

DRINKS MENU
ON
REVERSE

PUBLIC BAR



Menu

SMALL

- Mixed olives 6
- Salted beer nuts 6
- Crackle & Co. pork scratchings with house made apple sauce 7
- Fried Wild Clover farm lamb ribs 14
- Smoked pork hock & pea croquettes, saffron aioli 14
- Crispy fried chicken wings with cider and tarragon 14
- Polenta chips with truffle pecorino 9
- Shoe string fries 8
- Triple cooked fat chips 9
- Local baby Calamari, lightly fried, rocket, aioli 22

LARGE

- Raw vegetable garden "Crudités" with blue cheese dip 22
- Charcuterie plate: Prosciutto, lonza, salami, morcilla, terrine du jour, farmhouse pate, house pickles, warm flat bread 26
- Steak frites: Grilled 220g Wilderness Beef, grass fed scotch fillet, frites, café de Paris butter 32
- Pale ale battered flathead, triple cooked chips 28
- Chicken Parma: Schnitzel, shaved ham, tomato, cheese, shoestring fries 26
- Chicken Pie: 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, heritage bacon, sweet mustard, aged cheddar, dill pickles, shoestring fries 20
- Pork Roll: Pulled pork baguette, apple, radish slaw, shoestring fries 18
- Our Ruben: Pastrami, sauerkraut gruyère, hot mustard, marie rose dressing, shoestring fries 21

PIZZA ALL 19

ROSSE

MARGHERITA
Cherry tomato, fior di latte, basil, oregano

CALABRESE

Hot salami, dried ricotta, pickled chilli, wild olives

CAPRICIOSA

Shaved ham, artichoke, mushroom, tomato

CHORIZO

Chorizo sausage, stewed eggplant, truffle pecorino

BIANCHE

SAN DANIELE
San Daniele prosciutto, fior di latte, cherry tomatoes, rocket, pear

ANCHOVY

White anchovy, olives, oregano

FUNGHI

Wild mushrooms, fresh herbs, fior di latte, mozzarella

QUATTRO FORMAGGI

Mozzarella, Gorgonzola, brie, ricotta salata

DESSERT ALL 14

- Soft centred chocolate fondant, raspberry textures, chocolate gelato
- Caramel tart: pecan & pretzel crumble, candied banana, chocolate, hazelnut whip
- Orange blossom cheesecake, armagnac marmalade, vanilla bean ice cream
- Affogato, amaretto liqueur

CHEESE 24

A selection of international and local cheese, fig & walnut bread, quince paste, grapes

UNDER 12'S ALL 12

- Spaghetti Bolognese, parmigiano
- Spaghetti Pomodoro, basilico
- Kids cheeseburger, shoestring fries
- Pizza:
 - Margherita
 - Ham, pineapple
- Kids mini fish & chips
- Scoop of vanilla or chocolate ice cream 3

