

Smaller Meals

Spaghetti Bolognese 16
Slow Cooked Beef Bolognese on Spaghetti, Topped with Shaved Parmesan

Fish and Chips 16
Crispy Beer Battered Whiting, served with Chips, Salad and Tartare

Slow Roasted Lamb Shoulder 20
Slow Roasted Lamb Shoulder with Braised Cabbage, Crispy Chat Potatoes, Chimichurri and Jus

Smoked Beetroot and Pea Risotto (Vegan) 14
Smoked Beetroot Risotto with Green Peas Topped with Fried Kale, Puffed Wild Rice and a Fennel Seed Crumb
Add Goat Cheese... 18

Pub Favourites

Chicken Parma 28
Panko Hand Crumbed Chicken Thigh Fillet, Served with Chips and Green Salad

Eggplant Parma (Vegan Option by Request) 22
Served with Chips and Green Salad

Fish and Chips 33
Crispy Beer Battered Whiting, Chips, Salad, Pickles, Tartare and Lemon Wedge

Salt and Pepper Calamari (Mild) 32
Tender Calamari Strips Fried in Szechuan Flour, served with Chips, Green Salad, Tartare and Lemon Wedge

Beef Burger 24
Grilled Beef Patty with Cheese, Tomato, Lettuce, Pickles and Special Sauce, on a Toasted Brioche Bun, served with Chips

Porterhouse Steak 36
250g Premium Grilled Porterhouse Steak, Grilled Vegetables, Crushed Fried Chat Potatoes with Sauce of Choice

Eye Fillet Steak 45
200g Premium Grilled Eye Fillet Steak, Grilled Vegetables, Crushed Fried Chat Potatoes with Sauce of Choice

Mains

Jamaican Jerk Ribs (Medium Spice) 42
Jamaican Style Jerk Pork Ribs served with House Made Corn Bread, Apple Slaw and Chips

Braised Beef Cheek 34
Slow Braised Beef Cheek served with Celeriac Puree, Steamed Greens and Beef Crisps

Slow Roasted Lamb Shoulder 38
Slow Roasted Lamb Shoulder with Slow Braised Cabbage, Crispy Chat Potatoes, Chimichurri and Jus

Market Fish 34
Market Fish En Papillote with Crispy Chat Potatoes and Steamed Greens

Garlic and Chilli Mussels (Medium Spice) 32
Steamed Chilli and Garlic Mussels finished with Basil served with Toasted House Made Focaccia

Smoked Trout Salad 30
(Vegetarian Option Substitutes Trout for Smoked Tofu - \$28)
Hot Smoked Trout with Crispy Chat Potatoes, Fermented Mustard Cream, Fresh Watercress, Pickled Vegetables, Shallot and a Sesame Crumb

Seafood Pasta 35
Market Selected House Marinara with Chilli, Fresh Mussels, Market Fish, Calamari and Prawns

Smoked Beetroot and Pea Risotto 30
Smoked Beetroot Risotto topped with Peas, Fried Kale, Puffed Wild Rice and a Fennel Seed Crumb
Add Goat Cheese... 34

Sides

Crispy Chat Potatoes 12
With Grated Parmesan and Candied Jalapeno

Charred and Steamed Veg 12
With Sumac Labneh and Savoury Granola

Braised Cabbage 8
Slow Braised Cabbage with Sticky Balsamic and Savoury Granola

Green Salad 8
Salad Greens, Cherry Tomatoes, House Dressing, Savoury Granola

Bowl of Chips 10
Served with Tomato Sauce

Sauces

Jus, Mushroom Jus, Peppercorn Jus 5
Garlic Butter, Cowboy Butter, Tartare Sauce, Burger Sauce 4

Tomato Sauce, Aioli, Pub Gravy 3

Kids Menu

Spaghetti Bolognese	14
Traditional Beef Bolognese and Spaghetti, topped with Grated Tasty Cheese	
Fish and Chips	14
Crisp Beer Battered Whiting served with Chips and Tomato Sauce	
Chicken and Chips	14
Chicken Strips Coated in Panko Crumbs, served with Chips and Tomato Sauce	
Mini Chicken Parma	15.5
Chicken Parma served with Chips and Tomato Sauce	
Cheeseburger	14
Grilled Beef Patty with American Cheese and Tomato Sauce On a Toasted Brioche Burger Bun, served with Chips and Tomato Sauce	
Kids Dessert	10
Vanilla Ice Cream with Chocolate Topping	

Desserts

Deconstructed Ruffalo	15
Roasted Almond Parfait served with Whipped Coconut Cream, Desiccated Coconut and Freeze Dried Fruits	
Raspberry and Chocolate Brownie	15
House Baked, Served with Yarra Valley Chocolaterie Chocolate Ice Cream, Berry Coulis and Seasonal Fresh Berries	
Tiramisu Pavlova	15
Individual Pavlova served with Wattle Seed and Dark Chocolate Cremeux, Coffee Mascarpone finished with a Brandy Snap And Cocoa Powder	
Sticky Date Pudding	15
Hot Sticky Date Pudding served with Yarra Valley Chocolaterie Vanilla Bean Ice Cream	
Berry Sorbet Bowl	15
Yarra Valley Chocolaterie Berry Sorbet, Topped with both Fresh and Freeze Dried Seasonal Fruits	

We will endeavor to cater to dietary requirements, please ask our friendly staff.
Our kitchen contains traces of gluten, nuts, seafood and other allergens.

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Starters

Garlic Bread	6
Crusty Sourdough Baguette with Seasoned Garlic Butter. Add Cheese... 8	
Garlic and Parmesan Wings	15
Golden Fried Chicken Wings Coated in a Savoury Garlic and Parmesan Butter served with a Lemon Wedge	
Bone Marrow	18
Roasted Bone Marrow served with a Herb and Caper Gremolata and Toasted Ciabatta Bread	
Mushroom Bruschetta	22
Pickled, Fried and Smoked Wild Mushrooms served on a House Made Toasted Focaccia Bread, with Goats Cheese, Puffed Wild Rice Crumb and a Aromatic Truffle Oil Snow	
Salt and Pepper Calamari (Mild)	18
Fried Calamari with Szechuan Pepper Seasoning, Tartare and Lemon Wedge	
Scallops	22
Butter Roasted Scallops with Cowboy Compound Butter <i>(3 per serve)</i>	
Prawns	18
Whole Fried School Prawns with Chipotle Aioli and Lemon Wedge	
Dips and Bread	22
Toasted Sourdough with Fresh House Made Dips	
Ploughman Board	32
Local Cured Meats, Locally Sourced Cheeses, House Made Terrines, Dips, Pickles and Fresh Seasonal Fruits	

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