



SMALL PLATES

Natural Oyster w/ black pepper mignonette (GF).....	5ea
Guinness & treacle bread w/ salted cultured butter (V).....	10
Za'tar Flatbread w/ white bean & tahini dip, olive tapenade (VG).....	16
Fried Zucchini Flowers (2pc) w/ goats cheese, tomato & cracked wheat (V).....	16
Scotch Egg w/ hot mustard & brown sauce.....	16
Salted Snapper Fritters w/ parmesan aioli.....	14
Kingfish Crudo w/ ajo blanco, grapefruit & guindillas.....	18
Chicken Parfait w/ cornichons & sourdough.....	18
BBQ Pork Ribs w/ shrimp hot sauce, peanuts & lime.....	22

KIDS

Cheeseburger w/ chips and tomato sauce.....	14
Fish & chips w/ tomato sauce (DF).....	14
Veggie sticks, cheddar, fruit & hummus (GF, V).....	10
Ham & cheese toastie.....	10
Pasta Napoli w/ parmesan (V).....	12
Ice Cream - vanilla or chocolate.....	6

MAINS

Cheeseburger - add bacon + 5 w/ chips, American cheese, iceberg, pickles, burger sauce.....	25
Cumberland Sausage w/ mash & onion gravy (GF).....	26
Corner Inlet Flathead w/ chips, tartare, pickled onion (DF).....	28
Minute Steak w/ chips, bernaïse.....	28
Chicken Parmigiana w/ mixed leaves, chips.....	28
Market Fish w/ sauce vierge, tomatoes, rocket & fennel salad (GF, DF).....	34
Slow Roasted Lamb Shoulder w/ pearl cous cous salad, yoghurt sauce.....	34
Ortolana Orecchiette w/ eggplant, tomato, zucchini & salted ricotta (V).....	30
Spice-Crusted Potato Gratin w/ caramelised onion, matbucha (GF, VG).....	34
Glazed Pork Tomahawk w/ sugar cabbage, apple & ginger sauce (GF).....	38

SIDES

Chips w/ chicken salt, aioli (V).....	10
Hot Nduja w/ macaroni cheese.....	14
Tomato & butter bean salad w/ green olive, croutons, basil pistou (VG).....	16
Black Rice Salad w/ sweet potato, sweet corn, chilli & feta (GF, V).....	16

STEAKS

300G Hanger - \$42 -	300G Porterhouse - \$46 -	250G Scotch Fillet - \$52 -
All served with chips, rocket and white onion salad & lentil vinaigrette and your choice of pepper sauce, bernaïse, steak relish (GF)		
TRY TODAY'S <i>Butcher's Cut</i> — SERVES 2 — SEE SPECIALS BOARD FOR DETAILS SAT & SUN ONLY		

DESSERT

Ginger Tea Cake w/ poached pear, cinnamon cream.....	14
Chocolate Parfait w/ raspberries, almond praline, vanilla & raspberry cream.....	14
St Andrews Cheddar w/ house jam, nigella seed crisps.....	16



COCKTAILS

Tommy's Margarita tequila, lime, agave.....	20
Espresso Martini Stache House cold brew espresso martini.....	18
Cucumber Collins gin, elderflower, lemon & soda.....	18
Paper plane bourbon, amaro nonino, aperol, lemon.....	20
Bramble gin, creme de mure, lemon.....	18
Dark 'n' Stormy rum, ginger beer, lime, angostura.....	18
Basic Peach vodka, peach liqueur, passionfruit, lime.....	18
Negroni gin, Campari, sweet vermouth.....	20
House Martini gin, Noilly Prat, lemon twist.....	20
Old Fashioned bourbon, angostura, sugar.....	20

SPRITZ

Aperol spritz Aperol, prosecco, soda, orange.....	16
Grapefruit spritz Pampelle, prosecco, soda, grapefruit.....	16
Hugo spritz Fiorente elderflower, prosecco, soda, mint.....	16

WINE BY THE GLASS

FIZZ

Bandini Prosecco Italy.....	12/50
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WHITE

Ca'di Alte Pinot Grigio Veneto, Italy.....	13/55
Babich Sauvignon Blanc Marlborough, NZ.....	13/55
Rieslingfreak "No. 3" Riesling Clare Valley, SA.....	14/60
In Dreams Chardonnay Yarra Valley, Vic.....	14/60

ROSE

Chateau de L'Escarelle Palm Rosè Provence, France.....	13/55
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RED

Tropo Grenache Adelaide Hills, SA.....	13/55
Wind River Shiraz Adelaide Hills, SA.....	13/55
Delas "Saint Esprit" Cote-du-Rhone, France.....	14/60
Save Our Souls Pinot Noir Yarra Valley, Vic.....	14/68

FOR MORE WINES, PLEASE ASK YOUR SERVER FOR THE BOTTLE LIST

TAPS pot/pint

Morning Star Pilsner.....	6.5/13
Carlton Draught.....	7/14
CBCo Goldy.....	7/14
Stomping Ground Pale Ale.....	7/14
Sailors Grave Sou East Skipper.....	7/14
Balter XPA.....	7/14
Moon Dog Tropical Crush Fizzer.....	7/14
Bodriggy Cosmic Microwave Hazy IPA.....	8/16

TINS

Melbourne Bitter.....	9
Garage Project Hapi Daze Pacific Pale.....	13
Two Bays GF Lager.....	13
Bodriggy Stout.....	13
Fellr Ginger Beer.....	12
Fellr Peach Seltzer.....	13
Coast Blood Orange Seltzer.....	13
Napolean Apple Cider.....	12
Sailors Grave Lemon Meringue Cream Sour.....	14

NON-ALCOHOLIC

Heaps Normal XPA (0%).....	10
Non #1 Raspberry & Chamomile.....	14/65
Bundaberg Ginger Beer.....	5.5

FRIDAY HAPPY HOUR

4-6pm

ALL TAPS

\$4 Pots
\$8 Pints

OYSTERS & PROSECCO

1/2 Dozen + Glass \$30
Dozen + Bottle \$60

\$10 SPRITZ'