

Something to start or share.....

Cheese and garlic loaf (V)
\$ 8

Cheesy corn chips with Mexican tomato salsa, fresh salsa guacamole and sour cream **(GF) (V)**
\$ 14

Tostadas with pulled beef, black bean and sour cream
\$ 16

Pumpkin, spinach and mozzarella arancini balls (4) with salsa Verde and aioli **(V)**
\$ 12

Chicken skewers marinated in rosemary, garlic and lemon with Romesco sauce **(GF)**
\$ 18

Peking duck and shitake mushroom spring rolls (3) with pickled cucumber and nuoc nam dressing
\$ 15

Prawn and ginger dumplings (6) with sweet soy
\$ 16

Calamari rings with wasabi mayonnaise **(GF)**
\$ 18

Mini tacos (2) – roasted cauliflower and grilled corn with chipotle mayonnaise, guacamole served on soft tortilla **(V)**
\$ 12

House made Glenferrie dips – hummus, Tzatziki and baba ganoush with warm Turkish bread **(V) (GF) \$4)**
\$ 15

Pizza's (Gluten free bases available \$4)
(Vegan cheese available \$4)

Fresh basil, Napoli and mozzarella (V)
\$ 16

Eggplant, feta, mushrooms and red peppers (V)
\$ 18

Hot salami with olives, fresh chilli and bocconcini
\$ 20

Chorizo sausage and chicken with Spanish onion
\$ 20

Prosciutto with Napoli sauce, mozzarella, shaved parmesan cheese and roquette
\$ 22

***BEER GARDEN – PLEASE ORDER AND PAY AT THE BAR – THANK YOU**

Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of

Salads

Roasted sweet potato, spiced chick pea, green vegetables with a Tahini coconut dressing (Vegan) **(V) (GF)**
\$ 21

Char sui pork with lime, ginger and chilli on tatsoi, red cabbage slaw
\$ 26

Honey and soy chicken sliced over tatsoi, grilled corn and green bean salad with a miso dressing
\$ 24

Chicken Caesar with chicken tenderloins, crispy bacon, Caesar dressing, croutons, white anchovies, parmesan and a poached egg
\$ 26

Grilled calamari with zucchini, fennel and rocket scapece
\$ 26

Mains

Risotto with chicken, mushrooms, house dried tomato, spinach and parmesan **(GF)**
\$ 27

Linguine with zucchini, basil pesto, baked ricotta and parmesan cheese **(V) (GF available \$4)**
\$ 24

Bucatini with prawns, calamari, garlic, lemon, thyme and olive oil **(GF available \$4)**
\$ 29

Herb gnocchi with smoked pork, roasted garlic butter, peas, thyme, spinach and pecorino cheese
\$ 27

Beer battered fish and chips with house salad, homemade tartare sauce and lemon
\$ 26

Beef and Guinness pot pie with mushy minted peas, mashed potato and gravy
\$ 26

House made chicken parmigiana with smoked leg ham, Napoli sauce, mozzarella, house salad and chips
\$ 25

Eggplant parmigiana with Napoli sauce, mozzarella, house salad and chips **(V)**
\$ 23

House made crumbed veal schnitzel with house salad, French fries and lemon
\$ 29

Beef burger - Cape Grim Tasmanian grass fed beef patty, with mustard, American cheddar, relish, lettuce, tomato and shoe string fries / add egg \$2 / add bacon \$2
\$ 22

Barramundi burger – crispy fillet with hot sauce, slaw, aioli and shoe string fries
\$ 22

Steak sandwich with 150gm porterhouse, tomato relish, cos lettuce, tomato, caramelised onion, cheese, bacon and chips/ add egg \$2
\$ 24

Steaks (GF)

Specialised meat fridge - Please ask our friendly wait staff for daily specials.

All steaks are pasture fed Australian Black Angus MSA graded

Hopkins River Porterhouse 300gm \$38.00

O' Conner's Eye fillet 250gm \$44.00

Served with house salad and shoe string fries

Choice of sauces: Red wine jus, mushroom ,pepper sauce or garlic butter (GF)

Sides

House salad **(V) (GF)** \$8

Rocket and parmesan salad \$9

Steamed seasonal vegetables **(V) (GF)** \$9

Green beans, feta, lemon and thyme **(V) (GF)** \$9

French fries with tomato sauce \$9

Tripled cooked hand cut chips with aioli \$10

Chips with tomato sauce \$9

Creamy mash potato \$9

Something to finish.....

White chocolate and raspberry blondie with macadamia icecream
\$14

Burnt honey and pineapple cheesecake with vanilla bean icecream
\$14

Chocolate and walnut semi freddo with biscotti and berry compote
\$14

Cheese plate - a selection of cheeses with lavosh, sundried fruits, muscatels, quince jam and toasted fruit bread(Serves 2)
\$ 26

Children's menu (Under 12 years of age)

Mini beef burger and chips \$ 10

Fish and chips with salad \$ 10

Calamari and chips with salad \$ 10

Chicken nuggets and chips \$ 10

Penne Bolognese \$ 10

Margarita pizza \$ 10

150gm char grilled porterhouse steak with chips and salad \$ 15

Half chicken parmigiana with chips and salad \$ 15

***Includes a soft drink and vanilla icecream with chocolate sauce**