
ENTRÉES

SIGNATURE OYSTERS		ANCHOVIES ON TOAST	
Lemon, shallot, chardonnay	4.5 ea.	Marinated white anchovies,	18.0
vinaigrette		green sauce, soft boiled egg	
MOUNT ZERO OLIVES	10.0	BEEF TARTARE	
GREENVALE FARM ACORN FED PROSCIUTTO		Horseradish, cultured cream, shoestring fries	18.0
Gherkins, wolviston piccalilli, bread	19.0	SALT BAKED BEETROOT	
CHEDDAR CHEESE & ONION CROQUETTES		Black olives, toasted oats,	16.0
Smoked chipotle mayonnaise	14.0	Schultz organic yogurt	
SOUP OF THE DAY		SALT AND PEPPER SQUID	
House made bread	16.0	Fried capers, sauce gribiche	17.0

MAINS

HOUSEMADE POTATO GNOCCHI		CLASSICS	
Walnut sauce, nduja, nettles,		BEER BATTERED FISH & CHIPS	
aged pecorino pangrattato	22.0	Watercress, pickled onion, tartare sauce	29.0
GRILLED LOCKWOOD FARM JERK CHICKEN		VEAL SCHNITZEL	
Smoked almonds, mount zero grains,		Herb and parmesan crumb, slaw, chips	30.0
burnt onion ketchup	36.0	O'CONNELL'S BEEF & GUINNESS PIE	
MARKET FISH		Mushy peas, mashed potato, brown sauce gravy	28.0
Dutch cream potato and parsley salad	MP	O'CONNELL'S BEEF BURGER	
BRAISED BEEF CHEEK		Smoked bacon aioli, cheddar,	23.0
Baked macaroni cheese, pangrattato	26.0	McClure's pickles, chips	
SPICED POTATO & CAULIFLOWER CURRY		BANGERS & MASH	
Basmati rice, roti	22.0	House made pork and fennel sausage,	26.0
		mashed potato & roast onion gravy	

FROM THE GRILL

350GR 100 DAY GRAIN FED SCOTCH FILLET	42.0
300GR FLINDERS SELECT 100 DAY GRAIN FED PORTERHOUSE	39.0
200GR GRASS FED GIPPSLAND EYE FILLET	45.0
Served with triple-cooked chips & your choice of sauce	
SAUCES	
Peppercorn sauce	
Red wine gravy	
Gentleman's relish	
Béarnaise	

SIDES

JARRAHDALÉ PUMPKIN	
Treacle, smoked yogurt, seeds	14.0
BABY GEM LETTUCE	
Anchovy sauce, aged pecorino cheese	10.0
MIXED BITTER LEAVES	
Raspberry vinaigrette	9.0
TRIPLE COOKED CHIPS	10.0
CABBAGE SLAW	
Brown bread croutons, Pedro Ximenez, parmesan	10.0