



feeling pekish

try our grazing selections

olives | crusty warm bread \$9

ploughman's share board \$29

cured meats | pickles | cheese | olive oil toast
add tuna belly | mussels | sardines \$6^{ea}

chicken liver parfait

pickled cucumber | cornichons | brioche \$16

polenta chips | parmesan truffle aioli ^{gf | veg} \$12

lemon and chorizo croquettes | chipotle aioli \$14

pekish calamari

paw paw | lime | ginger | coriander salsa \$15

grand reuben sandwich

pastrami | sauerkraut | swiss cheese | mustard
french fries \$23

roasted pumpkin wedge ^{veg | gf}

whipped goats cheese | pomegranate | pine nuts \$24

pizzas

gf bases available

san marzano tomatoes | mozzarella | basil ^{veg} \$16

chicken | mushroom | cheese | olives \$18

pumpkin | goats cheese | chili | basil ^{veg} \$16

spicy salami | cheese | tomato \$17

mushroom | tomato | cheese | prosciutto | truffle \$19

children's meals available



Chef's Specials

soup de jour | crusty bread \$9

local mussels | laksa | roti \$25

**queenscliff butcher shop bangers
mash | onion jam \$21**

house made gnocchi

tomatoes | basil | olives | parmesan ^{veg} \$24

roast chicken

creamy waldorf salad | croutons \$24

battered gummy shark | polenta chips

baby cos lettuce | lemon dressing \$27

280g grass fed porterhouse steak

french fries | garlic mushrooms | red wine jus ^{gf} \$32

sides

seasonal veg \$7

cos lettuce salad \$6

french fries \$5

**devonshire tea with scones
& daily dessert specials available**

open lunch and dinner Wed – Sunday