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# **BISTRO MENU**

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## BREAD

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Garlic, herb and cheese flatbread <b>(V)</b>	\$15
Classic beirut hommus, marinated olives with grilled Afghani flatbread <b>(VG)</b>	\$18

## TAPAS

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Artisan Baked Pretzels, with cultured butter (2) <b>(V)</b>	\$12
Crispy Peking Duck Spring Rolls, with carrot, baby cos and nam jim sauce (4)	\$14
Pan Fried Saganaki, lemon <b>(V, GFO)</b>	\$14
Assortment of Steamed Dumplings, with nam jim dipping sauce (6)	\$14
Fried Chicken Wings, tossed with Ginger Beer BBQ or Buffalo hot sauce, with blue cheese dipping sauce (10) <b>(GFO)</b>	\$14
Mac and Cheese Croquettes, with bacon aioli (4) <b>(VO)</b>	\$14
Chicken Satay Sticks, with peanut sauce (4) <b>(GFO)</b>	\$16
Slow Cooked BBQ Pork Riblets, grilled peach and kohlrabi salad (6) <b>(GFO)</b>	\$16
Char Sui Pork Belly Bites, with Asian coleslaw <b>(GFO)</b>	\$16
Angus Beef Sliders, bacon, cheddar cheese, pickles, caramelised red onion, barbeque sauce, cornichon, potato bun <b>(GFO)</b>	\$16

We only use local Victorian lamb, pork and cage-free chicken with no added hormones, and our eggs are free range.

Whilst we do offer gluten free products, we cannot guarantee a gluten and allergen free kitchen  
**(GF)** Gluten Free **(GFO)** Gluten Free Option **(V)** Vegetarian **(VO)** Vegetarian Option  
**(VG)** Vegan **(VGO)** Vegan Option



# MAINS

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Grain-fed Pork Schnitzel, served with apple slaw, homemade BBQ sauce and crunchy chips	\$29
Salt and Pepper Calamari, house salad, crunchy chips and confit garlic aioli	\$27
Crispy Skin Atlantic Salmon, served with a nicoise salad <b>(GFO)</b>	\$29
Warm Moroccan Salad, with roasted veg, quinoa, feta and a vincotto glaze	
- With Chicken <b>(GFO)</b>	
- With Tofu <b>(V, VGO, GFO)</b>	\$25
Wild Mushroom Risotto, with spinach, truffle oil, fresh herbs, parmesan crisp <b>(VO, GFO, VGO)</b>	\$26
Pappardelle Pasta, Central Highlands lamb shoulder ragout, cherry tomatoes, spinach, fresh herbs and parmesan snow	\$28
Seafood Linguini, with prawns, calamari, fish, a hint of chilli, garlic and cherry tomatoes	\$29
Greek Lamb Salad, with grilled lamb rump cooked medium rare, spinach, pickled onion, olives, cherry tomato, cucumber, danish feta, tzatziki and pita	\$32
Parmesan Crusted Lamb Cutlets (x3), with crushed potatoes, french beans, baby carrots and caramalised baby onion jus <b>(+\$5 per extra cutlet)</b>	\$36

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## PUB CLASSICS

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Barkly's Burger, beef patty served pink, cheddar, bacon, pickles, lettuce, caramelised red onion, tomato, ketchup, dijonnaise, sesame seeded potato bun with crunchy chips <b>(GFO +\$3, add extra beef patty +\$7)</b>	\$24
Veggie Burger, lentil patty, cheddar cheese, pickles, lettuce, caramelised onion, tomato, ketchup, dijonnaise, sesame seeded potato bun with crunchy chips <b>(V, VGO, GFO +\$3)</b>	\$23
Beer Battered Fish and Chips, with house salad, lemon, tartare with crunchy chips <b>(GFO)</b>	\$26
Chicken Parmigiana, panko crumbed chicken breast, ham, napoli cheese, crunchy chips and house salad	\$28

## STEAKS

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*All our beef is pasture raised and grass fed  
Served with rosemary roasted kipfler potatoes, king mushroom,  
seasonal greens and pumpkin mousse.*

300gm Char-grilled Victorian Scotch Fillet steak <b>(GFO)</b>	\$39
350gm Char-grilled Victorian Porterhouse steak <b>(GFO)</b>	\$40

*With your choice of sauce: pepper, mushroom, garlic butter **(GF)**,  
red wine jus **(GF)**, or chimichurri*

## SIDES

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House Salad, fine mesclun, spanish onion, cucumber, mushrooms and cherry tomatoes <b>(V, VG)</b>	\$6
Side of Veg <b>(V, VGO)</b>	\$6
Rosemary Roasted Kipfler Potatoes <b>(V, VG, GFO)</b>	\$8
Side of Broccolini, with honey, garlic, chilli and toasted almonds <b>(V, VGO, GFO)</b>	\$12
Bowl of Chips, with confit garlic aioli and tomato sauce <b>(V, VGO)</b>	\$12
Bowl of Fries, with confit garlic aioli and tomato sauce <b>(V, GFO, VGO)</b>	\$12
Bowl of Wedges, with sour cream and sweet chilli <b>(V, VGO)</b>	\$12

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## KIDS MENU

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*All children's meals come with complimentary soft drink or juice and a 'Busy Nippers' activity bag!*

Chicken Nuggets, with chips and vegetables	\$10
Golden Fried Fish, with chips and vegetables	\$12
Chicken Parmigiana, with chips and vegetables	\$12
Kids Ice Cream Sundae, vanilla icecream with chocolate, vanilla, caramel, or strawberry topping	One Scoop \$4 Two Scoops \$5

## DESSERT

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Pat and Stick's homemade ice cream sandwich: - Belgium chocolate ice cream with choc fudge cookies <b>(V)</b> - Vanilla bean ice cream with almond lace cookies <b>(V)</b> - Vegan vanilla choc chip <b>(VG)</b>	\$7
French Vanilla Creme Brulee <b>(V, GF)</b>	\$14
Affogato, shot of coffee over ice cream <b>(V, GFO)</b>	\$7 With Frangelico \$15

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