



## Smalls

EVERYTHING WINGS	SML (8) \$10
	BIG (16) \$18
SAUCE OPTIONS: SOY, JAGGERY & CHILLI GLAZED CHICKEN WINGS KINDA HOT SAUCE - TOSSED WITH SESAME SEEDS, POPPY SEEDS & FRIED SHALLOTS	

SALT & VINEGAR EDAMAME WITH FINGER LIME WARM SOY BEANS IN THE POD WITH RICE WINE VINEGAR, MURRAY RIVER PINK SALT & PINK FINGER LIME - GF OPTION AVAILABLE	\$6
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WARM CAMILO OLIVES & LEMON with ROSEMARY	\$8
ROASTED ALMONDS WITH FRIED BREAD - GF OPTION AVAILABLE	

PORK MEATBALLS	\$8
WITH SOUR CHERRY & RED ONION JAM (6)	

LAMB RIBS BAKED IN HONEY, LEMON, GARLIC & WHITE WINE	\$13
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VEGAN SPICED POTATO CAKES WITH COCONUT MILK TZATZIKI (3)	\$8
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## Medium

ROB'S REUBEN OUR CORNED SILVERSIDE COOKED WITH SPECIAL POSH BEER, 3 PIECES OF DARK RYE BREAD, RUSSIAN DRESSING, SWISS CHEESE, SEEDED MUSTARD AND WINE SAUERKRAUT. TOASTED. Served with SOME PROPER CHIPS & OUR CHUTNEY	\$15
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GOLDFIELDS FARMHOUSE BRIE BAKED WITH GARLIC AND THYME SERVED WITH ENBOM HONEY, PEPPER & OUR EGG BREAD - GF OPTION AVAILABLE	\$19.5
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CHICKPEA & PUMPKIN HUMMUS SERVED WITH CRUMBLED MINCED LAMB, ROTI AND LEMON WEDGES - GF OPTION AVAILABLE	\$22
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OXTAIL SPRING ROLLS IN BRIK PASTRY WITH OXTAIL SAUCE (2)	\$15
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BAKED EGGPLANT, TOMATO & HERBS SERVED WITH PINE NUT COCONUT MILK & CURRANT RICE	\$18
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## Share

CHEESE PLATTER WITH PICKLED GRAPES AND CARTA MUSICA FLAT BREAD	POA
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CHOOSE ONE OR ALL OF OUR CHEESES. 50 GRAM PER CHEESE QUANDONG PASTE OR PRICKLY PEAR PASTE (SUBJECT TO AVAILABILITY)	\$7
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MEAT PLATE WITH RED WINE SAUERKRAUT & BREADS CHOOSE ONE OR ALL OF OUR CURED MEATS. 50 GRAM SERVE PER MEAT	POA
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TABLE PICNIC CHOOSE FROM ALL OF OUR MEATS AND CHEESES AND ADD OTHER CHOICES FROM OUR MENU	POA
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OUR SAUCES	\$4
BACON JAM GARLIC AIOLI with PINK FINGER LIME OUR CHUTNEY BLOODY MARY SAUCE	

## Large

CHARRED PICKLED PEAR SALAD CRISP BACON, SALAD LEAVES, MINT, CRUSHED PISTACHIO, SHREDDED RICOTTA SALATA CHEESE & CHARRED PICKLED PEAR OLIVE OIL & RED WINE VINEGAR DRESSING - (CIDER VINEGAR FOR GF) ADD EXTRA POACHED CHICKEN \$5	\$19
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HANGAR STEAK GARLIC & OLIVE OIL MASHED POTATO, SWEET & SOUR PICKLED VEG (BEST SERVED MEDIUM RARE)	\$22
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RUMP STEAK 350G SERVED WITH CHARRED CARROTS & PROPER CHIPS with BUSH TOMATO DUST	\$34
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SAUCE OPTIONS: GENTLEMAN'S RELISH / GARLIC BUTTER / TRUFFLE BUTTER	
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SPICED FRIED CHICKEN TWO FRIED THIGH PIECES WITH BLOODY MARY SAUCE & BACON JAM SERVED WITH PROPER CHIPS with BUSH TOMATO DUST	\$25
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ROAST PORK FILLET & SOY CARAMEL SAUCE SERVED WITH CARROT & CUMIN PUREE: CABBAGE, FENNEL, APPLE & PANCETTA BRAISE	\$29
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DUCK PIE SERVED WITH RED WINTER SALAD, PICKLED GRAPES	\$25
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FISH PLATE SMOKED RAINBOW TROUT, SMOKED SALMON ON LEEK PIKELETS WITH PICKLED CUCUMBER, HENS EGG, WARM BACON WRAPPED SMOKED EEL, PINK FINGER LIME AIOLI	\$26
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RHUBARB & LENTIL VEGAN CURRY SERVED WITH RADICCHIO & RED ONION SALAD & FRIED WILD RICE WITH SPRING ONIONS, ROAST PEANUTS & CORIANDER	\$25
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## Sides

