

DRINKS MENU
ON
REVERSE

PUBLIC BAR



Menu

SMALL

- Mixed olives 6
- Salted beer nuts 6
- Fried pickles with aioli 4
- Crackle & Co. pork scratching with house made apple sauce 7
- Barramundi croquettes crumbed with lemon, dill and saffron mayo 14
- Crispy fried chicken wings with cider and tarragon 14
- Polenta chips with parmesan and truffle 12
- Shoe string fries 8
- Triple cooked fat chips 9

LARGE

- Local baby Calamari, lightly fried with rocket and aioli 22
- Raw vegetable garden "Crudités" with blue cheese dip 22
- Charcuterie plate: Prosciutto, Greenvale acorn fed coppocolo, veneto pork and beef salami, smoked hock terrine, farmhouse pate, house pickles, warm flat bread 26
- Steak frites: Grilled 220g Wilderness Beef, grass fed scotch fillet, Esk Valley (TAS) frites, café de Paris butter 32
- Pale ale battered flathead and triple cooked chips with mushy peas 28
- Chicken Parma: schnitzel, shaved ham, tomato, cheese and shoestring fries 26
- Chicken Pie: with hand cut chips, garden peas, fennel & mint salad 24

Oyster Bar

SHUCKED TO ORDER WITH
MIGNONETTE SAUCE OR
KILPATRICK

—	—
HALF DOZEN / 24	—
DOZEN / 40	—

SANDWICHES

- Classic burger with heritage bacon, sweet mustard, aged cheddar, dill pickles and shoestring fries 19
- Porchetta sandwich with cos lettuce, mayo and grilled eggplant 18
- Buttermilk shrimp Po'boys with coleslaw 11

PIZZA ALL 18

- ### ROSSE
- MARGHERITA**
Cherry tomato, fior di latte, basil and oregano
- CALABRESE**
Hot salami, dried ricotta, pickled chilli and wild olives
- CAPRICIOSA**
Greenvale ham, artichoke, mushroom and tomato
- PANCETTA**
Pancetta, pickled chilli, broccolini
- CHORIZO**
Chorizo sausage, pepperonata and truffle pecorino
- ### BIANCHE
- SAN DANIELE**
San Daniele prosciutto, fior di latte, cherry tomatoes, rocket and pear
- GAMBERI**
Old Bay spiced prawns, fior di latte, and red onion jam
- FUNGHI**
Wild mushrooms, fresh herbs, fior di latte and mozzarella

DESSERT ALL 14

- Soft centred chocolate fondant, nut brittle, peanut butter & jelly ice cream
- Buttermilk panna cotta, strawberry granita, lemon sorbet
- Tarte fine, passionfruit curd, Italian meringue, raspberry sorbet
- Assortment of ice cream
- Affogato with amaretto liqueur

CHEESE 22

A selection of international and local cheese, fig and walnut bread, quince paste and muscatels

UNDER 12'S ALL 12

- Spaghetti Bolognese and Parmigiano
- Spaghetti Pomodoro and Basilico
- Kids cheeseburger with shoestring fries
- Pizza:
 - Margherita
 - Ham, pineapple
- Mini minute steak with shoestring fries and salad
- Scoop of vanilla or chocolate ice cream 3

KIDS DRINKS ALL 5

- Chinotto, Pompelmo Grapefruit
- Mandarino, Coca Cola,
- Diet Coke, Ginger Beer

SUNDAY

Sunday Bloody Sunday

BLOODY MARYS

BLOODY MARYS BLOODY MARIAS
BLOODY MARIOS RED SNAPPERS

\$25 ROTATING WEEKLY ROAST

\$10

MONDAY

STEAK DAY

\$25 350GR	\$40 700GR
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TUESDAY

Champizza

PIZZA \$10.00	MOET \$60.00
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PUBLIC BAR

