

Entrée

Garlic Bread	\$10
Add cheese	+ \$2
Spinach and Ricotta Ravioli <i>Whipped romesco sauce, toasted pinenuts - V</i>	\$14
Calamari Fritti <i>Bitter leaves salad, ruby grapefruits mayo - LGO, DF, NF</i>	\$19
Beef Brisket Croquette <i>Saffron and peppercorn mayo, shaved comte- LGO</i>	\$17
Buffalo Chicken Wings <i>Bleu d' Auvergne sauce, celery tips - NF</i>	\$16
Braised Lamb Ribs <i>Smoked eggplant, dukkah- LGO</i>	\$19
Port Arlington Chilli Mussels <i>Rich tomato sugo, fresh chilli, toasted sourdough (Mild or Hot) - NF</i>	\$18
Seared Scallops <i>Pan fried scallop, saffron & citrus aioli, pangrattato - NF</i>	\$23
Prosciutto E Melone <i>Burrata, mint vinaigrette, buckwheat crackers - LGO</i>	\$17

From The Grill

Chargrilled MS2+ Scotch Fillet 300g <i>Dressed leaves, fries, café de Paris butter sauce - LGO, NF</i>	\$49
Chargrilled MS2+ Porterhouse 300g <i>Dressed leaves, fries, café de Paris butter sauce - LGO, NF</i>	\$47
Sauces Add On	
Mushroom jus- NF, LGO	+ \$2
Peppercorn jus- NF, LGO	+ \$2
Surf & Turf	+ \$7

To Share

	2 Pax	4 Pax
Mixed Grill <i>Buffalo wings, beef brisket, chargrilled pork belly, chorizo, braised lamb ribs with chimichurri, chicken breast, fries, dressed leaves, garlic bread</i>	\$75	\$140
Seafood platter <i>Port Arlington chilli mussels, calamari fritti, oven baked barramundi, prawn & scallop skewers, choice of oysters kilpatrick or natural, blue swimmer crab, fries, dressed leaves, garlic bread</i>	\$95	\$180

Main

Pan Fried Barramundi <i>Butter bean and citrus velouté- LGO, NF</i>	\$38
Crumbed Pork Cutlet <i>Creamy polenta, sauerkraut, shaved aged Comte, pepper corn jus</i>	\$35
Confit Duck <i>Vanilla bean almond puree, spiced plum jus, bitter leaves salad - LGO</i>	\$35
Charred Chicken <i>Whipped polenta, roasted dutch carrots, chorizo a la sidra jus - LGO, NF</i>	\$33
Southern Fried Chicken Sandwich <i>Smoked bacon, chipotle mayo, swiss cheese, lettuce, pickles, fries - NF</i>	\$27
C43 Steak Sandwich <i>Hopkins River striploin, smoked bacon, swiss cheese, lettuce, tomato, onion jam, house sauce, toasted sourdough, fries - NF</i>	\$29
Classic Chicken Parma <i>Pomodoro sauce, smoked ham, mix cheese, fries, salad - NF</i>	\$29
Cellar 43 Parma <i>Pomodoro sauce, smoked ham, mix cheese, BBQ onion, chorizo, BBQ glazed pineapple, fries, salad - NF</i>	\$32
Surf and Turf Parma <i>Pomodoro sauce, smoked ham, mix cheese, salt and pepper calamari, fries, salad - NF</i>	\$36
Port Arlington Chilli Mussels <i>Rich tomato sugo, fresh chilli, toasted sourdough (Mild or Hot) -NF</i>	\$32

LGO - Low Gluten Option

DF - Dairy Free

NF - Nut Free

VO- Vegan Option

V - Vegetarian

Leafy Stuff

Caesar salad	\$26
<i>Cos lettuce, double smoked bacon, boiled egg, house dressing, shaved grana Padano, croutons - NF</i>	
Add On	
Grilled Chicken Breast	+ \$5
Grilled Pork Belly	+ \$6
Grilled Prawns	+ \$8

From the Pan

*Choice of linguini, gnocchi, penne

Cellar 43 Carbonara	\$29
<i>Double smoked bacon, chargrilled chicken, parmigiano bechamel - NF</i>	
Chilli Garlic Prawn	\$36
<i>Wilted spinach, roasted tomato velouté - NF</i>	
Al Funghi	\$28
<i>Grana Padano fondu and white truffle - V, NF</i>	
Pollo Funghi Risotto	\$29
<i>Mixed mushroom, chargrilled chicken with grana padano fondu - NF</i>	
Caprese Tomato Risotto	\$28
<i>Roasted tomato velouté, buffalo mozzarella, basil - V, NF</i>	

Pizza

Classic	\$24
<i>Pomodoro sauce base, buffalo mozzarella, basil - V, NF</i>	
Add prosciutto	+ \$5
Smokey BBQ Chicken	\$27
<i>Pomodoro sauce, smoked chicken, pineapple, grilled onion, house bbq sauce swirls</i>	
Cellar 43	\$27
<i>House bbq sauce base, chorizo, confit pork belly, grilled onion, pineapple - NF</i>	
Beef Brisket	\$27
<i>House bbq sauce base, beef brisket, grilled onion, pickles, arugula salad - NF</i>	
Ocean Catch	\$29
<i>Pomodoro base, barramundi, prawns, scallops, chilli oil</i>	

Sides

C43 Fries <i>Slightly spiced, garlic mayo- LGO, V</i>	\$9
Seasonal Vegetables <i>Lemon vinaigrette, smoked almond- LGO, NF, DF, V</i>	\$10
Dressed Leaves <i>Pickles, meredith goats cheese- DFO, V, VO</i>	\$9

Desserts

Raspberry Souffle <i>Yoghurt sorbet- NF, LGO</i>	\$10
Chocolate Tart <i>Hazelnut praline, vanilla bean ice cream</i>	\$10
Pannacotta <i>Seasonal fruits- NF, LGO</i>	\$10
C43 Mess <i>Crunchy meringue, seasonal fruits, double cream</i>	\$10
Cheese Plate	\$24

Kids Menu (12 Years & Under)

Choose one Main, a Juice or Soft drink & an Ice-cream	\$15
Chicken Nuggets and Chips	
Sirloin Steak, Fries, Tomato ketchup	
Margarita - V	
Penne Napoli - V	

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