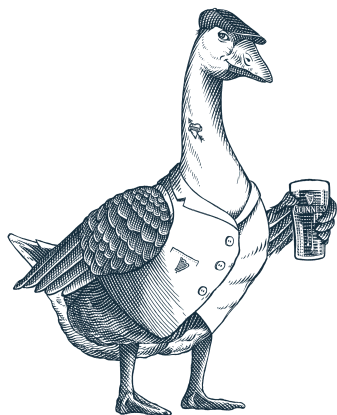




WEEKLY SPECIALS

TUESDAY	IRISH FLATBREADS	\$15
WEDNESDAY	ALL DAY STEAKS	\$30
THURSDAY	HOUSE MADE PIE NIGHT	\$28
FRIDAY	OYSTERS & GUINNESS	\$20

BAR SNACKS

OLIVES	\$14
Mixed marinated olives	
HOUSE MADE BREAD BASKET	\$16
Selection of house made breads Focaccia, soda bread and wheaten bread served with aged balsamic olive oil and butter	
FRIED CHICKEN TENDERS	\$26
Fried in buttermilk with Irish spice mix and curry aioli	
IRISH SPICED PORK BELLY BITES	\$26
with honey and soy glaze, chilli salt	
CAULIFLOWER FRITTERS (4)	\$22
Spice coated with aioli (gf/vegan)	

ENTREES

CITRUS CURED ATLANTIC SALMON	\$29
Citrus cured Atlantic salmon, with Irish soda bread, whipped creme fraiche, salmon roe and chives	

PAN ROASTED JUMBO PRAWNS	\$29
with chorizo, garlic and chilli butter, pickled radish, crispy onions and Shizo (gf) (*i)	

ROASTED PUMPKIN LEEK TARTLET	\$26
with whipped goats curd, pumpkin and quince puree, hazelnut and rocket salad (gf)	

OVEN ROASTED FIGS	\$26
with blue cheese, jamon and walnut (gf)	

IRISH FLATBREADS (Pizzas)

CLASSIC MARGHERITA	\$22
Napoli, mozzarella & fresh basil	

SMOKED HAM HOCK	\$25
with tomato, olive, rosemary and Mozzarella	

WILD GEESE HOT AND SPICY	\$25
Salami, pickled chilli, nduja and ricotta Salata	

CLONAKILTY BLACK PUDDING	\$24
with roasted red onion, cashel blue & chive	

ZUCCHINI & ROAST CAPSICUM	\$25
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	\$38
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	

GRILLED STEAK SANDWICH	\$34
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 avail)	

BEER BATTERED FILLET OF FISH	\$38
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	\$18
with Persian feta and toasted almonds	

PAN ROASTED BRUSSEL SPROUTS	\$18
bacon and Guinness glaze	

CRISPY DUCK FAT POTATOES	\$15
with black garlic aioli & rosemary (gf)	

BISTRO FAVOURITES

OTTWAY PORK BELLY	\$48
Twice cooked pork belly with Colcannon rosti, confit shallots, braised cabbage and bacon, jus	

CHAR-GRILLED STEAKS	
220gm Cape Grim striploin	\$52
250gm Wanderer scotch	\$58
All steaks served with pomme puree, mushroom and tomato, onion rings choice of sauce and garlic butter - <i>whiskey, red wine jus/garlic herb butter (gf avail)</i>	

SLOW COOKED LAMB SHANK	\$48
with white bean cassoulet, pomme puree, gremolata & garlic crumbs (gf avail)	

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

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

WILD MUSHROOM RISOTTO	\$41
Mushroom medley, goats curd, walnuts and crispy kale (veg/gf)	

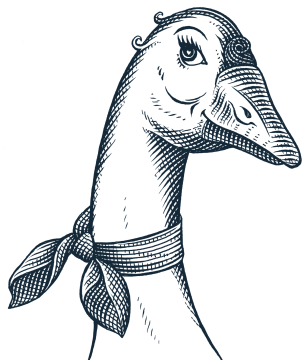
MARKET FISH OF THE DAY	
Please ask our staff for today's special	

WILD ROCKET SALAD	\$15
with parmesan and pear (veg/gf)	

ROAST BEETROOT SALAD	\$16
with red sorrel, goats curd & walnuts (gf/veg)	

IRISH MASH POTATOES (gf)	\$15
---------------------------------	-------------

CHIPS WITH AIOLI	\$14
(gf) Curry and other sauce +\$4	



DESSERTS

CRÈME BRULEE with house made shortbread and strawberries <i>(gf avail)</i>	\$19
STICKY DATE PUDDING with toffee sauce, brown bread and whisky ice-cream	\$19
APPLE AND RHUBARB CRUMBLE with spiced rum anglaise and vanilla ice cream	\$19
LAMINGTON with fresh berries and sorbet <i>(gf/vegan)</i>	\$19

CHEESES

SELECTION OF IRISH AND AUSTRALIAN CHEESE with quince, lavosh and walnuts	\$26
--	-------------

**Irish coffee and digestives available.*



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

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.*

