

FOOD MENU

SMALL PLATES

Fried Cauliflower VG LG 14

Lightly dusted in a Mediterranean spiced rice flour, served with turmeric aioli

Pumpkin Arancini VG LG 14

Roasted pumpkin arancini served with chipotle mayonnaise

Zucchini & Chickpea Fritter VG LG 16

Grilled zucchini fritters with chickpeas and fresh garden herbs served with a tomato and charred corn salsa

Soft Shell Crab LG DF 17

Fried soft-shell crab served with a kim chi & wakame salad with nam jim dipping sauce

Bruschetta VGO 16

Grilled Turkish bread, topped with tomato, Spanish onion & basil salsa, crumbled Meredith goats cheese and balsamic glaze

SHARE BOARDS

Dips VG LGO 22

Beetroot hummus, roasted eggplant and sumac served with char grilled Turkish bread & olive oil

Cheese Board LGO 29

French inspired locally made cheese, comprised of mature cheddar, blue vein & camembert. Served with fresh pear, muscatels & quince paste with lavosh & grilled fruit sour dough

Grazing Board LGO 29

A selection of items to graze including, pickled & marinated vegetables, cured meats, dip, goats cheese, lavosh & grilled bread

O OPTION. LG LOW GLUTEN. DF DAIRY FREE. V VEGETARIAN. VG VEGAN

LARGE PLATES

Seafood Basket 36

Crumbed whiting bites, calamari, battered prawns & soft shell crab served with chips & cocktail sauce

Duck Linguini DFO 32

Confit duck leg in a cherry tomato & garden herb ragu with fresh linguini topped with shaved mature cheddar

Chicken Ranch Bowl LG DFO 30

Grilled chicken tenderloins with a bowl of cos leaves, avocado, cucumber, cherry tomato, bacon & red onion with a side of ranch dressing

Szechuan Calamari LG DF 32

Fried calamari lightly dusted with Szechuan seasoning, served with Asian slaw, chips & lime aioli

King Oyster Mushroom VG LG 27

Grilled king oyster mushrooms with crushed herb potato, roasted cherry tomato, pea puree & truffle mayonnaise

Beef Pot Pie DF 30

Cape Grim Beef, mushroom & roasted garlic pie, marinated in our Swamp Rat Dark Ale, served with a roasted pumpkin wedge & tomato chutney

SIDES

Bowl of Chips VG LG 12

Seasoned with rosemary sea salt & served with garlic aioli & tomato relish

Garden Salad LG VGO 12

Leafy greens, cucumber, red onion, cherry tomato, edamame & quinoa topped with Meredith goats cheese

Broccoli LG VG 10

Steam broccoli, topped with toasted almonds & salsa verde dressing

Onion Rings VG 10

Battered onion rings served with chipotle mayonnaise

Coleslaw LG 8

Red cabbage, spring onions, carrots & wombok in a creamy slaw dressing

FOOD MENU

STEAKS

Rump 250g Pure Black Waygu, VIC LGO DFO 44
MSA Graded, Marble Score 6-7, Barley Fed

Porterhouse 280g Cape Grim, TAS LGO DFO 45
MSA Graded Marble Score 3+ ,100% Grass Fed

Scotch Fillet 300g Bass Strait, VIC LGO DFO 53
MSA Graded 100% Grass Fed

Sides (choose 2)

Garden salad, chips, crushed herb potatoes, slaw, broccolini, battered onion rings, roasted pumpkin

Sauces (choose 1)

Dijon, red wine jus, garlic butter, chimichurri, bourbon spiced steak sauce, truffle mayonaise

Add Extra Side ... 4 Extra Sauce ... 3 Add Pepper Crust ... 2

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

Southern Fried Chicken Burger 28
Buttermilk marinated chicken with a crunchy southern style coating served with creamy slaw, fried jalapenos, cheddar & chipotle mayo

Beef Burger LGO DFO 27
Char grilled Angus beef patty, bacon, lettuce, tomato, cheddar, caramelized onion, pickles, dijon & tomato relish

Veg Burger VG LGO 27
Spiced pea & spinach pattie, served with beetroot hummus, vegan cheddar, lettuce tomato & aioli

Tacos VGO DF 28
Grilled tortillas with chipotle mayo, leafy greens, creamy slaw & tomato & charred corn salsa with your choice of the following (1 only)
Crumbed whiting | Pulled Pork & sticky bourbon sauce | Grilled Tofu

Steak Sandwich DFO 32
Grilled slices of scotch fillet with caramelized onion & bourbon spiced sauce, lettuce, caramelised onion, pickles & cheddar

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

Roasted Garlic 17
Garlic oil, mozzarella, rosemary & sea salt

Cherry Tomato & Ham 23
Napoli base, mozzarella, shaved ham, cherry tomato with fried basil

Mushroom 26
Roasted mushrooms, caramelised onion, blue cheese, pine nut, truffle mayo & spring onion

Spicy Roasted Pumpkin & Chorizo 28
Chipotle pepper sauce base, mozzarella, caramelised onion, goats cheese & spring onion

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 Ice Cream 4
With freddo frog & sprinkles

DESSERT

Sticky Date Pudding 10
with butterscotch sauce & ice cream

Apple Pie Poppers 12
with cream & maple syrup (VG optional)

Belgian Waffles 15
with maple syrup, berry compote & ice cream

Lemon Tart 10
with cream & berries

Chocolate Lava Cake 15
with choc fudge ice cream