

FOOD MENU

SMALLS

Pork Belly Bites LG DF 17

Tender pieces of pork belly in southern style bourbon sauce, served on crunchy slaw with fried shallots

Pumpkin Arancini VG LG 16

Roasted pumpkin & thyme arancini served with guacamole

Crab Cakes LG DF 17

Thai style crab cakes served with sriracha mayonnaise & micro greens

Onion Rings V 14

Tempura battered onion rings, served with chipotle mayonnaise

Brussels Sprouts LG 15

Roasted in pan with garlic butter, toasted almonds & grated cheddar

Heirloom Carrots LG VG 15

Roasted rainbow dutch carrots with pomegranate molasses dressing

Garden Salad LG VGO 15

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

Bowl of Chips LG VG 13

With house seasoning, served with roasted garlic aioli & tomato relish

SHARES

Grazing Board LGO 34

Selection of cured meats, Meredith goats cheese, marinated & pickled vegetables, beetroot hommus, served with lavosh crackers & grilled bread

Baked Camembert LGO V 36

Locally made camembert baked with herb oil & cranberry jelly, served with grilled bread & grissini sticks

Cheese Plate LGO LGO V 34

Trio of locally made cheese, served with quince paste, port wine currants, lavosh, sour dough fruit bread & fresh sliced pear

MAINS

Braised Beef Cheek Linguini DFO 36

Slow braised beef cheek in a rich red wine, tomato & rosemary sauce, served with fresh linguini tossed in lemon gremolata & topped with shaved parmesan

Steak & Stout Pie LG 34

Premium Cape Grim beef pieces, cooked with root vegetables in a rich gravy made with our own Colossus stout, topped with fluffy mash. Served with roasted heirloom carrots & spiced tomato relish

Roasted Duck Leg LG DF 34

Served on spiced sweet potato puree, sauteed green beans & cranberry jus

Lambs Fry & Bacon DFO 33

Gently pan fried, served with pearl barley cassoleet, garlic butter brussels sprouts & red wine jus

Baked Dukkah Salmon LG DF 36

Atlantic salmon topped with hazelnut & cumin spiced dukkah, served with scalloped potato, sauteed green beans & hollandaise

Calamari LG DF 33

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

Buddah Bowl LG DF 31

Winter vegetable buddah bowl of roasted sweet potato, heirloom carrots, fennel & brussels sprouts with quinoa salad & beetroot hommus
+ Goats Cheese 5 + Grilled Tofu 5 + Grilled Chicken Tenders 5

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 5

Choc Oreo mousse cup or Strawberry mousse cup 6

FOOD MENU

STEAKS

Porterhouse 280g Cape Grim, TAS LGO DFO **48**
MSA Graded, Marble Score 3+, grass fed

Scotch Fillet 280g Bass Strait, VIC LGO DFO **54**
MSA Graded, 100% grass fed

Sides (choose 2)
Garden Salad, Brussels Sprouts, Scalloped Potato, Chips, Creamy Slaw, Green Beans

Sauces (choose 1)
Dijon, Garlic Butter, Red Wine Jus, 3 Pepper Spread, Creamy Mushroom Duxelles, Hollandaise

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

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

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

Beef Burger LGO DFO **29**
Char grilled angus pattie, bacon, caramelised beer onions, lettuce, tomato, cheddar, pickles, Dijon & spiced tomato relish

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

Pulled Pork Sub LGO **32**
Slow cooked pulled pork with creamy slaw, cheddar & southern style bourbon sauce

Veg Burger LGO VG **28**
Crispy black bean pattie with rocket, tomato, roasted garlic aioli & guacamole

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

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

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

Pork Sausage **29**
Garlic oil base, mozzarella, roasted fennel, sliced pork sausage, caramelised onion & pine nuts

Pepperoni **27**
Napoli base, mozzarella, sliced mild pepperoni, chilli flakes & fried basil

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