

STARTERS

SOURDOUGH w. salted butter (v)	8	CONFIT OCEAN TROUT w. avocado, fennel & dill (gf, df, a)	25	SEMI DRIED TOMATO ARANCINI w. basil pesto (n, v)	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. kasundi & foccacia (v, veo)	16	ROASTED SCALLOP w. Café de Paris butter & pangrattato (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	PUMPKIN RISOTTO w. goats cheese & pepitas (gf, v, veo)	28

STEAKS

220g EYE FILLET	58
300g SCOTCH FILLET	54
250g SIRLOIN MB2+ w. mixed leaf 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 & honey mustard sauce	34/55	CRAB LINGUINE w. chilli, garlic & gremolata (a)	34
PORK SCOTCH w. potato salad, green beans & prune jam (gf)	38	CONFIT DUCK LEG w. braised cabbage, dutch carrots & orange jus (gf)	40
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	SPRING PEA SALAD w. cabbage, pickled red onion, parmesan, aleppo pepper & mint (v, gf)	18
CREAMY MASH & GRAVY	12	CAESAR SALAD w. croutons, bacon, egg & parmesan (vo, gfo) add chicken +6	16
ASPARAGUS w. confit lemon dressing, fried capers & parmesan (gf)	16		
MIXED LEAF SALAD w. radish, pear and walnuts & verjuice dressing (gf, n)	16		

DESSERTS

CRÈME BRÛLÉE (gf)	14
WHITE CHOCOLATE PANNACOTTA w. blood orange & cocoa crumble	16
STICKY DATE PUDDING w. whiskey caramel, hazelnut praline & hazelnut gelato (n)	18
STRAWBERRY & BLUEBERRY ETON MESS (gf, v)	16

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

22

SUNDAY ROAST
ROTATING WEEKLY FROM 12 PM UNTIL SOLD OUT

30

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 / 120
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 / 145
2025	GUM WINES	FIANO	HEATHCOTE VIC	19 / 95

RED

2025	PEYRASSOL 'LA CROIX'	ROSÉ	MÉDITERRANÉE FR	16 / 80
MV	LA BUVETTE	CHILLED RED	LANGUEDOC FR	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
SAILORS GRAVE 3.5%	13	MELBOURNE BLACK NITRO 4.3 %	15

COCKTAILS

NEGRONI	25	ESPRESSO MARTINI	24
Darling Gin, Campari, sweet vermouth		Vodka, amaro, espresso, vanilla	
TOMMY'S MARGARITA	24	M.E.H SPRING MARTINI	26
Tromba blanco, lime, agave		Four Pillars Rare Dry, hibiscus vermouth, Bass & Flinders mistelle, blood orange	
SHISO GREEN	24	PALOMA	25
Nikka Days, lemon, pandan, shiso		Tromba Reposado, grapefruit, lime	
GARDENIA	22	agave, Strangelove salted grapefruit soda	
Saison white flowers, MGC mistelle, Benedictine, Molly Rose Pastis			

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 4.5%	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	
HEAPS NORMAL PROSECCO	13 / 70
STOMPING GROUND FOOTLOOSE	12
GUINNESS ZERO	14
HEAPS NORMAL LAGER	12
HIATUS PACIFIC ALE	12
HIGH HOPES SPRITZ	16
Elderflower, Heaps Normal prosecco, lemon, mint	
STRANGELOVE SODA	7
- Lime & jalapeño / Mandarin / Spiced pineapple	

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

STRANGELOVE AUSTRALIAN MINERAL WATER 750ML