

SMALLS

Corn Trio VG LG 16

Grilled polenta, charred corn salsa & smoked corn cream with fried Tuscan kale

Spicy Eggplant VG LG 16

Stir-fried eggplant, chickpeas & tofu tossed in a chilli, garlic & soy dressing topped with fried shallots & sesame

Lamb Kofta LG DFO 15

Middle eastern spiced lamb kofta balls, served with a saffron & sumac yoghurt dressing

Halloumi LG V 17

Grilled halloumi served with olive tapenade & lemon scented salsa verde

Broccolini VG LG 14

Steamed broccolini, with Barfold olive oil, roasted almonds & sea salt

Onion Rings VG DF 13

Tempura onion rings served with chipotle spiced mayonnaise

Garden Salad VGO LG 15

Leafy greens, cucumber, cherry tomatoes, Spanish onion, edamame & quinoa topped with Meredith goats cheese, sea salt & Barfold olive oil

Bowl of Chips VG LG 12

With house seasoning, served with tomato relish & garlic aioli

SHARES

Grazing Board LGO 34

Selection of cured meats, marinated & pickled vegetables, dip & Meredith goats cheese, served with assorted breads and crackers

Halloumi & Terrine LGO 28

Grilled halloumi, chicken & pistachio terrine served with Dijon, port wine currants & lavosh crisps

Taco Bean Dip VGO LGO 34

Taco spiced beans in a rich tomato & herb sauce, topped with melted cheese, charred corn, capsicum & spring onion salsa. Served with crusty bread & corn chips

MAINS

Green Curry LGO DF 34

Slow cooked chicken pieces in a coconut & green curry sauce with lemongrass & ginger, served with jasmine rice & roti bread, topped with fragrant herbs

Chilli Prawn Linguini DFO 35

Sauteed prawn cutlets, cherry tomatoes & rocket cooked in a white wine, chilli & garden herb sauce, topped with shaved parmesan

Roasted Lamb Rump LG DF 37

Marinated lamb pieces, served with crushed herb potatoes, sauteed tuscan kale, caramelised shallots & mushrooms, topped with red wine jus

Cauliflower Steak VG LG 32

Grilled cauliflower, served on creamy parsnip & cumin puree with roasted carrot, leek & pumpkin

Hungarian Pot Pie DF 32

Tender pieces of Cape Grim beef cooked with our own Swamp Rat dark ale in a traditional Hungarian goulash style, served with puff pastry top, roasted pumpkin wedge & tomato relish

Lemon Pepper Calamari LG DF 32

Fried calamari with lemon pepper seasoning, served with crunchy Asian slaw, chips & nam jim dipping sauce

KIDS

Choose from:

Grilled Steak, Grilled Chicken Tenders, Chicken Nuggets, Pasta with Napoli Sauce & Cheese or Crumbed Fish 12

All served with chips & tomato sauce

Kids Desserts

Ice cream with Freddo frog & sprinkles ... 4

Choc Oreo mousse cup or Strawberry mousse cup ... 6

FOOD MENU

STEAKS

Rump 250g Pure Black Waygu, VIC LGO DFO 46
MSA Graded, Marble Score 6-7, barley fed

Porterhouse 280g Cape Grim, TAS LGO DFO 47
MSA Graded, Marble Score 3+, grass fed

Scotch Fillet 280g Bass Strait, VIC LGO DFO 53
MSA Graded, 100% grass fed

Sides (choose 2)

Garden Salad, Broccolini, Chips, Crushed Herb Potatoes, Creamy Slaw, Onion Rings

Sauces (choose 1)

Dijon, Garlic Butter, Red Wine Jus, 3 Pepper Spread, Creamy Mushroom Duxelles

Extra Side ... 4 Extra Sauce ... 3

BURGERS (all served with chips) LG Bun ... 3 DF Cheese ... 2

Beef Burger LGO DFO 28
Char grilled Angus beef pattie, bacon, caramelised beer onions, lettuce, tomato, cheddar, pickles, Dijon & tomato relish

Chicken Burger 28
Southern fried chicken, chipotle spiced aioli, jalapeños, creamy slaw, cheddar, onion ring topper

Veg Burger LGO VGO DFO 27
Zucchini & corn pattie, garlic aioli, tomato relish, lettuce & grilled halloumi

Tacos VGO DF 28
Grilled tortillas with leafy greens, crunchy slaw, tomato & charred corn salsa & chipotle aioli, with your choice of the following (1 only):
Crumbed Whiting, Taco Seasoned Pulled Chicken or Marinated Tofu

Steak Sandwich LGO DFO 32
Char grilled slices of scotch fillet with caramelised beer onions, bourbon bbq sauce, lettuce, pickles & cheddar

PIZZAS (9" Base) LG Base ... 4 DF Cheese ... 3

Garlic Pizza 18
Garlic oil base, mozzarella, rosemary & sea salt

Cherry Tomato 23
Napoli base, mozzarella, cherry tomato, topped with fried basil

Pumpkin Chorizo 28
Chipotle spice oil base, mozzarella, roasted pumpkin, chorizo, caramelised onion & rocket, topped with chipotle aioli

Mushroom 29
Garlic oil base, mozzarella, roasted mushroom, caramelised onion, rocket, Meredith goats cheese & pine nuts

DESSERT

Sticky Date Pudding 13
with butterscotch sauce & ice cream

Apple Pie Poppers 14
with cream & maple syrup (VG optional)

Belgian Waffles 16
with maple syrup, berry compote & ice cream

Lemon Tart 13
with cream & berry compote

Chocolate Lava Cake 16
with choc fudge ice cream

THANKS TO OUR LOCAL SUPPLIERS:

LANCEFIELD PROVIDORE, MACEDON RANGES HAPPY HENS,
BARFOLD OLIVES, GREENHAM BEEF, CAPTAIN SPICE CHAI TEA,
LONG PADDOCK CHEESE CASTLEMAINE, THAT LEAF MICROGREENS GISBORNE