



SOMETHING LITTLE TO SHARE

MARINATED MT ZERO WILD OLIVES, preserved lemon, rosemary, chilli (ve,gf).....	8
HUMMUS, dukkah, evoo, grilled flat bread (ve,gf opt)	12
CHIPOTLE CHICKEN TENDERS, celery, blue cheese sauce (gf)	15
SALT & SZECHUAN FRIED SQUID, chilli jam, lime (gf).....	15
CRUMBED GOATS CHEVRE, carrot puree, dukkah (v).....	14
QUESADILLA, refried smoked beans, charred corn, vegan 'cheese', corinader, lime (ve,gf)	15
LAMB RIBS, cumin yoghurt, pomegranate (gf).....	15
BEETROOT CARPACCIO, cauliflower cream, soft herb salad, toasted almonds (gf,ve).....	12

COUNTER MEALS

TOASTED CAULIFLOWER NACHOS avocado, pico de gallo, jalapeno, cauliflower cheese sauce (ve,gf opt).....	18
add brisket	5
CHICKEN PARMA ham, Napoli sauce, cheese, chips, cress salad, mustard vinaigrette.....	25
MELBOURNE BITTER MARKET FISH 'N' CHIPS cress salad, mustard vinaigrette, lemon, tartare	25
STEAK SANDWICH char-grilled scotch fillet, chilli jam, provolone, radicchio, caramelised onions, chips (gf opt)	25
250g ANGUS RUMP cress salad, chips, choice of garlic butter, mushroom or pepper sauce (gf opt)..	30
CLASSIC BEEF BURGER Angus beef, cheese, tomato, lettuce, pickles, mustard mayo, ketchup, chips (gf opt)	22
SOUTHERN FRIED CHICKEN BURGER buttermilk slaw, burnt chilli sauce, remoulade, chips (gf opt)	21
BEETROOT BURGER beetroot and chickpea pattie, lettuce, chilli jam, caramelised onion, chips (v,gf opt)	21

EXTRAS: CHEDDAR - 2 | EGG - 2 | BACON - 4 | BEEF PATTY - 6 | GF BUN - 1

MAINS

PAN SEARED SALMON FILLET, cauliflower puree, roast potatoes, broccolini, beetroot relish (gf).....	32
300g CHARGRILLED SCOTCH FILLET chimichurri, chipotle fried potato, smoked sweet potato crisps (gf).....	38
ORECCHIETTE cauliflower puree, semi dried tomato, charred asparagus, peas, toasted almonds (ve)	24
ROAST CHICKEN potato puree, asparagus, heirloom carrots, peas (gf).....	28

SOMETHING LARGE TO SHARE

SLOW ROASTED LAMB SHOULDER45 or CAULIFLOWER (ve).....	36
w. chickpea mujadarra, baba ghanoush, pickled red cabbage, pomegranate, mint, parsley & grilled flat bread (gf opt)	

SALADS

DUKKAH CHICKEN quinoa, pear, roasted red pepper, cress leaves, salted ricotta, toasted almonds (gf)	18
CARAMELISED PORK SLAW green papaya, carrot, napa cabbage, Asian herbs, chilli, fried shallots, peanuts (gf).....	18
GRILLED EGGPLANT grains, pulses, pomegranate, coriander, cumin yoghurt, grilled flat bread (v)	18

ON THE SIDE

CHIPS rosemary salt, aioli (v,gf)	9
GREEN SALAD cucumber, lettuce, shallot vinaigrette (v)	10
SEASONAL VEGETABLES toasted almonds, preserved lemon, olive oil (ve,gf).....	12
GRILLED FLAT BREAD dukkah, olive oil (v)	8

DESSERTS

APPLE & RHUBARB CRUMBLE ginger, coconut crumb, vanilla ice cream (v).....	13
STICKY DATE PUDDING butterscotch sauce, vanilla ice cream (v)	13
CHOCOLATE MOUSSE orange, almonds, strawberries (v)	13

>>>> PLEASE ORDER AND PAY AT THE BAR <<<<

V - Vegetarian | VE - Vegan | GF - Gluten Free

SPARKLING WINE

Serafini & Vidotto Prosecco, Veneto, Italy	11/53
Markview Sparkling, Multi-Regional, NSW	8.5/38
Chevalier NV Brut Blanc de Blancs, Nuits-Saint Georges, France	60
Cremant D'Alsace NV Brut, Alsace, France	70

WHITE WINE

Kindred Spirits Sauvignon Blanc, Marlborough, New Zealand	9.5/46
Markview Sauvignon Blanc, Multi-Regional, NSW	8.5/38
Chrismont Riesling, King Valley, Vic	10/48
Mandoleto Pinot Grigio, Veneto, Italy	9.5/46
Under & Over Pinot Gris, King Valley, Vic	9/43
Dead Man Walking Pinot Gris, Adelaide Hills, SA	53
Drake Chardonnay, Yarra Valley, Vic	10/48
River Retreat Moscato, Murray Darling, NSW	8.5/38

ROSE

Rose de Loire, Loire Valley, France	10/48
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RED WINE

Altacena Tempranillo, Manchuela, Spain	9.5/46
Markview Cabernet Merlot, Multi-Regional, NSW	8.5/38
Hither & Yon Cabernet Sauvignon, McLaren Vale, SA	10.5/50
La Pazza Vita Pinot Noir, Aude Valley, France	9/43
California Dreamin' Pinot Noir, Yarra Valley VIC	10/48
Primrose Path Shiraz, McLaren Vale, SA	9/43
Woods Crampton Shiraz, Barossa Valley, SA	10/48
Partisan 'Trench Coat' GSM, McLaren Vale, SA	50

COCKTAILS

Espresso Martini - Kahlua, Vodka, Espresso	16
Tommy's Margarita - Tromba Blanco, Pierre Ferrand Dry Curacao, Lime, Agave Nectar	18
Aperol Spritz - Aperol, Prosecco, Soda Water, Orange	14
Bloody Mary - Vodka, Lemon, Bloody Mary House Mix, Olives, Celery	15

BOTTLED BEER

PALE ALE

4 Pines Pale	9.5
Mt Goat Pale	9.5
Mt Goat Summer Ale	9.5
O'Brien Pale Ale (gf)	9.5
Furphy Refreshing Ale	8.5
Stone & Wood Pacific Ale	9.5

AMBER ALE

Mt Goat Fancy Pants can	9.5
Little Creatures Rogers 3.8%	9

I.P.A

Koinda Black I.P.A	10.5
Hawthorn Brewing Co I.P.A	10.5

GOLDEN ALE

Fuck The Rent	9.5
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WHEAT BEER

Hoegaarden	9.5
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LAGER / PILSNER

Corona	9
Stella Artois	9
Asahi	9
Melbourne Bitter	7.5
Victoria Bitter	7.5
Cascade Premium Light 2.6%	7

STOUTS / DARK ALES

Guinness	10
3 Ravens Dark Smoke Beer	10
Moon Dog Mack Daddy Dark Ale	9.5
O'Briens Brown Ale (gf)	10.5
Abbotsford Stout	8.5

CIDER / OTHER

Murray's Apple Shack Cider	9.5
Dirty Granny Cider	8.5
Mercury Cider (dry / draught)	7.5
The Hills Pear Cider	10
Brookvale Union Ginger Beer	13.5