



ENTREES

House made, high country farm pork belly sausage roll w bush tomato ketchup & romesco mayonnaise / **12.5**

Kingfish sashimi w turmeric vinaigrette & curry leaves / **14**

Scotch eggs: Classic sausage and red wine, and a smoked fish and curry filling / **17**

Zucchini & mint doughnuts, labneh, pickled cucumber, spinach puree, reggiano / **14**

Butterflied king prawns, braised baby fennel, grilled chorizo, with prawn & shellfish bisque / **17**

MAINS

Market fish of the day, with chefs' garnish of choice / **MP**

Textures of carrot salad w smoked potato puree, toasted almonds, carrot top pesto / **27.5**

Brown ale buttered Bannockburn chicken with corn puree, braised golden beetroot, asparagus and crispy chicken skin / **32**

12 hour braised Cape Grimm short rib with aerated potato puree, broccoli / **35**

FROM OUR CHAR GRILL

60 day aged Gippsland 300g Porterhouse with Mustard and Jus, served with spiced onion rings / **38**

60 day aged Gippsland 450g Ribeye with Mustard and Jus, served with hand cut chips / **59**

Charred Pepper Berry Wallaby, with watercress salad and a balsamic and red wine reduction / **32**

House minced angus beef burger, bacon, cheese, tomato ketchup, seeded mustard, lettuce and pickles and hand cut chips / **20**

SIDES

Hand cut russet chips w bush tomato ketchup / **9**

Spiced cauliflower, pickled chilli & beetroot relish / **9**

Braised leeks, salted ricotta / **9**

Duck fat potatoes w rosemary aioli / **12**

Radicchio salad w pecorino vinaigrette / **8**

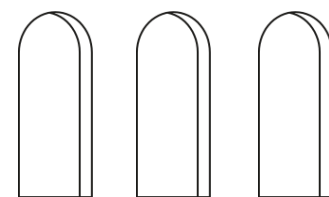
SOMETHING SWEET

Strawberries & Cream: New season strawberries, white chocolate ice-cream, sugar tuille / **15**

Lemon cheesecake w/ turmeric crumb, sultanas, date gel & almond wafer **15.5**

Cheese board with apple, quince, whiskey, honey grapes, house made lavosh / **26**

Hazelnut, dark ale & espresso cocktail w house fudge / **19**



All produce on our menu is either grass fed, free range or ethically sourced.

Please advise staff of any dietary requirements.

15% Surcharge applies on public holidays

WINE BY THE GLASS

Bubbles

NV Ruggieri Prosecco DOC **9**
(Veneto Italy)

White

2015 Mt Vernon Sauvignon Blanc **9**
(Marlborough NZ)

2015 San Pietro Pinot Grigio **9.5**
(Mornington Peninsula Vic)

2015 Xanadu Exmoor Chardonnay **10**
(Margaret River, WA)

2015 Castelli Riesling **12**
(Porongurup WA)

Rosé

2016 Kennedy Rose **11**
(Heathcote Vic)

Red

2014 Round Two Cabernet Sauvignon **9.5**
(Barossa Valley SA)

2014 Cooper Burns Shiraz **9.5**
(Barossa Valley SA)

2014 Tenuta Ulisse Montepulciano **10**
(Abruzzo Italy)

2015 San Pietro Pinot Noir **11**
(Mornington Peninsula Vic)

Sticky

2012 Gapstead 'late harvest' Riesling **10**
(King Valley Vic)

TAP BEER/CIDER

Stone & Wood Lager pot **6**
pint **11**
Sample Gold Ale pot **6**
pint **11**
2 Brothers 'Growler' Brown Ale pot **5.5**
pint **10**

COCKTAILS

Bloody Mary **17**
Vodka, sherry, mescal, coriander & tomato juice

Boulevardier **18**
Bourbon, sweet vermouth & Campari

Basil Julep **17**
Bourbon, lemon myrtle & native thyme w basil

Hello Sailor **17**
Cold brew coffee, spiced rum & cinnamon

Sly Tai **18**
White rum, cachaça w smoked pineapple shrub

Smash Bandicoot **18**
Vodka, kumquat & pomegranate w cinnamon

Texas In July **19**
Coconut washed rum old fashion

Fudge me now **19**
Hazelnut, espresso, dark ale w fudge

Thyme Crisis **21**
Gin, sloe berry, elderflower & thyme

Classic cocktails available on request

BOTTLED BEER/CIDER

Coopers pale ale **8.5**

The Hills apple cider **9**

Gypsy pear cider **9**

Stone & wood pacific ale **9.5**

Melbourne bitter long neck **9.5**

Kung Foo rice lager **9.5**

Brookvale ginger beer **10**

Pirate life throwback IPA **9**

Any time IPA **9.5**

Barrow boys pale **9.5**

White rabbit dark ale **10**

Beechworth pale ale **10.5**

Pirate life hopco **11**

Panhead 'Lola Deville' Saison 440ml **16**

Chimay blue **18**



: @holla_melbourne