

**SMALL PLATES**

House sourdough, aniseed butter	3pp		
Shiitake mushroom, garlic, red salsa, lavosh (ovgn)	16	Potato cakes, whipped cod roe, caviar	16
Stracciatella, broad beans, lemon, sourdough (ogf)	17	Grilled haloumi, zucchini pickle, toast (v, ogf)	16
Corner Inlet tempura calamari, radish & aioli	22	Humble Pleasures capocollo, pickles (gf)	13

**FEATURED PRODUCER**

Located in Victoria's Alpine region at the foothills of Mt Baw Baw in Noojee, Alpine Trout Farm is known for supplying the highest quality trout, both nationally and internationally. The farm is run by the Batarilo family, who practise farming ethics with the well-being of their fish in mind. The ponds are maintained at a low density, this means the fish are less stressed and the water temperature is maintained at 18 degrees which keeps the trout healthier.

**COUNTER MEALS**

Beef burger, pickled onion, beetroot, aioli, cheddar, bacon, chips ( <i>served medium</i> ) (ov)	27
Loddon Estate free range chicken schnitzel, chips, almond & currant slaw, rosemary gravy	29
Beer battered blue grenadier, crushed peas, chips, tartare sauce (ogf)	29
Toasted semolina fettucine, broad bean, zucchini flower, pine nut & basil (v)	34
Barongarook pork sausages, red onion & Pedro Ximenez, mash, jus (gf)	32
Tomato & black olive pastry, eggplant, tahini & chilli (vgn)	34

**JOSPER OVEN**

Humpty Doo barramundi, cauliflower, fregola, piquillo pepper & mint (ogf)	35
300g Bass Strait Beef porterhouse ( <i>medium rare</i> ), chips, salad, mustard jus (ogf)	47
Roaring forties lamb leg, dauphinoise, eggplant & tomato, jus (gf)	39

**SIDES**

Chips with aioli (ogf, ovgn)	12
Leaves, hazelnut, pecorino (ovgn, gf)	12
Spiced red cabbage, sherry, parmesan (gf, v)	10
Seasonal greens, black garlic, pepita (gf, vgn)	10

**DRY AGED BEEF**

*Bass Strait Black Angus beef, dry aged in-house, on the bone, for 30 days.*

1kg scotch, triple cooked chips, iceberg lettuce & ricotta salata, jus (gf)  
 (30 mins, serves 2-3)

**LUNCH SHOUT**

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

**TUESDAY**

Pie Night

**WEDNESDAY**

Steak Night  
 Weekly special cuts from Bass Strait Beef

**SUNDAY**

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

**TAP BEERS**

	POT	PINT	JUG		POT	PINT	JUG
Bright Brewery 'Alpine' Lager 4.5%	7	13	25	Carlton Draught 4.6%	7	14	27
Wolf of the Willows XPA 4.7%	7	14	27	CBCo 'Bertie' Apple Cider 4.6%	7	13	25
Sailors Grave Lemon Meringue Sour 3.5%	8	15	29	Hard Road Chestnut Brown 5.2%	7	14	28
Hop Nation 'Rattenhund' Pilsner 4.8%	8	15	29	<i>One keg wonder' - please ask staff for more details</i>			

**WHITE**

	GLASS	BTL
Prosecco, Tar & Roses <i>King Valley</i>	13	59
Sparkling, Kreglinger NV <i>Tasmania</i>	14	65
Pet Nat, Lansdowne "Super Plonk" <i>A. Hills</i>		59
Champagne, Billecart-Salmon NV <i>Champagne</i>		155
Sparkling Shiraz, Rockford "Black" <i>Barossa</i>		165
House White, Wangolina <i>Limestone Coast</i>	10	45
Chardonnay, Harvest Moon, <i>Strathbogie</i>		49
Picpoul De Pinet, Delsol <i>Languedoc</i>		55
Pinot Grigio, MDI (min) <i>Mildura</i>	13	55
Catarratto, Ciello (org) <i>Sicily</i>		59
Riesling, Rieslingfreak 'No. 3' <i>Clare Valley</i>	13	59
Orange Wine, Jumping Juice (min) <i>Riverland</i>	13	59
Fiano, Jericho <i>Adelaide Hills</i>		59
Sav Blanc, Gentle Folk 'Village' (min) <i>Adel. Hills</i>		72
Soave Classico, Inama <i>Italy</i>	15	75
Chardonnay, Little Reddie <i>Bendigo</i>	16	75
Gewurtztraminer, Ochota Barrels (min) <i>A. Hills</i>		79
Viognier, Yeringberg <i>Yarra Valley</i>		79
Chardonnay, Dr Edge (min) <i>Tasmania</i>		105

**RED**

	GLASS	BTL
Rosé, Gueissard "Petit G" <i>Southern France</i>	13	55
Chilled Red, Koerner "Light Red" (min) <i>Clare</i>	14	59
Rosé, Cullen (bio) <i>Margaret River</i>		65
House Red, Wangolina <i>Limestone Coast</i>	10	45
Shiraz, Continental Platter <i>Barossa Valley</i>		45
Refosco, MDI (min) <i>Mildura</i>	13	49
Pinot Noir, Airlie Bank (min) <i>Yarra Valley</i>		55
Rioja, Bodegas Exopto <i>Spain</i>		59
Grenache, Jumping Juice "SV" <i>McLaren Vale</i>		59
Mencia, Brezo <i>Bierzo, Spain</i>		65
Sangiovese, Fighting Gully Road <i>Beechworth</i>		65
Pinot Noir, SOS <i>Yarra Valley</i>	15	69
Shiraz, Rouleur (min) <i>McLaren Vale</i>	15	69
Gamay, Chateau Thivin (min) <i>Beaujolais</i>		75
Cabernet, Koerner "The Clare" <i>Clare Valley</i>		79
Syrah, Place of Changing Winds No. 2		79
Dolcetto d'Alba, C. Boschis (org) <i>Piedmonte</i>		85
Grenache, 2021 Yangarra "Old Vine" (bio)		105
Pinot Noir, Bannockburn <i>Geelong</i>		120

More extensive cellar list available on request

**COLD DRINKS**

NON - Yuzu & orange no alcohol wine	12	Aces & Soda - Brunswick Aces, elderflower & soda	12
Leitz EINS-ZWEI-ZERO no alcohol Riesling	12	Orange / Apple / Cranberry / Pineapple Juice	5.5
Hop Nation XPA / Hazy Pale Ale	9 / 10	Organic Lemon / Passionfruit / Ginger Beer	7.5

**COCKTAILS**

Margarita <i>Classic / Tommy's / Spicy/ Smoky</i>	20 / 21 / 22/ 23	House Old Fashioned <i>Bourbon, burnt honey caramel, house bitters, orange</i>	24
Frozen Cocktails <i>Strawberry Margarita / Pear Daiquiri</i>	16	Smoky Rhubarb Spritz <i>Lillet Blanc, Ardberg, poached rhubarb syrup, prosecco, soda</i>	20
Mango Rum Punch <i>Plantation rum, tiki syrup, mango, lime</i>	24	Cherry Orange Gin Fizz <i>Cherry infused gin, aperol, sweet vermouth, lemon, egg white</i>	20

Please note on Sundays and public holidays a 10% surcharge applies to all bills