEAKS

220g EYE FILLET	58
300g SCOTCH FILLET	54
250g SIRLOIN MB2+ w. frisée salad, chips & choice of béarnaise, peppercorn or red wine jus. garlic butter +2, extra sauce +4 (all gf)	48

MAINS

ROTISSERIE CHICKEN w. kipfler potatoes, garden salad & lemon caper sauce (gf)	34/55	CRAB LINGUINE w. chilli, garlic & gremolata (a)	34
PORK SCOTCH w. braised red cabbage, cauliflower puree, green beans & prune jam (gf)	38	LAMB RUMP w. hasselback potato, zucchini puree, charred onions & lentil jus (gf)	44
BARRAMUNDI w. seasonal garnish (gfo, a)	MP	SPAGHETTI PUTTANESCA w. chilli pangrattato (v, veo)	28

TUESDAY STEAK DAY

250G SIRLOIN, CHIPS, SALAD & BÉARNAISE

26

SIDES

CHIPS & AIOLI (gf, df)	12	BEETROOT SALAD w. orange, red onion, witlof & goats curd (gf, v, veo)	20
CREAMY MASH w. gravy (gf)	12	CAESAR SALAD w. croutons, bacon, egg & parmesan (vo, gfo) add chicken +6	16
DUTCH CARROTS w. honey ricotta & pistachio (gf, n)	14		
MIXED LEAF SALAD w. radish, pear and walnuts & verjuice dressing (n)	16		

DESSERTS

CRÈME BRÛLÉE (gf)	14
CHOCOLATE BROWNIE w. almonds & vanilla ice cream (gf)(n)	18
STICKY DATE PUDDING w. whiskey caramel, hazelnut praline & hazelnut gelato (n)	18
STRAWBERRY & PASSIONFRUIT ETON MESS (gf, v)	16

22

OYSTERS & FIZZ WEEKDAYS 4-6PM
1/2 DOZ & GLASS OF FIZZ. UPGRADE TO MINI MARTINI +8

30

SUNDAY ROAST
ROTATING WEEKLY FROM 12 PM UNTIL SOLD OUT

Please inform a team member if you have any allergies. Whilst we do our very best to accommodate, we can not guarantee that trace elements will not be present.
(a) Australian seafood, (i) Imported seafood, (m) Mixed origin

FIZZ

NV	DAL ZOTTO 'PUCINO'	PROSECCO	KING VALLEY VIC	14 / 80
MV	CLOVER HILL 'EXCEPTIONNELLE'	BRUT	PIPERS RIVER TAS	19 / 115
NV	BOLLINGER 'SPECIAL CUVÉE'	BRUT	CHAMPAGNE FR	29 / 180

WHITE

2024	ANTONIO	PINOT GRIGIO	VENETO IT	16 / 80
2024	KOENER 'WATERVALE'	RIESLING	CLARE VALLEY SA	17 / 85
2025	HODDLES CREEK	CHARDONNAY	YARRA VALLEY VIC	17 / 85
2023	LOUIS MICHEL	CHARDONNAY	CHABLIS FR	29 / 150
2024	FIEGL 'DAI DAI'	FRIULANO/RIBOLLA	FRIULI IT	17 / 85

RED

2025	SEPPELTSFIELD	ROSÉ	BAROSSA SA	15 / 75
2025	HONKY CHATEAU 'TANKINI'	CHILLED RED	YARRA VALLEY VIC	17 / 85
2025	ROB HALL	PINOT NOIR	YARRA VALLEY VIC	17 / 85
2025	VIGNERONS SCHMÖLZER & BROWN	NEBBIOLO	BEECHWORTH VIC	19 / 95
2024	YANGARRA	GRENACHE	McCLAREN VALE SA	16 / 80
2024	SYRAHMI 'DEMI'	SHIRAZ	HEATHCOTE VIC	17 / 85

TINNIES

ERICA DRAUGHT 4.3%	10	CBCO SMALL ALE 3.5%	11
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
WOTW HAZY PALE 4%	13	MELBOURNE BLACK NITRO 4.3 %	15

COCKTAILS

NEGRONI	24	ESPRESSO MARTINI	23
78° gin, Campari, Carpano & Saison		Vodka, Averna, vanilla & Dutch Rules coffee liqueur	
TOMMY'S MARGARITA	23	M.E.H WINTER MARTINI	26
Tromba blanco, lime & agave		Four Pillars Olive Leaf gin, vermouth, olive brine and umami (n) w/ side of bar nuts	
LAMINGTON	24	FIRE PLACE	24
Planteray Cut & Dry, Chambord, coconut, lemon, raspberry		Gospel Solera, Punt e Mes, sweet vermouth, Tawny port, orange	
SECOND SERVE	22		
Montenegro, fino, lime, mandarin			

TAP BEERS

ERICA DRAUGHT 4.3%	7 / 14
CARLTON DRAUGHT 4.6%	7.5 / 15
STOMPING GROUND HAZY 4.3%	7 / 14
CBCO IPA 6.5%	8 / 16
XXXX 3.5%	7 / 14
COOPERS PALE 4.4%	7.5 / 15
BALTER XPA 5%	8 / 16
GUINNESS 4.2%	8 / 16
LOVE SHACK RED 3.5%	7 / 14
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	
STOMPING GROUND FOOTLOOSE	12
GUINNESS ZERO	14
HEAPS NORMAL LAGER	12
HIATUS PACIFIC ALE	12
SUGAR & SPICE	16
Apple, cinnamon, ginger, honey, pineapple	
STRANGELOVE SODA	7
- Lime & jalapeño / Pineapple or Pear	

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