BISTRO MENU

BREAD

Garlic, herb and cheese flatbread (V)	\$15
Classic beirut hommus, marinated olives with grilled Afghani flatbread (VG)	\$18
TAPAS	
Artisan Baked Pretzels, with cultured butter (2) (V)	\$12
Crispy Peking Duck Spring Rolls, with carrot, baby cos and nam jim sauce (4)	\$14
Pan Fried Saganaki, lemon (V, GF0)	\$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) (GFO)	\$14
Mac and Cheese Croquettes, with bacon aioli (4) (V0	\$14
Chicken Satay Sticks, with peanut sauce (4) (GFO)	\$16
Slow Cooked BBQ Pork Riblets, grilled peach and kohlrabi salad (6) (GFO)	\$16
Char Sui Pork Belly Bites, with Asian coleslaw (GFO)	\$16
Angus Beef Sliders, bacon, cheddar cheese, pickles, caramelised red onion, barbeque sauce, cornichon, potato bun (GFO)	\$16

Whilst we do offer gluten free products, we cannot guarantee a gluten and allergen free kitchen $\,$



MAINS

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 (GFO)	\$29
Warm Moroccan Salad, with roasted veg, quinoa, feta and a vincotto glaze - With Chicken (GF0) - With Tofu (V, VG0, GF0)	\$25
Wild Mushroom Risotto, with spinach, truffle oil, fresh herbs, parmesan crisp (VO, GFO, VGO)	\$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 (+\$5 per extra cutlet)	\$36

Whilst we do offer gluten free products, we cannot guarantee a gluten and allergen free kitchen $\,$

PUB CLASSICS

Barkly's Burger, beef patty served pink, cheddar, bacon, pickles, lettuce, caramelised red onion, tomato, ketchup, dijonnaise, sesame seeded potato bun with crunchy chips (GFO +\$3, add extra beef patty +\$7)	\$24
Veggie Burger, lentil patty, cheddar cheese, pickles, lettuce, caramelised onion, tomato, ketchup, dijonnaise, sesame seeded potato bun with crunchy chips (V, VGO, GFO +\$3)	\$23
Beer Battered Fish and Chips, with house salad, lemon, tartare with crunchy chips (GFO)	\$26
Chicken Parmigiana, panko crumbed chicken breast, ham, napoli cheese, crunchy chips and house salad	\$28
STEAKS	
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 (GF0)	\$39
350gm Char-grilled Victorian Porterhouse steak (GFO)	\$40
With your choice of sauce: pepper, mushroom, garlic butter (GF), red wine jus (GF), or chimichurri	
SIDES	
House Salad, fine mesclun, spanish onion, cucumber, mushrooms and cherry tomatoes (V, VG)	\$6
Side of Veg (V, VGO)	\$6
Rosemary Roasted Kipfler Potatoes (V, VG, GFO)	\$8
Side of Broccolini, with honey, garlic, chilli and toasted almonds (V ,VGO, GFO)	\$12
Bowl of Chips, with confit garlic aioli and tomato sauce (V, VGO)	\$12
Bowl of Fries, with confit garlic aioli and tomato sauce (V, GFO, VGO)	\$12
Bowl of Wedges, with sour cream and sweet chilli (V, VGO)	\$12

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 $\,$





KIDS MENU

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

Chicken Nuggets, with chips and vegetables

Golden Fried Fish, with chips and vegetables

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

\$10

\$12

DESSERT

Pat and Stick's homemade ice cream sandwich:

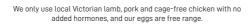
Affogato, shot of coffee over ice cream (V, GFO)

- Belgium chocolate ice cream with choc fudge cookies (V)
- Vanilla bean ice cream with almond lace cookies (V)
- Vegan vanilla choc chip **(VG)** \$7

 French Vanilla Creme Brulee **(V, GF)** \$14

With Frangelico \$15

\$7



Whilst we do offer gluten free products, we cannot guarantee a gluten and allergen free kitchen

