WINTER MENU

SHARING

SM/LG

Garlic baguette GFA.V 9
garlic and oven roasted baguette
ADD grilled mozzarella GFA 11

Buffalo chicken wings GF 12/20
tossed in housemade buffalo sauce served with blue cheese dipping sauce and 'McClures' pickles

Crispy chicken wings GF 12/20
marinated in buttermilk, coated in our secret spice rub and deep fried served with ranch dressing and 'McClures' pickles

King prawns 23
with tomato, chilli, garlic and charred sourdough

English ploughman's lunch 30
2 cheeses, salami and prosciutto, Patchett's pork pie, housemade pickles and chutneys, charred sourdough and lavosh

Beef cheek croquettes (4) 18
Crumbed, slow braised beef cheek served English mustard mayo

Salt and pepper squid GF 22
lightly dusted squid, deep fried and served with lemon aioli and rocket

FROM THE GRILL

300g Rump steak GF 32
Southern Prime, 100 day grain fed

Oakdale Black Angus 220g Eye fillet GF 45
Southern Victoria, grass fed

Choose two sides and a sauce

MAINS

EVH country burger GFA 25
with beef patty, American cheese, crispy bacon, tomato, lettuce, beetroot chutney, aioli and 'McClures' pickles

Chicken burger GFA 25
crispy buttermilk chicken breast, aioli, 'McClures' pickles, housemade coleslaw and fries

Fish burger GFA 25
breaded fish, iceberg lettuce, house tartare sauce, American cheese, pickled red onion and fries

Haloumi burger GFA 24
grilled haloumi with housemade pesto aioli, lettuce, pico de gallo and fries

Beer battered fish and chips 28
with leaf salad, fries and house tartare sauce

Crumbed chicken schnitzel 24
with chips, housemade coleslaw, choice of sauce
ADD prosciutto, cheese and napolitana sauce extra 7

Chicken katsu curry 28
sweet Japanese curry with jasmine rice, chicken nori crisp, pickled onion and corn

Chef's catch 34
please see the specials board or ask our lovely staff about today's seafood special

Provencal seafood stew GFA 34
with fish, prawns, squid, vongole, mussels and sourdough

Chunky beef and stout pie 30
topped with crispy pastry and served with seasonal vegetables

FROM THE SMOKER

Slow smoked lamb shank GF 29
braised with rosemary and garlic, served with roasted potatoes, mixed green veg and lamb jus

Reverse seared top cut sirloin 250g GF 32
dry rubbed sirloin, slow smoked until medium rare and then finished on the grill, with fries, housemade coleslaw and chargrilled corn

Vegan mushroom stack V.𝒱 23
smoked portobello mushroom stuffed with brown rice, peas, smoked pumpkin and roast capsicum with mixed leaves in a citrus vinaigrette

SALADS

Caesar salad GFA 18
crispy cos lettuce, boiled egg, parmesan cheese, crispy prosciutto, sourdough croutons in a caesar dressing

Nicoise salad GF 18
cos lettuce, green beans, cherry tomatoes, boiled egg, black olives and lemon vinaigrette

Thai noodle salad GF.V.𝒱 17
vermicelli noodles tossed with Thai basil, mint, spring onion, spinach, bean sprouts, cucumber, cherry tomatoes and chilli in a Thai dressing

ADD to any salad
grilled chicken,
Thai beef strips,
seared tuna,
salt and pepper mushrooms extra 5

SAUCES - All 3

Rich gravy GF
Mushroom gravy GF
Creamy peppercorn GF
Chef's roast garlic butter GF

SIDES - All 10

Fries with aioli GF.V

Sweet potato fries GF.V
with chipotle aioli

Seasonal vegetables GF.V.𝒱
with lemon and extra virgin olive oil

Crispy brussels sprouts with bacon GF

Chargrilled corn (2) GF.V
with Chef's butter

House salad GF.V. 𝒱

Classic housemade coleslaw GF.V

Charred sourdough V 6

DESSERT

Flourless pine lime cake GF 17
topped with whipped cream, lime zest and dehydrated lime

Warm housemade chocolate brownie GF 18
with vanilla ice cream and chocolate sauce

Cheese plate selection GFA 20
three cheeses with crackers, quince paste

Mecca Coffee
Mecca Coffee Decaf
T2 Teas available

We offer table service for food and drinks in our Restaurant. Please order your meals and drinks at the Bar when sitting in the Front Dining Room or Courtyard.

V VEGETARIAN . GF GLUTEN FREE . GFA GLUTEN FREE AVAILABLE . 𝒱 VEGAN