

# 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> wonboyn, nsw natural / mignonette / kilpatrick	5.5
<b>seet corn, chicken &amp; ginger soup</b> sourdough	16.5
<b>charcuterie</b> prosciutto, mortadella, hot salami cave aged 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	22.5
<b>szechuan fried squid</b>	22.5
<b>anchovy toast</b> tomato & garlic	22.5
<b>arancini</b> comte, fresh herbs, aioli - v	22.5
<b>flash fried whitebait</b> preserved lemon aioli	23.5

## pasta

<b>mushroom &amp; leek risotto</b> stracciatella - v gf	34.5
<b>potato gnocchi</b> romesco sauce, pecorino - v gf	34.5
<b>prawn linguini</b> garlic, chili, parsley	36.5

## mains

<b>wagyu cheese burger</b> american ketchup, pickles, eschalots, chips	24.5
<b>pan roasted salmon</b> saffron risotto, prawns & peas	36.5
<b>beer battered fish &amp; chips</b> tartare sauce, salad	34.5
<b>roast baby chicken</b> - gf baby turnips, dutch carrots, shallots, pan sauce	34.5
<b>beef &amp; guinness pie</b> puff pastry, colcannon	34.5
<b>goat curry</b> himalayan relish, yoghurt, basmati rice, pappadums	34.5
<b>pork, apple &amp; cider 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>lamb shank</b> - gf tomato, vegetable, red wine sauce, gremolata, mash	32.5
<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	120.0

## mussel up monday \$25

with a glass (120ml) of petes pure pinot grigio OR  
cabernet sauvignon OR a schooner of grifter pale ale

**white wine** garlic, parsley

**provencale** tomato, wine, garlic, basil

**spicy green thai** lemongrass, ginger, chili, coconut cream  
served with fries OR sourdough

## steaks

<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:

house chips / fries / mash / crushed potatoes

### choice of sauces - gf

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>grilled lamb &amp; sweet potato salad</b> spinach, pickled red onion, pepitas, tzatziki - gf	26.5
<b>roasted halloumi</b> blistered red grapes, pistachios 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 g	17.5
<b>roasted brussel sprouts &amp; chestnuts</b> - gf	16.5

## dessert

<b>sticky date pudding</b> butterscotch sauce, vanilla gelato	15.5
<b>crème brulee</b> - gf	15.5
<b>royal oak tiramisu</b>	15.5
<b>rhubarb bread &amp; butter pudding</b> crème anglaise	15.5
<b>quince crumble</b> ricotta & honey gelato.	15.5
<b>affogato</b> - gf vanilla gelato, allpress espresso, frangelico	18.5
<b>gelato - sorbet</b> chocolate / vanilla / caramelized fig / dulce de leche gelato / blood orange sorbet	6.5

**cheese of the day** quince, apple, lavosh, fruit loaf  
1 cheese - 16.5 / 2 cheeses - 24.5

cave aged aged cheddar, dorset uk

blue d'auvergne, france