

MENU

STARTERS

FOCACCIA	12
Mt Zero EVO, dukkah	
Pumpkin Hummus/ baba ghanoush	6 EACH
MOUNT ZERO OLIVES	9.5
BEER BATTERED DOBSON'S POTATO CAKES	14
Rosemary salt, black olive aioli	
CROQUETTES	19
Brisket, smoked cheddar & jalapenos, truffled aioli	
FRIED SQUID	21
Lightly dusted Australian squid, dressed rocket, garlic aioli	
HOT WINGS	18
Hot sauce, ranch sauce, pickled organic vegetables	

STARTERS

STEAMED SPRING BAY MUSSELS	26
Locally produced smoked bacon, shallots, garlic, white wine, a splash of cream and grilled bread	
HH PLOUGHMAN'S BOARD	34
A selection of locally sourced produce, served with focaccia & crisp breads - please ask staff for details	
MEATBALL HOAGIE BUN	16
Braised veal & pork meatballs, pesto & freshly grated parmesan served in a bun	
TWICE BAKED MILL GROVE DAIRY GOUDA & TRUFFLE SOUFFLE	27
CHARGRILLED QLD SWORDFISH SKEWERS (2)	26
pickled white organic cucumber & Salsa Verde	

WOODFIRED PIZZA - FRIDAY TO SUNDAY FROM 12PM

No alternations on pizzas, No GF option,
all pizzas are 10 inches,
They are cooked in a different kitchen and can't be timed with the other menu items

CLASSIC MARGHERITA	27
San Marzano tomato, cheese, basil	
POLLO FUNGI	27
Chicken, mushrooms, white sauce base, truffled parmesan, rocket & EVO	
VEGAN	27
Pumpkin, broccolini, vegan feta, thyme, caramelized onion & harissa	
SOPPRESSATA	27
Mild sopressa salami, San Marzano tomato, mozzarella, cherry tomato, olives, basil & hot honey drizzle	

MAINS

SPINACH & FETA PIE	33
Hot honey, pistachio dukkah	
BEER BATTERED FISH FILLETS & CHIPS	31
Classic tartare, fennel slaw	
GF available on request	
CRISPY SESAME CRUSTED CHICKEN BURGER	29
Toasted bun, black pepper mayo, cheese, shaved cabbage slaw, pickles, served with fries	
CHARGRILLED ANGUS BURGER	29
Toasted bun, locally produced smoked bacon, cheese, lettuce, tomato, pickles & classic burger sauce, fries	
GF available on request +3	
CHICKEN PARMA/SCHNITZEL	31
Smoked ham, Napoli, mozzarella, rocket & chips	
WHOLE BAKED BUXTON RAINBOW TROUT	42
Fennel, shaved potato, black olive, cherry tomato, caper & tarragon garlic butter	
300GM GRAIN-FED SCOTCH FILLET	49
Rocket salad, fries choice of sauce - pepper, garlic butter, gravy	
SPICE CRUSTED LAMB SHOULDER	39
Sautéed mustard greens, cauliflower puree, beetroot chutney	
TAGLIATELLE PASTA	38
Al fungi E Tartufo, sauteed local "Unearthed CO mushrooms", thyme, garlic, olive oil, finished with fresh Yarra Valley truffle	
PAPPARDELLE PASTA	38
Slow braised beef cheek, red wine ragu, truffled pecorino	

SIDES

RADICCHIO & CITRUS SALAD	15
Toasted almonds, raisins, red onion, locally made raspberry balsamic dressing	
SHOESTRING FRIES & AIOLI	12
ROASTED DUTCH CREAM POTATOES	15
Rosemary, garlic, roasted in locally made beef tallow	
CRISPY SPROUTS	16
Caramelised onion, bacon lardons, cauliflower puree	

KIDS

FISH & CHIPS	15
CHICKEN NUGGETS, CHIPS	15
PASTA BOLOGNESE & PARMESAN	15
GRILLED CHICKEN SKEWERS & CHIPS	15
CHEESEBURGER & CHIPS	15
ICE CREAM SCOOP, SPRINKLES & CHOCOLATE WAFER	5

DESSERTS

"VYVIAN'S HONEY" CAKE	16
Layered honey cake, sweetened sour cream, lemon myrtle & creme fraiche ice cream	
APPLE TARTE TATIN	16
Cardamon ice cream, rhubarb	

PLEASE TAKE NOTE OF YOUR TABLE NUMBER IF SITTING IN THE BEER GARDEN & ORDER AT THE BAR
PLEASE ADVISE STAFF OF ANY DIETARY NEEDS WHEN ORDERING