OUR MILK BREAD ROLL & BUTTER	\$2
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PROPER CHIPS WITH BUSH TOMATO DUST	\$6.5
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OUR POTATO GEMS - GF	\$6.5
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RADICCHIO, BLUE CHEESE, ROAST BEETROOT, CANDIED SANDALWOOD NUTS & RED WINE VINAIGRETTE	\$8.5
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WILTED GREENS, SESAME OIL, LEMON JUICE - GF	\$6.5
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FRIED WILD RICE WITH SPRING ONIONS, ROASTED PEANUTS & CORIANDER	\$6.5
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MON - THURS 11AM TO 10PM  
FRI - SAT 11AM TO 12AM  
SUNDAY - ROAST DAY W' JAZZ  
#THEMUNSTER





## Sweeties

ALL SWEETS \$14

BLACK CAKE WITH CHEDDAR CHEESE & APPLE

### CHOCOLATE RIPPLE CAKE

OUR SPECIAL CHOCOLATE BISCUITS, RASPBERRIES, FRANGELICO, CHOCOLATE SAUCE, CREAM & HAZELNUTS

LEMON ASPEN STEAMED PUDDING WITH VANILLA ANGLAISE

### SALTED ROSE & HONEY PIE

SERVED WITH DOUBLE CREAM

CAKE SURCHARGE \$4 PER PERSON

## Glossary

JAGGERY is a type of sugar

EDAMAME are soy beans in the pod

PINK FINGER LIMES are a bush food

BUSH TOMATO is KUTJERA a native desert berry

ENBOM HONEY is from Dunnstown

CARTA MUSICA is a very thin flat bread said to resemble a sheet of music

QUANDONG is a native bush fruit

GENTLEMANS RELISH is an anchovy based butter

SANDALWOOD NUTS are a bush food

BLACK CAKE is from my Great Aunts 100 year old recipe book.

## Drinks

### Wine

#### SPARKLING / BUBBLY THINGS

##### 2010 Lili - Sparkling, ARARAT

Chardonnay Pinot Noir, Soft, smooth and approachable 70% Chardonnay/30% Pinot Noir. Pale straw in colour, it has an incredibly bready nose and lemon-like chardonnay overtones. On first sip taste creamy bead of bubbles with dry finish.

##### 2016 Quealy - Secco Splendido, MORNINGTON

Metodo Ancestrale is the rural method of making sparkling wine. Sun kissed, ripe grapes are pressed and the juice fermented, sweet bubbly Mascato. Nice and Sweet.

##### 2012 Blue Pyrenees - Brut, AVOCA

Red & green apple fruit flavours. The lively palate is driven by a fresh acidity, which lingers harmoniously with the aged complexity.

#### PINK BITS

##### 2016 Umbrella Man - Rose, BEAUFORT

Pale pink and salmon in hue, this Pinot Noir Rose has wonderful aromatics of rose petals, strawberry, blossom and a hint of cherry.

##### 2015 Quealy - Rosarto, MORNINGTON PENISULA

The bosses favourite - Lovely Crisp Rose, very drinkable with easy Tannins. What no Sulphar !!

