



BAR SNACKS

- HOUSE MADE BREAD BASKET** \$15
selection of potato focaccia, soda bread and fennel roll, served with brown butter
- SCOTCH EGG** \$16
with truffle mayonnaise and herb salad
- SHORT RIB CROQUETTES (4)** \$19
house made with black garlic aioli and pickled fennel salad (gf)
- FRIED CHICKEN TENDERS** \$22
Fried in buttermilk with Irish spice mix & curry aioli and lime
- IRISH SPICED PORK BELLY BITES** \$22
with honey and soy glaze, chilli salt
- CAULIFLOWER FRITTERS (4)** \$19
Spice coated with aioli (gf/vegan)

WEEKLY SPECIALS

- | | | |
|------------------|--------------------|-------------|
| TUESDAY | ALL DAY STEAKS | \$30 |
| WEDNESDAY | DISC ON FLATBREADS | \$15 |
| THURSDAY | PIE NIGHT | \$28 |
| FRIDAY | OYSTERS & GUINNESS | \$20 |

ENTREES

- YELLOWFIN TUNA TARTARE** \$28
with green chilli, avocado, oven dried tomato, green olives and brioche croutons (gf avail)

- PAN ROASTED JUMBO PRAWNS** \$28
with sobrasada, garlic and chilli butter, pickled radish, crispy shallots & Shizo (gf) (*i)

- ARTICHOKE & MUSHROOM TARTLET** \$22
with taleggio cheese, pear, balsamic and radicchio (veg/gf)

- OVEN ROASTED FIGS** \$23
with blue cheese, jamon and walnut (gf)

- FRIED FIVE SPICED QUAIL** \$26
with cabbage and kohlrabi slaw, and pickled shitake mushrooms

IRISH FLATBREADS

(Pizzas)

- CLASSIC MARGHERITA** \$20
Napoli, mozzarella & fresh basil
- WILD GEESE HOT AND SPICY** \$23
Sausage, fermented chilli, garlic cream and broccolini
- BLACK PUDDING** \$23
with potato and slow roasted onions
- BRAISED MUSHROOMS AND TRUFFLE** \$23
with thyme and cashel blue (veg)

PUB CLASSICS

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

- CHICKEN, MUSHROOM & LEEK PIE** \$34
with braised green peas, mushroom, mustard veloute

- CHICKEN COTOLETTA** \$34
Panko crumbed breast with tomato Panzanella salad, roasted zucchini, burnt butter, basil and crushed potatoes

- GRILLED STEAK SANDWICH** \$30
served on wholegrain bread with pickled red cabbage, horseradish aioli, wholegrain mustard and chips

- IRISH PORK SAUSAGES** \$34
with pomme puree, buttered greens, crispy onions and red wine jus (gf)

- BEER BATTERED FILLET OF FISH** \$34
with fennel & pea slaw, chips and tartare sauce (*a)

- SPICED LAMB SHEPHERD'S PIE** \$34
with nduja, goats curd mash, roasted heirloom carrots. honey currants and feta (gf)

- WILD GEESE NICOISE SALAD** \$30
with baby gem lettuce, green beans, potato, egg, black olives, tomato, lemon and tarragon dressing (gf avail)
Add hot smoked salmon +\$7

SIDES

- WILD ROCKET SALAD** \$14
with parmesan and pear (veg/gf)
- PAN ROASTED BRUSSEL SPROUTS** \$16
bacon and Guinness glaze
- CHAR GRILLED BROCCOLINI** \$14
with Persian feta and toasted almonds

BISTRO FAVOURITES

- PAN FRIED WIMMERA DUCK BREAST** \$46
sweet potato fondant, parsnip puree, fig, orange and walnut tartlet and Cassis jus

- OTTWAY PORK CUTLET** \$44
grilled cutlet with potato rosti, braised savoy cabbage and bacon, confit fennel, carrot and apple cider jus (gf)

- CHAR-GRILLED STEAKS**
- 220gm Wanderer striploin steak** \$48
served with pomme puree, roast mushroom and tomato, onion rings - choice of sauces whiskey, red wine jus/garlic herb butter (gf)

- 250gm Altair scotch steak served** \$54
with pomme puree, roasted mushroom, tomato and onion rings and choice of sauces - whiskey, red wine jus/garlic herb butter (gf)

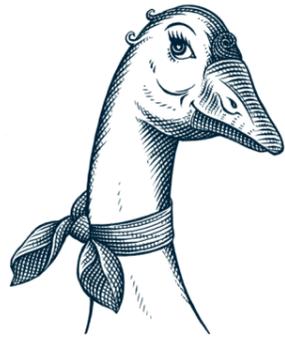
- IRISH LAMB STEW** \$42
with brown bread, potatoes, carrots and parsnips (gf avail)

- SPICED MISO ROASTED EGGPLANT** \$36
with Romesco sauce, braised pearl cous cous, crispy kale and toasted cashew nuts (vegan)

- ZUCCHINI RISOTTO** \$39
with oven roasted cherry tomatoes, zucchini flower, goats curd, preserved lemon and toasted walnuts (veg/gf)

- MARKET FISH OF THE DAY**
Please ask our staff for today's special

- OVEN ROASTED HEIRLOOM CARROTS** \$16
thyme honey, currants, goats curd (gf/veg)
- CRISPY DUCK FAT POTATOES** \$14
with black garlic aioli & rosemary (gf)
- POMME PUREE** \$14
(gf)
- CHIPS WITH AIOLI** \$12
(gf) Curry and other sauce +\$4



DESSERTS

CHOCOLATE FONDANT with caramelized white chocolate, raspberries & Stout ice-cream	\$19
VANILLA CHEESECAKE with lemon Mascarpone and shortbread	\$19
ALMOND & POLENTA SPONGE with crème fraîche, peach compote and basil oil	\$19
LAMINGTON with fresh berries and ice cream (<i>gf/vegan</i>)	\$19
SELECTION OF HOUSE MADE ICE CREAM please ask our friendly staff for flavours of the day	\$15
SELECTION OF IRISH AND AUSTRALIAN CHEESE with quince, lavosh, walnuts and grissini	\$24

Irish coffee and digestives available.



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 exciting—
over and over announcing your place
in the family of things.*