KIDS DRINKS ALL 5

- Chinotto, Pompelmo Grapefruit
- Mandarino, Coca Cola, Coke Zero, Ginger Beer

SUNDAY

Sunday Bloody Sunday

BLOODY MARYS

BLOODY MARYS BLOODY MARIAS
BLOODY MARIOS RED SNAPPERS

\$25 ROTATING WEEKLY ROAST

\$4

MONDAY

STEAK DAY

← \$25 →

350GR

← \$40 →

700GR

TUESDAY

Champizza

PIZZA

~~\$10.00~~

PIPER-HEIDSIECK

~~\$60.00~~



PUBLIC BAR

menu

FOOD MENU
ON
REVERSE

WINE

CHAMPAGNE & SPARKLING

SPARKLING NV Janz
Cuvée Brut Tasmania 9.5

CHAMPAGNE NV Piper-Heidsieck
Reims 18

PROSECCO Pizzini 2016
King Valley 8.5

ROSE NV Dominique Portet
Yarra Valley 11

WHITE

SAUVIGNON BLANC
Ara Single Estate 2015
Marlborough 8.5

CHARDONNAY Are You Game? 2013
Strathbogie Ranges 9

PINOT GRIGIO Dal Zotto 2016
King Valley 9.5

RIESLING West Cape Howe 2014
Mount Baker 10

PINOT GRIS Tim Adams 2016
Adelaide Hills 11

CHARDONNAY
Toolangi 'Emanai' 2015
Yarra Valley 12

PEIT CHABLIS
Domaine William Fevre 2015
Burgundy 14

RED

CABERNET SAUVIGNON
Bleasdale 'Mulberry Tree' 2013
Adelaide Hills 8.5

SHIRAZ Are You Game? 2013
Strathbogie Ranges 9

MERLOT Beau Mayne 2015
Bordeaux 9.5

SANGIOVESE Pizzini 'Nona
Gisella' 2015 King Valley 10

SHIRAZ Langmeil 'The Long
Mile' 2015 Barossa Valley 11

PINOT NOIR Clyde
Park 'Locale' 2015
Yarra Valley 12.5

CABERNET MERLOT
Amelia Park 2009
Margaret River 14

ROSE

ROSE Domaine Breban 2015
Provence 11

DESSERT

MOSCATO Alasi Moscato D'Asti
2014 Piedmont 9

MUSCAT A'PETITS Torbreck 'The
Bothie' 2013
Barossa Valley 11.5

WINE OF THE MONTH

WHITE

TREBBIANO, VERMENTINO, FINO
Postcard 2014
King Valley 9.5

RED

GRENACHE SYRAH
La Ferme Du Mont 2012
Cotes Du Rhone 9.5

OUR BEER

COLONIAL BREWING CO. 330ML/510ML

Draught (Kolsch) 6.5/11

IPA 7/12

Pale Ale 6.5/11

Small Ale 3.5% 6/10

Bertie Apple Cider 6/10

Seasonal Tap 7/12

COLONIAL BREWING CO. 'TINNIES'

Draught (Kolsch)
Western Australia 9

I.P.A
Western Australia 9

Pale Ale
Western Australia 9

Small Ale 3.5%
Western Australia 9

Bertie Apple Cider
Western Australia 9

DRAFT BEER 285ML/570ML

2 Brothers 'Grizz' Amber
Victoria 6/12

Asahi Lager
Japan 7.5/15

Bad Shepherd Hazelnut Brown
Victoria 7/14

Carlton Draught
Victoria 5/10

Feral Hop Hog IPA
Western Australia 6.5/13

Hawthorn Pale Ale
Victoria 6/12

Melbourne Bitter
Victoria 6/12

Stone & Wood Pacific Ale
New South Wales 6/12

Victoria Bitter
Victoria 5.5/11

White Rabbit Dark Ale
Western Australia 7/14

Young Henrys Real Ale
Victoria 6/12

LOCAL BOTTLED BEER

2 Brothers American Brown Ale
Victoria 11

Barrow Boys Stormy Lager
Victoria 10

Boatrocker Pale Ale
Victoria 9.5

Bodriggy Brewing Co.
'Highbinder' Pale Ale
Victoria 9.5

Cascade Premium Light 2.6%
Tasmania 5

Coopers Sparkling Ale
South Australia 8.5

Crown Lager
Victoria 9

Feral Brewing 'Sly Fox'
Summer Ale
Western Australia 11.5

Hargreaves Hill Stout 6.2%
Victoria 13

Mornington Pale Ale
Victoria 10

Two Birds Sunset Ale
Victoria 10

INTERNATIONAL BOTTLED BEER

Birra Moretti
Italy 8.5

Corona Extra
Mexico 9.5

Hoegaarden
Belgium 8.5

Kronenbourg 1664
France 8.5

Peroni
Italy 9.5

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 15.5

Tui East India Pale Ale
New Zealand 8.5

CIDER

2 Brothers 'Gypsy' Pear
Victoria 9.5

Pettavel Apple Cider
Victoria 9.5

Young Henrys 'Cloudy Cider'
NSW 9.5

**CBCO BUCKETS
\$25 FOR ANY
FOUR CBCO CANS**



**Brewed Small.
Lived Big.**