

snacks

sourdough, black lime butter (df/gfo)	3
marinated toolunka creek olives, rosemary, chilli (vg/gf)	9
oyster, shucked to order, natural with lemon or cucumber & verjuice vinaigrette (gf)	6 ea
fried padron peppers, pickled shallot, fennel mayo (vg/gfo)	14

shares

whipped feta, black olive oil, tuscan bread (gfo)	15.5
smoked ham & pea croquettes, mustard mayo	15
pomegranate glazed eggplant, goat's curd, macadamia dukkah (vgo/gf)	15.5
buratta, heirloom tomato jam, grilled sourdough (gfo)	24.5
fried chicken wings, fermented chilli sauce, ranch dressing (dfo)	15.5
lamb meatballs, smoked eggplant, chermoula (gf/dfo)	18.5
chargrilled fremantle octopus, salsa roja, confit potato, burnt lemon (df/gf)	24
vodka & beetroot cured salmon, dill cream, caperberries (df/gf)	23
charcuterie of cured meats, pickled guindillas, mustard, sourdough (df/gfo)	34

large & grill

ricotta gnocchi, sweet potato, goat's curd, caramelised walnuts and watercress	25
spiced roasted hispi cabbage, harrisa, cashew cream, pickled lemon (vg/gf)	23
casarecce pasta, pork and fennel sausage, roasted tomato, green olive, chilli (gfo/dfo)	26
pan roasted barramundi, caramelised fennel, piperade, chickpeas (gf/df)	36
12 hour roasted lamb shoulder, white beans, toum, broad beans, peas, and mint (gf/df)	36
teller bacon cheeseburger, chips, pickle (gfo/dfo)	24
chicken schnitzel, kohlrabi remoulade, tarragon butter, lemon	27

300g porterhouse, grass fed, riverine, nsw	45
300g scotch fillet, grass fed, gippsland, vic	49
600g rib eye, grass fed, gippsland, vic	80

feed me \$65pp\*  
 can't decide? let the chefs pick

served with chips & a choice of chimichurri sauce, green peppercorn butter, or red wine jus

sides

baby gem salad, mustard & tarragon vinaigrette (vg/gf)	10
chimichurri carrots, hazelnuts, whipped fetta (vgo/gf)	13
roasted potatoes, confit garlic (vg/df)	13
rosemary salted chips, aioli (vg)	12
chargrilled broccolini, salsa verde and pecorino (vg/dfo)	13

dessert

mango, coconut & passionfruit crème brûlée (vg/df)	14
dark chocolate parfait, peanut praline, salted caramel (gf)	16
warm cherry & almond clafoutis, macadamia ice cream	14
local & imported cheese, lavosh, quince	14   26   36

kids

menu available

<b>mon</b>	<b>wed</b>	<b>sun</b>	<b>wed - fri   lunch special</b>
\$20 schnitzel & chips from 5PM	\$25 porterhouse & chips from 5PM	\$25 roast 12pm until sold out	\$20 chicken schnitzel sandwich or steak sandwich & drink from 12pm-4pm



# drink

## on tap

	pot	pint	jug
teller lager 4.2%	6	12	24
stomping ground czech pilsner / 5%	7	14	26
carlton draught 4.6%	7	14	28
molly rose 'little hazy' pale (low carb) 4%	7	13	26
3 ravens XPA 4.2%	7	13	26
stone & wood pacific ale 4.4%	7.5	14	28
kaiju krush tropical pale ale 4.7%	7	13	26
co conspirators 'the matriarch' ipa 6.5%	8.5	16.5	33
kaiju 'golden axe' apple cider 5.2%	7	13	26
bodgriggy 'iggy' seltzer, mango & passionfruit 4.5%	7	13	26

## cocktails

<b>elderflower &amp; thyme spritz</b> - st germain, brandy, vermouth, prosecco, soda	19
<b>all berry spritz</b> - white light vodka, berry liqueur, raspberry syrup, prosecco, soda	19
<b>that's amore spritz</b> - hendricks gin, cucumber syrup, manly lemoncello, prosecco, soda	19
<b>port barrel aged negroni</b> - widges gin, maidenii sweet vermouth, campari	22
<b>fiery passion margarita</b> - olmeca tequila, chilli, passionfruit, lime	22
<b>blueberry beneficiary</b> - balcombe 'mabel' gin, basil, blueberry syrup, lime	23
<b>currency colada</b> - plantation pineapple rum, coconut liqueur, mango, kaffir lime syrup	24
<b>palomability</b> - illegal mezcal, tabasco, lime, grapefruit soda, paprika salt rim	24
<b>davidson plum sour</b> - brookies slow gin, davo plum bitters, lemon, whites	22
<b>golden opportunity</b> - gospel solera rye whisky, chrysanthemum, lemon	22

## no alcohol

bridge road 'free time' pale ale <0.5%	11	leitz alcohol free riesling, germany	14
hop nation 'mind ya head' xpa <0.5%	11	non#3 toasted yuzu & cinnamon	12
stomping ground pine lime sour <0.5%	12	non#5 lemon marmalade & hibiscus	12
heaps normal 'half day' hazy <0.5%	11		
<b>bloody mojito</b> - four pillars bloody bandwagon, lime, mint syrup, soda			14
<b>rumour has it</b> - brunswick aces sapiir spades gin, yuzu, pomegranate, mint, lime			15
<b>teller 'lemonade'</b> - watermelon, lemon, strawberry balsamic shrub			14
<b>faux secco spritz</b> - elderflower, non #3, soda, orange bitters			12
<b>not negotiable</b> - brunswick aces sapiir spades gin, cucumber syrup, lemon, ginger ale			14

\*vegan whites available

## by the glass

nv / mumm cordon rouge brut / champagne, france	20
nv / dal zotto prosecco / king valley, vic	12
21 / ros ritchie pinot grigio / barwite, vic	11
23 / cooter & cooter riesling / clare valley, sa	13
22 / range life fiano / mornington peninsula, vic	14
22 / shady lane chardonnay / mornington peninsula, vic	15
22 / maison francaise rose / provence, france	16
23 / clandestine breakfree petite blancs (skin contact) / multi-region, wa (vg)	14.5
22 / xo cherry pie (chilled red) / adelaide hills, sa	14
21 / j moreau & fils 'les coches' pinot noir / burgundy, france	16
22 / massena shiraz / barossa valley, sa	14
21 / terre forti sangiovese / emilia romagna, italy	11
22 / lenton brae cabernet merlot / margaret river, wa	15

\*full wine list available on request

**monday - friday**

**4pm - 6pm**

**happy hour**

\$8 teller lager pints

\$12 spritz menu & negroni sbagliato

\$5 bar snacks

**\$25 1/2 dozen freshly shucked oysters & a glass of fizz**