

SMALL PLATES

Babaganoush, dukkha, Wild Life bread (vgn)	12	Wood fired asparagus, ricotta salata (v,gf)	14
Goats chèvre, truffled honey, pistachio (v,ogf)	15	Thick cut chips, Gruyère cheese, romesco (v)	14
Pig's head croquettes, Dijon mustard (2)	11	House smoked King Ora salmon, blini, caviar	15

FEATURED PRODUCER

In the quiet, regional city of Castlemaine, Ralf Finke established Oakwood Smallgoods. Ralf, a trained 'fleischmeister', makes use of carefully sourced ingredients to produce high quality artisan smallgoods. Having built a traditional wood fired smoker and with temperature-controlled ageing rooms, time honoured techniques are practised, resulting in some of Australia's finest cured meats.

COUNTER MEALS

Beef burger, pickled onion, beetroot, aioli, cheddar, bacon, chips (ov)	20
Chicken parmigiana (Milawa free range), chips & slaw	25
Beer battered snapper, crushed peas, chips, tartare sauce (ogf)	29
Chargrilled Milawa chicken salad, broccolini, feta, dill & hazelnut (gf)	23
Saganaki & spinach pastry, black olive, tomato, tzatziki (v)	26
House ricotta gnocchi, pumpkin & sage, walnuts, aged parmesan (v)	25
BBQ pork belly, iceberg & buttermilk, pickles, crackling (gf)	30
250gm grass fed Angus bavette steak, marrow bone, chips & jus (ogf)	26

JOSPER OVEN

Soy glazed eggplant, cucumber, ginger, red rice & shiso salad (gf,vgn)	26
Murray cod, risoni & zucchini, smoked mussels, nasturtium	37
Lamb rump, broccolini & peas, anchovy, jus (gf)	36

BEEF STEAKS

All beef steaks are from pasture fed Angus. Steaks are served with dauphinoise potato, asparagus & beans, jus (gf)

300g grass fed eye fillet	44
300g scotch fillet 21 day dry aged	45

SIDES

Chips, aioli (ovgn,ogf)	8
Garden salad, soft herbs, parmesan (ovgn,gf)	8
Creamed corn, Manchego, paprika (v,gf)	9
Buttered spring greens, lemon (ovgn,gf)	9

LUNCH SHOUT

Order a burger or salad for lunch Mon-Fri and we'll shout you a house wine or beer!

MONDAY

Locals Night
All counter meals
\$20

TUESDAY

Trivia Night hosted
by Quizmeisters
7pm

WEDNESDAY

Steak Night
Bavette & chips
\$19

SUNDAY

Traditional Sunday
roast with Yorkshire
pudding

TAP BEERS

Brunswick Bitter 4.6%	5 / 10 / 19	Carlton Draught 4.6%	6 / 11 / 21
Wolf of the Willows XPA 4.7%	6 / 12 / 23	Hop Nation 'The Damned' Pilsner 4.8%	7 / 13 / 25
Wolf of the Willows Pacific Sour 4.1%	6 / 12 / 23	St Ronan's Apple Cider 5.4%	6 / 11 / 21
Hargreaves Hill ESB (Amber) 5.2%	7 / 13 / 25	<i>'One keg wonder' - please ask for more details</i>	

WHITE

Prosecco, Ziro (NV) <i>Veneto</i>	10 / 44
Sparkling, Holly's Garden 'Uberbrut' (NV)	13 / 65
Champagne, Devaux (NV) <i>Champagne</i>	110
House White, Wangolina (17) <i>Limestone Coast</i>	8 / 34
Chardonnay/Malvasia, Lucarelli (17) <i>Puglia</i>	39
Riesling, Rocky Gully (18) <i>Frankland River</i>	44
Chenin Blanc, Voyager Estate (17) <i>Marg River</i>	45
Picpoul de Pinet, Clomarin (17) <i>Languedoc</i>	46
Vermentino, Chalmers (17) <i>Heathcote</i>	47
Sav Blanc, Te Whare Ra (17) <i>Marlborough</i>	48
Pinot Blanc, Domaine Paul Blanck (16) <i>Alsace</i>	49
Pinot Grigio, Quealy (17) <i>Mornington</i>	11 / 55
Riesling, Brothers Koerner (19) <i>Clare Valley</i>	12 / 56
Chardonnay, Kerri Greens (18) <i>Red Hill</i>	12 / 56
Vouvray, Pichot (16) <i>Loire Valley</i>	59
Roussanne, Yangarra (17) <i>McLaren Vale</i>	59
Pinot Gris, BK Wines 'Ovum' (18) <i>Adel Hills</i>	59
Viognier, Yves Cuilleron (16) <i>Rhone</i>	72
Chardonnay, Bindi 'Kostas Rind' (18) <i>Macedon</i>	99

**Cellar list available on request*

RED

Rosé, Le Petit G (17) <i>Bandol</i>	46
Rosé, Yangarra (18) <i>McLaren Vale</i>	11 / 52
House Red, Wangolina (17) <i>Limestone Coast</i>	8 / 34
Montepulciano, Gran Sasso (17) <i>Abruzzo</i>	34
Malbec, Marcel (17) <i>Cahors</i>	42
Pinot Noir, Airlie Bank (18) <i>Yarra Valley</i>	46
Shiraz, Hennings 'Croquet' (17) <i>Heathcote</i>	46
Cotes du Rhone, Cuvee des Copains (17) <i>Rhone</i>	49
Primitivo, A Mano (16) <i>Puglia</i>	49
Cabernet, Frankland Estate (17) <i>Frankland River</i>	10 / 50
Pinot Noir, Moorooduc DBC (17) <i>Mornington</i>	12 / 56
Mataro Blend, Brash Higgins 'MCC' (17)	12 / 58
Shiraz, Two Cells (16) <i>Beechworth</i>	12 / 58
Cabernet, Rodda 'Cuvee de Chez' (15) <i>B-Worth</i>	59
Etna Rosso, Pietradolce (17) <i>Sicily</i>	65
Nebbiolo, Macarini 'Lasarin' (17) <i>Piedmont</i>	66
Beaujolais, Chat. Cambon (17) <i>Brouilly</i>	69
Pinot Noir, Pooley 'Butchers Hill' (17) <i>Coal River</i>	85
Barolo, Mauro Veglio (15) <i>Piedmont</i>	125
Shiraz, Yarra Yering 'Underhill' (15) <i>Yarra</i>	155

COCKTAILS

Four Pillars 'Bloody Shiraz' Gin & Tonic <i>Bloody Shiraz gin 45ml, Fever Tree tonic, orange</i>	18	Starward 'Nova' Whisky & Tonic <i>Starward Nova whisky 45ml, Fever Tree tonic, grapefruit</i>	18
Margarita Sour <i>Tromba tequila, agave syrup, egg white, lime</i>	18	Spiced Rum Hot Toddy <i>Sailor Jerry spiced rum, spice syrup, lemon</i>	16
Negroni <i>Beefeater gin, Carpano Antica Formula, Campari</i>	18	Courtside <i>Vodka O, St. Germain liqueur, raspberries, apple</i>	18

COLD DRINKS

Spice & Tonic - Seedlip Spice, tonic, grapefruit	9.5	Garden & Soda - Seedlip Garden, elderflower & soda	9.5
Hepburn Organic Lemonade /	6	Orange / Apple / Cranberry / Pineapple Juice	5.5
Passionfruit & Orange / Ginger Beer			