
BISTRO MENU

BREAD

Garlic, herb and cheese flatbread (V)	\$15
Classic beirut hommus, marinated olives with grilled Afghani flat bread	\$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, GFO)	\$14
Assortment of Steamed Dumplings, with nam jim dipping sauce (6)	\$14
Mac and Cheese Croquettes, with bacon aioli (4) (VO)	\$14
Fried Chicken Wings, tossed with Ginger Beer BBQ or Buffalo hot sauce, with blue cheese dipping sauce (10) (GFO)	\$14
Char Sui Pork Belly Bites, with Asian coleslaw (GFO)	\$16
Chicken Satay Sticks, with peanut sauce (4) (GFO)	\$16
Slow Cooked BBQ Pork Riblets, grilled nectarine and kohlrabi salad (5) (GFO)	\$16
Coconut Crumbed Chicken, with radish salad and gochujang mayo (4)	\$16
Angus Beef Sliders, bacon, cheddar cheese, pickles, caramelised red onion, barbeque sauce, cornichon, potato bun (GFO)	\$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

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 (GFO)	
- With Tofu (V, VGO, GFO)	\$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
Stirfry, with Asian greens, lotus root, wild mushrooms, gai lan, hokkien noodles and a hoisin and soy sauce	
- With Chicken	
- With Tofu (V, VGO)	\$27
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

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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 **(GFO)** \$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

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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	\$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

Pat and Stick's homemade ice cream sandwich:

- 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
Affogato, shot of coffee over ice cream (V, GFO)	\$7
	With Frangelico \$15

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