#### WHITE

##### 2015 Musk Creek - Pinot Gris, MORNINGTON PENISULA

Wow, this is intense. Shows amazing perfume laced with smoke, spiced apple and roasted nut characters (and yes, a little musk).

##### 2013 Blue Pyrenees - Chardonnay, AVOCA

Lightly-oaked style showing peach, nectarine and bakery yeast flavours with a mineral-like finish.

##### 2016 Bests' - Riesling, GREAT WESTERN

Excellent intensity. Lime and kiwi fruit, apple blossom and (maybe) rosehip. It tastes lively and variously fruity but then it has a terrific pithy dryness through the finish.

##### 2014 Pyrenees - Viogner, AVOCA

Fragrant apricot and musky floral aromas are hallmarks of Viogner and are evident here along with a touch of nutty yeast and cedar oak.

##### 2016 Montara - Sauvignon Blanc, ARARAT

Juicy array of tropical and flinty fruits on the nose, balancing well with the fruit sweetness. A refreshing, dry wine with a beautiful, clean finish

##### 2016 Blue Pyrenees - Savignon Blanc, AVOCA

The tropical fruit and salad greens make way for some mid palate creaminess and a strong minerally acid note, which persists throughout this wine until the balanced creamy finish. Overall a soft fruity dry white.

### RED WINE

#### 2013 Montara - Cabernet Sauvignon, ARARAT

Well Balanced deep crimson in colour with vibrant cassis, Touches of liquorice and sweet cedar, lend a silky succulence to the mouth.

#### 2015 Bests' - Pinot Noir, GREAT WESTERN

Sweet cherry upfront, then the soft fruit flavours swirl with the silky tannins for a long savoury finish

#### 2011 Umbrella Man - Sangiovese, BEAUFORT

A fruit-driven wine with aromas of raspberries and strawberries with savory flavors of cherry stones and tobacco.

#### 2013 Montara - Shiraz, ARARAT

Dark berries, orange peel, and black pepper linger on the nose, along with hints of clove and liquorice.

#### 2016 Bests' - Shiraz - Bin 01, GREAT WESTERN

Cool climate, aromatic Shiraz, made in a style that is perfumed, spicy and peppery, yet well balanced

#### 2010 Michael Unwin Tattooed Lady - Shiraz, BEAUFORD

An intense colour of deep purple, flavours of ripe cherries and hints of rose petals. An elegant Slight oak, fine tannins and a long finish with hints of aniseed and black pepper.

## Beer

### ON TAP

	POT	SCH
Bombardier - Bitter, England	5.5%	\$6
Mack Daddy - Dark Ale, Abbotsford Weinstephan	5%	\$6
Hefe weissbier, Germany	5.4%	\$6
Love Tap- Larger, Abbotsford	5%	\$6
Sly Fox - Perth	4.5%	\$6
Dead Pony - Pale Ale	3.8%	\$6
Daylesford - Cider	6.3%	\$6
Sierra Nevada - Pale Ale, California	5.6%	\$6

### BOTTLED GEMS

### BOTTLES

Henneys 500ml, Dry Cider, Herefordshire	6%	\$10
BrewDog 5am Saint 330ml, American Red Ale	5%	\$8
BrewDog Dead Pony 330ml, Session Pale Ale	3.8%	\$8
Sierra Nevada Hop Hunter 335ml, IPA, California	6.2%	\$9
Saison Dupont 750ml, Saison, Belgium	6.5%	\$17
O'Brien Light GF 330ml, Larger, Ballarat	2.7%	\$7.00
O'Brien Premium GF 330ml, Larger, Ballarat	4.5%	\$7.50
O'Brien Brown Ale GF 330ml, Larger, Ballarat	4.5%	\$7.50
Blanche de Namur 330ml, Wheat Beer, Belgium	4.5%	\$8.00
Red Duck Pale, 330ml, Pale Ale, Ballarat	4.7%	\$7.50
Red Duck 1851, 330ml Golden Ale, Ballarat	4.7%	\$7.50
Youngs, Double Chocolate 330ml, Stout, Eng	5.2%	\$8.00
Brew Dog Elvis Juice 330ml, IPA, Scot	6.5%	\$8.50