

SMALL PLATES

Oakwood salami, pickles, toast (ogf)	18	Whipped cod roe, cucumber & dill, sourdough	12
Zucchini flowers, ricotta, rooftop honey (v)	15	Goats cheese & lemon arancini, basil (v)	15

FEATURED PRODUCER

Wandin Yallock Farms' produce is grown in the rich and fertile Yarra Valley soil. The owners have a simple ethos - to provide sustainably farmed artisan produce, that not only tastes great, but is a pleasure to cook with. Brothers Chris & Tim, who are third gen farmers, take the necessary time required to grow paddock-ripened and then hand-picked heirloom tomatoes. With a range of different varieties known for their shapes and sizes, they boast amazing colours & full flavour.

COUNTER MEALS

Beef burger, pickled onion, beetroot, aioli, cheddar, bacon, chips (<i>served medium</i>) (ov)	22
Milawa free range chicken schnitzel, chips, slaw, preserved lemon salsa verde	26
Beer battered blue grenadier, crushed peas, chips, tartare sauce (ogf)	26
Chargrilled Milawa chicken & zucchini salad, ricotta, pesto, lemon (gf)	25
Spinach & pine nut agnolotti, pea & asparagus, dill, pecorino (v)	30
Moroccan spiced eggplant & tomato b'stilla, harissa, green bean & almond, mint (vgn)	32
200g Cherry Tree Organics porterhouse, (<i>served medium rare</i>), chips, jus (ogf)	28

JOSPER OVEN

Cauliflower vindaloo (hot), cashew, pea, mango & coconut basmati (gf, vgn)	34
Humpty Doo barramundi, dutch cream potatoes, zucchini & tarragon (gf)	32
Lamb merguez sausages, parsley & couscous, hummus, spices, labneh (ogf)	30

DRY AGED BEEF

Beef from Cherry Tree Organics Farm (Gippsland) dry aged in-house, on the bone, for 35 days.

500g scotch fillet (on the bone), mash, onion rings, jus (ogf)	65
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SIDES

Chips or Mash (ogf, v)	9
Wood fired beetroot, honey, dukkah (gf, ovgn)	9
Garden leaf salad, parmesan & grain mustard	9
Summer greens (gf, ovgn)	9

LUNCH SHOUT

Grab a burger or salad for lunch and we'll shout you a house wine or beer!

TUESDAY

Pie Night!
Coming soon

WEDNESDAY

Steak Night
Cherry Tree Organics
Porterhouse & chips \$22

SUNDAY

Sunday roast with all the trimmings + live acoustic music from 4pm

Dietary Key: v = vegetarian | gf = gluten free | vgn = vegan | o = optional

Please note on Sunday a 10% surcharge applies to all bills



TAP BEERS

Brunswick Bitter 4.6%	5 / 10 / 19	Hargreaves Hill IPA 6.2%	7 / 14 / 27
Wolf of the Willows XPA 4.7%	6 / 12 / 23	Carlton Draught 4.6%	6 / 12 / 23
Wolf of the Willows PILS 4.5%	6 / 12 / 23	St Ronan's Apple Cider 5.4%	6 / 11 / 21
Two Birds Sunset Ale 4.5%	7 / 13 / 25	<i>'One keg wonder' - please ask for more details</i>	

WHITE

Prosecco, Canella Brut <i>Veneto</i>	12 / 55
Pet Nat, Fairbank (org/min) <i>Bendigo</i>	65
Sparkling, Stefano Lubiana (bio) <i>Tassie</i>	68
Champagne, Billecart-Salmon Brut <i>Champagne</i>	135
House White, Wangolina <i>Limestone Coast</i>	9 / 38
Trebbiano, Gigibianco (min) <i>Tuscany</i>	39
Semillon, A. Thomas 'Synergy' <i>Hunter Valley</i>	44
Gruner Veltliner, Stadt Krems <i>Austria</i>	45
Picpoul de Pinet, Clomarin <i>Languedoc</i>	46
Chardonnay, Naturaliste 'Discovery' <i>Marg River</i>	48
Sauv Blanc, Te Whare Ra (org) <i>Marlborough</i>	48
Friulano, Quealy 'Turbul' (skins/min) <i>Mornington</i>	11 / 55
Pinot Grigio, Quealy (org) <i>Mornington</i>	11 / 55
Riesling, Rieslingfreak No 3 <i>Clare Valley</i>	11 / 55
Vouvray, Pichot (org) <i>Loire Valley</i>	59
Chardonnay, Kerri Greens 'Hickson' <i>Red Hill</i>	13 / 59
Bianco, Ravensworth 'Long Way Around'	14 / 65
Chardonnay, Fighting Gully Road <i>Beechworth</i>	85

RED

Rosé, Fazi <i>Corsica</i>	46
Rosé, Cullen (org/bio) <i>Margaret River</i>	11 / 52
Pinot Gris, Onannon (skins/min) <i>Red Hill</i>	59
House Red, Wangolina <i>Limestone Coast</i>	9 / 38
Montepulciano, Gran Sasso <i>Abruzzo</i>	39
Pinot Noir, Airlie Bank (min) <i>Yarra Valley</i>	48
Beaujolais, Piron (org/min) <i>Beaujolais</i>	49
Tempranillo, Gran Cerdo (org) <i>Rioja</i>	52
Sangiovese, Monte Antico <i>Tuscany</i>	12 / 55
Malbec, Chat du Cedre 'Heritage' (bio) <i>Cahors</i>	55
Primitivo blend, Amato Vino <i>Margaret River</i>	55
Pinot Meunier, Fickers (min) <i>Yarra Valley</i>	59
Pinot Noir, Craggy Range <i>Martinborough</i>	13 / 65
Shiraz, Onannon (org/min) <i>Mornington</i>	13 / 65
Grenache, Spinifex 'Esprit' (min) <i>Barossa</i>	69
Nebbiolo, Correggia Roero (org) <i>Piedmont</i>	69
Shiraz, 2012 Bannockburn 'Range' <i>Geelong</i>	85
Pinot Noir, Irrewarra (coravin/min)	22 / 110

wine key: **org** = organic | **bio** = biodynamic | **min** = minimal intervention | **cellar list available on request**

COLD DRINKS

Spice & Tonic - Seedlip Spice, tonic, grapefruit	9.5	Garden & Soda - Seedlip Garden, elderflower & soda	9.5
No-groni - Seedlip no alcohol negroni	12	Organic Lemonade / Passionfruit / Ginger Beer	6
Orange / Apple / Cranberry / Pineapple Juice	5.5	Mork Iced Chocolate	7.5

COCKTAILS

Four Pillars Olive Leaf Gin & Tonic <i>Four Pillars Olive Leaf gin, lemon, rosemary</i>	19	Amaro Spritz <i>Amaro Montenegro, grapefruit, prosecco, soda</i>	19
Fiery Apple Margarita <i>Tromba tequila, Grand Marnier, apple juice, jalapeno</i>	20	Ruby <i>Vodka O, Aperol, St Germain, lemon, egg white</i>	20
Negroni <i>Beefeater gin, Carpano Antica Formula, Campari</i>	20	Whiskey Smash <i>Woodford Reserve bourbon, lemon, mint</i>	20

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