

FOOD MENU

Small

Housemade Bread	
Mount Zero EVO, Dukkah.....	7.5
Mount Zero Olives	
Marinated in EVO, thyme & rosemary.....	9.5
Mac & Cheese Croquettes	
Black garlic mayo.....	16
Spicy Chicken Wings	
Twice cooked chicken wings, fermented hot sauce with sour cream, mint and coriander sauce.....	16
Fried Nola Pork	
New Orleans style crispy pork pieces with spices in a shaker bag, butter pickles & Werlein dressing.....	16.5
Salt & Vinegar Potato Cakes	
House made potato cakes, vinegar salt, dipping sauce.....	13.5
Meredith Goats Cheese	
Fig and walnut roulade, hot honey, house-made bread.....	18

Starters

Trio of Oysters	
Natural, Mignonette, Creme Fraiche & Avruga Caviar.....	16.5
Crispy Fried Squid	
Lemon Myrtle & cracked pepper, finger lime mayo, sea herbs.....	19.5
Charcuterie & Duck	
Cured meats, duck terrine, cornichons & pickled onion, toast.....	28
Vietnamese Prawn Salad	
Coconut poached king prawns, green mango slaw, fresh herbs.....	16.5
Roasted Veg & Grain Salad (Starter/Main size option)	
Pomegranate, goats cheese, dukkah.....	16.5/24.50
Bao Buns	
Pressed pork belly, chilli caramel & Asian slaw.....	23

Mains

Curry of the Day	
Ask staff for details.....	30
Beer Battered Fish & Chips (gf batter available upon request)	
Classic Tartare, chips, fennel salad, lemon wedge.....	31
BBQ Cheese & Bacon Burger	
Toasted milk bun, beef pattie, bacon, cheese, lettuce, burger sauce, tomato relish, served with fries.....	28
Grilled Pork Cutlet	
Grilled pork loin chop, sweet potato, kimchi, tonkatsto sauce.....	38
Chicken Parma	
Smoked ham, Napoli, mozzarella, dressed leaves & chips.....	31
Cassarece	
Roasted zucchini, chilli, garlic, basil, blistered tomato, burrata, pangrattato.....	34
Chicken Rigatoni	
Chicken & chorizo ragu, rocket, goats cheese.....	36
Market Fish	
Herbed potato salad, salsa verde.....	MP
280g Cape Grim Porterhouse	
Hand cut chips, rocket, borderlaise.....	44
Butcher's Steak	
Duck fat potatoes & greens, Chimichurri.....	MP

Sides

Cos Salad	Cos leaf, croutons, parmesan, Dijon.....	16
Green Bean Salad ,	toasted almond & pomegranate dressing.....	16
Roast Potatoes	Duck fat roasted potatoes with garlic and rosemary.....	17
Steamed Greens & Garlic Butter		12
Truffle Fries	with aioli.....	14
Chips	and gravy.....	10

Kids

Fish n Chips	13
Tempura Chicken Nuggets & Chips	13
Pasta with Bolognese or Napoli + Cheese	13
Vanilla Ice Cream & Sprinkles	4

Desserts

Coconut Pannacotta	
Passionfruit syrup and Stonefruit.....	15
Dark Chocolate Mousse	
Yarra Valley berries, coulis, vanilla bean ice cream.....	15
Cheese Plate	
2 Victorian cheeses, quince paste, dried fruit & Lavosh.....	24

Weekly Specials

M-F Happy Hour 4-6pm

MON Hospo/Locals Night 5-8pm

TUE \$20 Burger Special All Day

THU Steak & Wine \$28 from 5pm

FRI & SUN Live Music in the Beer Garden!

