



# MENU

SPRING 2019





## SMALL STUFF

### House made croquettes // \$10

(see one of our team members for today's mix)

### Southern spiced beignet // \$8

fried spices and cheese in choux pastry, cheese sauce

### Onion rings // \$8

battered onion rings, Splendid Egg mayonnaise

### Garlic baguette // \$8

house made garlic butter

### Pendleton Estate Olives // \$7

house marinated olives from Pendleton Estate GF DF VG

## CLASSIC TUCKER

### Beef schnitzel // \$20

panko crumbed local Angus beef, salad & fries

### Chicken schnitzel // \$20

crumbed chicken breast, salad & fries

### Fish and chips // \$18 - 28

market fish in beer batter, salad, fries and house made tartare sauce GFO DF

### Beef burger // \$24

ground beef, pickles, bacon, cheese, lettuce, BBQ sauce, American mustard, mayonnaise, milk bun and fries GFO

## VEGETARIAN INSPIRED

### Savoury tart // \$16

roast pumpkin, house made Robe Dairy ricotta, crisp kale, wine reduction V

### Roasted carrot // \$14

almond granola, cumin salt, unspun honey, yoghurt, pickled onion and fried onion GF DFO VG

### Soup of the day // \$12

please see one of our team for today's soup GF V

## SAUCES

Gravy // \$3

Mushroom // \$3.50

Pepper // \$4

Diane // \$5

Parmigiana // \$5

Red wine jus // \$5

## COASTAL INFLUENCE

### Black pepper squid // \$22

brown butter garlic, greens, XO sauce GF

### Market fish // \$POA

seasonal fish prepared by our chefs

### Our Niçoise salad // \$25

green olive salsa, Splendid Egg, lettuce, seeded mustard dressing GF

## SOMETHING DIFFERENT

### Steamed pork buns // \$20

pork and chilli onion jam stuffed bun, black vinegar and chilli sauce

### Spiced lamb ribs // \$19

pomegranate glaze, baked yoghurt with rose, flaked almond, spinach GF

### Chicken 'pasty' // \$22

spiced chicken in pastry, saffron onion, herbs, yoghurt, petite salad

### Pressed 'Pinnacle' short ribs // \$24

stout braised short rib, confit shallot, herb crumb

## MEAT DISHES

### Beachport Berkshire pork belly // \$28

shaved celeriac + pear salad, Side Project cider jus GF

### 350gm Striploin // \$38

mash and veg with a choice of sauce GFO

### 300gm Rump // \$29

mash and veg with a choice of sauce GFO

### Kangaroo fillet // \$30

spouted wattle, jus, native fruits in Unspun wild honey, herbs GF

## SPRING SIDES // \$8ea

Steamed new potato, roast garlic mayonnaise, chive oil, shallots GF

Butter lettuce, fresh cheese mayo, chives, red onion GF

Whole cut fries, with tomato sauce GF DF VG

Sprouts, brown butter, bacon, parsley oil and sea salt GF DFO

## SWEETS

### Chocolate brownie // \$14

warm Valrhona chocolate brownie, vanilla ice cream and caramel sauce GF

### Carrot cake // \$13

Soy Boy vanilla 'custard', apple and carrot crisps VG GF

### Tiramisu // \$13

classic layers of mascarpone and savoiardi soaked in boozy coffee

## COFFEE + TEA

### Mikro coffee

espresso, short black, macchiato // \$3

long black // \$3.50

flat white, cappuccino, latte // \$4

### Teas // \$4

Earl grey, English breakfast, peppermint

### Hot chocolate // \$4.50

our own Valrhona blend cocoa

### Irish coffee // \$10

long black, whipped cream, Jameson Irish whisky

### Italian coffee // \$8

latte, Frangelico or Tia Maria liqueur

### Affogato // \$12

espresso shot, Frangelico or Tia Maria or Baileys, vanilla ice cream

Milks available: soy, almond, skinny/ light milk

VG// vegetarian and can be made to suit a vegan diet

GFO// can be altered to gluten free option

GF// gluten free

DF// dairy free

## FEED ME

### 'Feed Me' \$50pp shared plates

Let us curate your dining experience.

A shared table 5 course meal featuring locally grown and sourced produce prepared by our chefs.