



# mehu

## starters

<b>rustic baguette</b> olive oil or pepe saya butter - v	9.5
<b>garlic &amp; rosemary pizza</b> - v	9.5
<b>sydney rock oysters</b> wapengo lake nsw natural / mignonette / kilpatrick	5.5
<b>charcuterie</b> prosciutto, mortadella, hot salami maffra cheddar, guindillas, olives, ciabatta	24.5/34.5
<b>duck liver pate</b> cornichons, melba toast	24.5
<b>fresh burrata</b> oxheart tomatoes, basil - v gf	24.5
<b>salmon &amp; kipfler potato cakes</b> herb salad	23.5
<b>szechuan fried squid</b>	22.5
<b>fritto misto</b> yuzu mayo, lemon	24.5
<b>panko crumbed sardines</b> aioli, lemon	23.5
<b>anchovy toast</b> tomato, garlic	22.5
<b>baked figs wrapped in prosciutto</b> - gf	22.5
<b>tempura zucchini flowers</b> 3 cheeses - v	22.5

## pasta

<b>sweetcorn risotto</b> stracciatella, pistachios - v gf	34.5
<b>wild rabbit risotto</b> leeks, dijon	36.5
<b>lobster &amp; crab ravioli</b> lemon beurre blanc, shallots	36.5
<b>prawn linguini</b> garlic, chili, parsley	36.5

## mains

<b>wagyu cheese burger</b> american ketchup, pickles, eschalots, chips	24.5
<b>baked whole snapper</b> chermoula crust zucchini & parsley salad, charred lemon	45.0
<b>pan roasted barramundi</b> - gf smashed peas, soft herbs, vinaigrette	36.5
<b>beer battered fish &amp; chips</b> tartare sauce, leaf salad	34.5
<b>snapper pie</b> potato crust, watercress & fennel salad	36.5
<b>grilled marinated spatchcock</b> - gf avocado, rocket, chili salt, charred lemon	34.5
<b>pork cotoletta</b> white cabbage, fennel, zucchini, radish, mint, basil	32.5
<b>goat curry</b> himalayan relish, tzatziki, basmati rice, pappadums	34.5
<b>yorkshire pork &amp; leek sausages</b> - gf tomato chutney, mash, peas	29.5
<b>corned beef</b> mash, gherkins, horseradish mayo	32.5
<b>sticky pork ribs</b> bbq corn, chilli plum sauce, chips + salad	36.5
<b>slow roasted lamb shoulder</b> - gf serves 3 to 4 people - tzatziki, red wine jus, greek salad crushed new potatoes rosemary salt, charred lemon	90.0

## steak

<b>angus rump</b> 200g riverina nsw, grain fed	29.5
<b>new york cut sirloin</b> 250g pinnacle vic, grass fed	39.5
<b>eye fillet</b> 200g riverina nsw, grain fed	54.5
<b>scotch fillet</b> 300g pinnacle vic, grass fed	59.5

### served with a choice of:

houe chips / fries / mash / crushed potatoes

### choice of sauces - gf

bearnaise / red wine jus / cognac + peppercorn / roasted mushroom / chimichurri + lemon / - extra sauce 2.5

## salads

<b>smoked trout</b> cabbage, pink grapefruit soft boiled egg, hazelnuts, buttermilk dressing - gf	26.5
<b>fig, prosciutto &amp; spinach</b> pecorino, vincotto - gf	24.5
<b>roasted halloumi</b> blistered red grapes fennel, gem radicchio, vinaigrette - v gf	24.5
<b>rocket, pear + parmesan salad</b> - v gf	16.5
<b>classic greek salad</b> - v gf	17.5
<b>smashed pea, persian fetta &amp; mint salad</b> - v gf	15.5

## sides

<b>house chips</b> ketchup - v	10.5
<b>truffle + parmesan fries</b>	12.5
<b>crushed potatoes</b> rosemary salt - v	12.5
<b>sweet potato chips</b> aioli - v	12.5
<b>steamed greens</b> local olive oil, sea salt - v gf	17.5

## dessert

<b>eton mess</b> - gf fresh berries, pomegranite, macadamias	15.5
<b>crème brulee</b> - gf	15.5
<b>royal oak tiramisu</b>	15.5
<b>chocolate brownie</b> salted caramel gelato, honeycomb	15.5
<b>affogato</b> - gf vanilla gelato, allpress espresso, frangelico	18.5
<b>gelato - sorbet</b> chocolate / vanilla / salted caramel / coconut / tiramisu gelato / mango sorbet	6.5

**cheese of the day** quince, apple, lavosh, fruit loaf  
1 cheese - 16.5 / 2 cheeses - 24.5  
maffra cloth bound cheddar, bay of fires blue - tasmania quince paste, apple, lavosh