

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

TUESDAY

*Champizza*

PIZZA

\$10.00

MOET

\$55.00



# PUBLIC BAR

## Menu

FOOD MENU  
ON  
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### W I N E

#### 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 17

#### 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 Pike & Joyce 2014  
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 9.5

SANGIOVESE Pizzini 'Nona  
Gisella' 2013 King Valley 10

SHIRAZ Langmeil 'The Long  
Mile' 2014 Barossa Valley 11

PINOT NOIR Giant Steps 2015  
Yarra Valley 12

#### ROSE

ROSE Chateau La Gordonne 2014  
Provence 9.5

#### 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 10.5

### O U R B E E R

#### COLONIAL BREWING CO. 330ML/510ML

Draught (Kolsch) 6.5/11

Small Ale 3.5% 5.5/10

Witbier 6.5/11

Pale Ale 6.5/11

IPA 6.5/11

Project #18 'The Emergence  
of Astra' 6.5/11

#### DRAFT BEER 285ML/570ML

Asahi Lager  
Japan 7.5/15

Carlton Draught  
Victoria 5/10

Little Creatures Pale Ale  
Western Australia 6/12

Melbourne Bitter  
Victoria 5.5/11

Mountain Goat Fancy Pants  
Victoria 6/12

Peroni Nastro Assuro  
Italy 7.5/15

Stone & Wood Pacific Ale  
New South Wales 6/12

Two Birds Sunset Ale  
Victoria 6/12

Young Henrys Natural Lager  
Victoria 6/12

2 Brothers Lazy Boy IPA  
Victoria 6/12

#### LOCAL BOTTLED BEER

Barrow Boys Stormy Lager  
Victoria 9.5

Boatrockers 'Big Love'  
Suburban Pale  
Victoria 10

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 8.5

Feral 'Sly Fox' Summer Ale  
Western Australia 9.5

Hargreaves Hill Stout 6.2%  
Victoria 12

Mountain Goat Steam Ale  
Victoria 9.5

2 Brothers 'Grizz' Amber Ale  
Victoria 10.5

#### 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 14

Tui East India Pale Ale  
New Zealand 8.5

#### CIDER

Cheeky Rascal Apple  
Victoria 5.5/11

Gypsy Pear  
Victoria 9

Young Henrys 'Cloudy Cider'  
NSW 8

#### WEDNESDAY



#### HAPPY HOUR ALL DAY WEDNESDAYS

\$15 CLASSIC PARMA  
WITH SHOESTRING FRIES

\$5 COLONIAL SCHOONERS

\$4 CARLTON DRAUGHT POTS

\$5 CIDER POTS

\$1 OFF ALL WINE  
BY THE GLASS

\$12 MÔET & CHANDON  
CHAMPAGNE

\$2 NATURAL OYSTERS BY  
HALF DOZEN OR DOZEN