



BAR SNACKS

JAMÓN CROQUETTES \$19
with garlic aioli (gf)

SCOTCH EGG \$16
with truffle mayonnaise and herb salad

FRIED CHICKEN TENDERS \$22
Fried in buttermilk with Irish spice
mix & sour cream

GRILLED CHORIZO SAUSAGE \$21
with roasted apple puree, Guinness
glaze and crispy onions

CAULIFLOWER FRITTERS \$19

Spice coated with aioli (qf/vegan)

FOCACCIA BREAD \$15

House made with aged balsamic and

WEEKLY SPECIALS

olive oil

TUESDAYDISC ON FLATBREADS\$15WEDNESDAYALL DAY STEAKS\$30THURSDAYPIE NIGHT\$30FRIDAYOYSTERS & GUINNESS\$20

ENTREES

SEARED SWORDFISH CEVICHE \$28

with avocado, pomegranate, watermelon radish, finger lime, green chilli and croutons (*a) (gf avail)

PAN SEARED SCALLOPS \$28

\$22

with carrot & cardamon puree, sobrasada, pickled fennel, roasted radish and crispy carrots (*i)

PUMPKIN, LEEK AND GOATS CHEESE TARTLET

with beetroot puree and crispy vegetable salad (gf/veg)

CHICKEN & TARRAGON \$24 TERRINE

with stout and raisin chutney, watercress and apple salad, grilled ciabatta

IRISH FLATBREADS

(Pizzas)

CLASSIC MARGHERITA \$20
Napoli, mozzarella & fresh basil

WILD GEESE HOT AND SPICY \$23

Nduja and salami, pickled chilli

BLACK PUDDING & CABBAGE \$23 with bacon, potato and Irish cheddar

BRAISED MUSHROOMS AND \$23
TRUFFLE

with thyme and cashel blue (veg)



PUB CLASSICS

CLASSIC BEEF BURGER \$30
with Irish cheddar, pickles, tomato
relish and chips

BEEF AND ALE PIE \$34 with pomme puree, green peas and

CHICKEN COTOLETTA \$34

Panko crumbed breast with chips, gravy, slaw and lemon

GRILLED STEAK CIABATTA \$30

with rocket, pickles, mustard, horseradish aioli and chips

IRISH PORK SAUSAGES \$34

with pomme puree, buttered greens, crispy onions and red wine jus (gf)

BEER BATTERED FILLET OF FISH \$32

with fennel & pea slaw, chips and tartare sauce (*a)

BRAISED BEEF COTTAGE PIE \$34

with thyme and honey roasted carrots and sprout slaw (gf)

WILD GEESE CAESAR SALAD \$30

confit chicken with baby cos, bacon, croutons, parmesan, soft boiled egg and anchovies (gf avail)

BISTRO FAVOURITES

PAN FRIED WIMMERA DUCK \$46 BREAST

sweet potato fondant, braised red cabbage, duck croquette, blackberries and mandarin jus (gf avail)

OTWAY PORK CUTLET \$44

with potato rosti, sweetcorn puree, tomato & broad bean salsa, baby carrot, chilli & lime butter (gf)

CHAR GRILLED WANDERER \$48 STRIPLOIN

220gm steak served with pont neuf, roast mushroom, onion rings - choice of sauces whiskey, red wine jus/garlic herb butter (gf)

SLOW COOKED BEEF CHEEKS \$42 colcannon, roast root vegetables, broad beans, salsa verde (gf avail)

SPICE ROASTED \$32 CAULIFLOWER STEAK

with tabouli salad, tomato salsa, crispy kale, pomegranate dressing (gf, vegan)

WILD MUSHROOM RISOTTO \$38 with roasted baby leeks and goats curd with crispy kale and pinenuts (veg/gf)

MARKET FISH OF THE DAY

Please ask our staff for today's special

SIDES

WILD ROCKET SALAD with parmesan and pear (veg/gf) \$14

PAN ROASTED BRUSSEL SPROUTS \$16 bacon and Guinness glaze

CHAR GRILLED BROCCOLINI \$14 with Persian fetta and toasted almonds

CRISPY DUCK FAT POTATOES \$ with black garlic aioli & rosemary (gf)

POMME PUREE \$14 (gf)

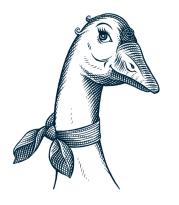
\$14

NUIDO WITH AL

CHIPS WITH AIOLI \$12

(gf) Curry and other sauce +\$4





DESSERTS

| CHRISTMAS PUDDING with Baileys and brown bread ice cream | \$19 |
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| STICKY DATE PUDDING butterscotch sauce, whisky and prune ice cream | \$19 |
| VANILLA CHEESECAKE with raspberry sorbet and caramelized white chocolate | \$19 |
| VANILLA CRÈME BRÛLÉE with fresh strawberries and mint (gf) | \$19 |
| LAMINGTON with fresh berries and ice cream (gf/vegan) | \$19 |
| SELECTION OF IRISH AND AUSTRALIAN CHEESE with quince, lavosh, walnuts and grissini | \$24 |





WILD GEESE

by Mary Oliver

You do not have to be good. You do not have to walk on your knees for a hundred miles through the desert, repenting. You only have to let the soft animal of your body love what it loves. Tell me about despair, yours, and I will tell you mine. Meanwhile the world goes on. Meanwhile the sun and the clear pebbles of the rain are moving across the landscapes, over the prairies and the deep trees, the mountains and the rivers. Meanwhile the wild geese, high in the clean blue air, are heading home again. Whoever you are, no matter how lonely, the world offers itself to your imagination, calls to you like the wild geese, harsh and excitingover and over announcing your place in the family of things.

