

## All Day Bar Menu (Served all day 11am- late everyday)

Grilled mushroom burrger James Squire Amber Ale and blue cheese rarebit, rocket and fries	\$17.00
Veal and chorizo burger With rocket, sautéed onions, parmesan aioli and fries	\$19.00
Portuguese chicken burger Marinated chicken breast with rocket, cheese, chilli sauce and spicy fries	\$18.00
Beer battered flathead ⓘ With James Squire Golden Ale, fries, lemon and chunky tartare	\$19.00
Beef and ale pot pie ⓘ Braised in James Squire Porter with creamed potatoes, peas and gravy	\$16.50
Pork Schnitzel ⓘ Lemon and thyme crusted pork with roast garlic aioli and fries	\$18.50
Crispy duck salad Watercress, sliced shallots and beansprouts with homemade smoked BBQ sauce	\$18.50
Honey roast pumpkin salad ⓘ Marinated feta, spinach and salted almonds	\$17.00
Spiced calamari ⓘ Szechuan pepper salt, chilli, coriander and citrus aioli	\$18.00
200g Wagyu minute steak ⓘ Oakleigh Ranch MB9+ served with green salad and fries. 450-500 days grain fed	\$22.00

*If in a hurry please choose a dish marked ⓘ*

## Bar share plates (Served 12pm-3pm, 6pm - late (Sat and Sun all day))

Cured meats Wagyu bresaola, Lonza and Nduja served with cornichons and sourdough	\$17.00
Chicken liver and brandy parfait Served with onion marmalade and toasted sourdough	\$13.50
Olives and Dips Australian marinated olives, homemade dips and Turkish bread	\$16.00
Australian cheese Tarago Blue Orchid, Old Telegraph Triple Cream and Trinity Cellars Cheddar served with crackerthins and marinated figs	\$18.00

### Sides All sides \$6.00 ⓘ

Creamed potatoes  
Wedges with sour cream  
Shoestring fries  
Garlic foccacia and aioli  
Garden salad

### Sauces All sauces \$2.00

Homemade smoked BBQ  
Pink peppercorn  
Creamy mushroom  
Roasted garlic aioli

