

10% Surcharge applies Sunday and 15% surcharge on public holidays.

## BAR SNACKS

- HOUSE MADE BREAD BASKET** \$16  
Selection of house made breads Focaccia, soda bread and wheaten bread served with aged balsamic and olive oil.
- OLIVES & FOCACCIA** \$16  
Mixed marinated olives with focaccia
- SCOTCH EGG** \$16  
with truffle mayonnaise and herb salad
- SALT COD & LEEK CROQUETTES (4)** \$19  
Salt cod and leek croquettes with horseradish aioli
- FRIED CHICKEN TENDERS** \$24  
Fried in buttermilk with Irish spice mix & curry aioli and lime
- IRISH SPICED PORK BELLY BITES** \$24  
with honey and soy glaze, chilli salt
- CAULIFLOWER FRITTERS (4)** \$19  
Spice coated with aioli (gf/vegan)

## WEEKLY SPECIALS

- |                  |                      |             |
|------------------|----------------------|-------------|
| <b>TUESDAY</b>   | IRISH FLATBREADS     | <b>\$15</b> |
| <b>WEDNESDAY</b> | ALL DAY STEAKS       | <b>\$30</b> |
| <b>THURSDAY</b>  | HOUSE MADE PIE NIGHT | <b>\$28</b> |
| <b>FRIDAY</b>    | OYSTERS & GUINNESS   | <b>\$20</b> |

## ENTREES

- WHISKY CURED SALMON** \$28  
Whiskey and beetroot cured Atlantic salmon, buttermilk, beetroot, radish, dill and soda bread croutons

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

- ROASTED PUMPKIN LEEK TARTLET** \$24  
with whipped goats curd, pumpkin and quince puree, hazelnut and rocket salad (gf)

- OVEN ROASTED FIGS** \$24  
with blue cheese, jamon and walnut (gf)

- PAN FRIED BLACK PUDDING** \$24  
with apple and date chutney, pickled shallots, watercress and cashel blue salad

## IRISH FLATBREADS (Pizzas)

- CLASSIC MARGHERITA** \$21  
Napoli, mozzarella & fresh basil
- SMOKED HAM HOCK** \$24  
with tomato, olive, rosemary and Mozzarella
- WILD GEESE HOT AND SPICY** \$24  
Salami, pickled chilli, nduja and ricotta Salata
- CLONAKILTY BLACK PUDDING** \$24  
with roasted red onion, cashel blue & chive
- ZUCCHINI & ROAST CAPSICUM** \$24  
Zucchini, tomato, roast capsicum, baby bocconcini and pinenuts(veg)

## PUB CLASSICS

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

- BEEF AND GUINNESS PIE** \$39  
with mash, green peas and red wine jus

- CHICKEN COTOLETTA** \$39  
Panko crumbed breast with crushed herb potato's, green beans, chicken gravy, garlic and caper butter

- IRISH RUBEN SANDWICH** \$34  
Beef brisket. red cabbage, Irish cheddar, pickles, wholegrain mustard and chips.

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

- BEER BATTERED FILLET OF FISH** \$36  
with mushy peas, chips and tartare sauce (\*a)

- WILD GEESE CAESAR SALAD** \$38  
with smoked chicken, bacon, parmesan, egg, baby cos, anchovies capers & croutons (veg/gf avail)

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

## SIDES

- CHAR GRILLED BROCCOLINI** \$16  
with Persian feta and toasted almonds
- PAN ROASTED BRUSSEL SPROUTS** \$16  
bacon and Guinness glaze
- CRISPY DUCK FAT POTATOES** \$14  
with black garlic aioli & rosemary (gf)

## BISTRO FAVOURITES

- ASSIETTE OF WIMMERA DUCK BREAST** \$49  
Confit Leg and croquette with beetroot fondant, fig, baby spinach and cassis jus

- OTTWAY PORK CUTLET** \$48  
Char-grilled cutlet with Colcannon rosti, confit shallots, roasted sprouts and bacon, mustard velouté

### CHAR-GRILLED STEAKS

- 220gm Cape Grim striploin** \$51
- 250gm Wanderer scotch** \$58  
All steaks served with potato and truffle pie, mushroom and tomato, onion rings choice of sauce and garlic butter - whiskey, red wine jus/garlic herb butter (gf avail)

- SLOW COOKED LAMB SHANK** \$46  
with white bean cassoulet, pomme puree, broad beans, gremolata & garlic crumbs (gf avail)

- VENISON & BEEF CHEEK SHEPHERD'S PIE** \$42  
with beetroot, sorrel, walnut and Cashel blue salad (gf)

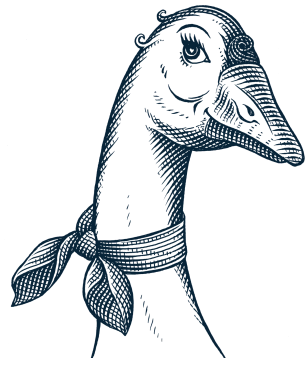
- SPICED ROASTED PUMPKIN** \$36  
with pine nut pesto, picada and crispy kale (gf/vegan)

- WILD MUSHROOM RISOTTO** \$41  
Chantelles, beetroot, goats curd, walnuts and crispy kale (veg/gf)

### MARKET FISH OF THE DAY

Please ask our staff for today's special

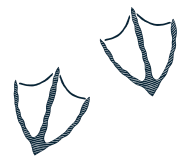
- WILD ROCKET SALAD** \$14  
with parmesan and pear (veg/gf)
- ROAST BEETROOT SALAD** \$16  
with red sorrel, goats curd & walnuts (gf/veg)
- CHAMP POTATOES (gf)** \$14
- CHIPS WITH AIOLI** \$12  
(gf) Curry and other sauce +\$4



## DESSERTS

<b>CRÈME BRULEE</b> with house made shortbread and strawberries ( <i>gf avail</i> )	<b>\$19</b>
<b>STICKY DATE PUDDING</b> with toffee sauce, brown bread and whisky ice-cream	<b>\$19</b>
<b>SALTED CHOCOLATE AND HAZELNUT TARTLET</b> with raspberry sorbet and fresh raspberries	<b>\$19</b>
<b>APPLE AND RHUBARB CRUMBLE</b> with spiced rum anglaise and vanilla ice cream	<b>\$19</b>
<b>LAMINGTON</b> with fresh berries and sorbet ( <i>gf/vegan</i> )	<b>\$19</b>
<b>SELECTION OF IRISH AND AUSTRALIAN CHEESE</b> with quince, lavosh, walnuts and grissini	<b>\$24</b>

*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.*