Menu

FOOD MENU
ON
REVERSE

WINE

CHAMPAGNE & SPARKLING

SPARKLING NV Domain Chandon
Brut Yarra Valley 9.5

PROSECCO NV Dal Zotto Pucino
King Valley 8.5

CHAMPAGNE NV Moët & Chandon
Imperial Epernay 18

WHITE

SAUVIGNON BLANC
Babich 'Black Label' 2015
Marlborough 8.5

CHARDONNAY Are You Game? 2013
Strathbogie Ranges 9

PINOT GRIGIO Corte Giara 2015
Alto Adige 9.5

RIESLING Tar & Roses 2014
Nagambie 10.5

PINOT GRIS Tim Adams 2016
Adelaide Hills 11

CHARDONNAY Toolangi 2015
Yarra Valley 12

RED

CABERNET SAUVIGNON
Bleasdale 'Mulberry Tree' 2013
Adelaide Hills 8.5

SHIRAZ Are You Game? 2013
Strathbogie Ranges 9

MERLOT Vieux Naudin 2012
Bordeaux 10

SANGIOVESE Pizzini 'Nona
Gisella' 2013 King Valley 10

SHIRAZ Langmeil 'The Long
Mile' 2015 Barossa Valley 11

PINOT NOIR Giant Steps 2015
Yarra Valley 12.5

ROSE

ROSE Domaine De Triennes 2015
Provence 10

DESSERT

MOSCATO Alasi Moscato D'Asti
2014 Piedmont 9

SEMILLON St Croix Du Mont 2008
Chateau du Pavillon 12

MUSCAT A'PETITS Torbreck 'The
Bothie' 2013
Barossa Valley 11.5

OUR BEER

COLONIAL BREWING CO. 330ML/510ML

Draught (Kolsch) 6.5/11

Small Ale 3.5% 5.5/9.5

Witbier 7/12

Pale Ale 6.5/11

IPA 7/12

DRAFT BEER 285ML/570ML

Asahi Lager
Japan 8.5/17

Carlton Draught
Victoria 5/10

Little Creatures Pale Ale
Western Australia 6.5/13

Melbourne Bitter
Victoria 5.5/11

Mountain Goat Fancy Pants
Victoria 6/12

Peroni Nastro Assuro
Italy 8/16

Stone & Wood Pacific Ale
New South Wales 6/12

Barrow Boys Pedlers Pale
Victoria 6/12

Young Henrys Real Ale
Victoria 6/12

2 Brothers Lazy Boy IPA
Victoria 6/12

LOCAL BOTTLED BEER

Barrow Boys Stormy Lager
Victoria 10

Boatrockers 'Big Love'
Suburban Pale
Victoria 10.50

Cascade Premium Light 2.6%
Tasmania 5

Colonial Draught (Kolsch) Can
Western Australia 8

Colonial Small Ale Can 3.5%
Western Australia 8

Coopers Sparkling Ale
South Australia 8.5

Crown Lager
Victoria 9

Feral Brewing 'Sly Fox'
Summer Ale
Western Australia 9.5

Hargreaves Hill Stout 6.2%
Victoria 12.5

Mountain Goat Steam Ale
Victoria 9.5

2 Brothers 'Grizz' Amber Ale
Victoria 11

Two Birds Sunset Ale
Victoria 10

INTERNATIONAL BOTTLED BEER

Birra Moretti
Italy 8.5

Corona Extra
Mexico 9

Kronenbourg 1664
France 8.5

Quilmes
Argentina 8.5

Samuel Adams Boston Lager
USA 8.5

Sapporo Draft Can 650ml
Japan 14.5

Timothy Taylor's
Landlord Pale Ale 500ml
England 15.5

Tui East India Pale Ale
New Zealand 8.5

CIDER

Cheeky Rascal Apple
Victoria 5.5/11

Gypsy Pear
Victoria 9.5

Young Henrys 'Cloudy Cider'
NSW 8.5

WEDNESDAY



HAPPY HOUR ALL DAY WEDNESDAYS

\$15 CLASSIC PARMA
WITH SHOESTRING FRIES

\$5 COLONIAL SCHOONERS

\$5 CARLTON DRAUGHT POTS

\$5 CIDER POTS

\$1 OFF ALL WINE
BY THE GLASS

\$12 MÔËT & CHANDON
CHAMPAGNE

\$2 NATURAL OYSTERS BY
HALF DOZEN OR DOZEN