



BISTRO

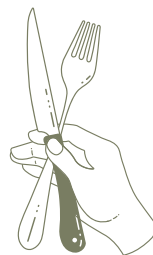
MENU

MATES RATES
MONDAY



\$20
BAR MEALS

STEAK
TUESDAY



\$28

POT & PARMA
WEDNESDAY



\$26

HAPPY
HOUR

MON - FRI
4PM-6PM



HOUSE WINE

\$7

HOUSE SCHOONER

\$7.50

STARTERS

Sesame edamame, wok-tossed with ginger, garlic & sesame (VG, GFA)	\$10
Garlic & herb artisanal country bread (V)	\$14
Hommus, grilled flatbread, and marinated olives (VG) +\$5 extra flatbread	\$17

TAPAS

PICK 3 for \$45

Sticky Glazed Korean Fried:	
- Chicken Tenders, gochujang mayo	\$18
- Cauliflower Florets, gochujang mayo (V, VGA)	\$16
Homemade potato cakes with yellow curry sauce (VG)	\$16
Assorted Steamed Dumplings, chilli soy (6) (VA, VGA, I)	\$16
Polenta Chips, parmesan, napoli, confit garlic aioli (6) (V)	\$16
Tempura Onion Rings, ranch (V)	\$14
Chicken Satay Sticks, peanut sauce (4) (GFA)	\$18
Four Cheese Arancini, truffle aioli, parmesan (7) (V)	\$17
Salt and Pepper Calamari, confit garlic aioli (I)	\$18
Char Sui Victorian Pork Belly Bites, coleslaw, chilli, spring onion, sesame seeds (12) (GFA)	\$18
Angus Beef Sliders, served pink, bacon, cheddar cheese, pickles, caramelised red onion, BBQ sauce, sesame seed potato bun (2) (GFA) +\$3 gf buns	\$19
Parmesan Crusted Lamb Cutlets, crispy sage, black truffle butter (2)	\$20
Pan Fried Saganaki, lemon (V, GFA)	\$16

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Please be aware that whilst care is taken when catering for special requirements, within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy and gluten. Please note we do not have a separate fryer for gluten-free items.
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(GFA) Gluten Free Available (V) Vegetarian
(VA) Vegetarian Available (VG) Vegan (VGA) Vegan Available
Fish/Seafood - (A) Australian (I) Imported (M) Mixed

PUB CLASSICS

Chicken Parmigiana, in-house panko crumbed chicken breast, ham, napoli, cheese, chips, house salad + \$2 add gravy	\$33
Eggplant Parmigiana, in-house panko crumbed eggplant, crispy basil, napoli, cheese, chips, house salad (V)	\$31
Bangers and Mash, chargrilled pork sausage, mash potato, minted peas, caramelised onion red wine gravy	\$29
Salt and Pepper Calamari, house salad, chips, confit garlic aioli (I)	\$34
Stone & Wood Beer Battered Fish and Chips, house salad, tartare (GFA, I)	\$34
Steak Sandwich, Turkish bread, medium rare porterhouse, bacon, cheddar, caramelised onion, rocket, tomato relish, dijonnaise, chips	\$33
Barkly's Burger, Angus beef patty served pink, cheddar, streaky bacon, pickles, lettuce, caramelised onion, tomato, ketchup, dijonnaise, sesame seed potato bun, chips (GFA) + \$3 gf bun, +\$7 extra beef patty	\$29
Veggie Burger, lentil patty, cheddar, pickles, lettuce, caramelised onion, tomato, ketchup, dijonnaise, sesame seed potato bun, chips (V, VGA, GFA) + \$3 gf bun	\$28

STEAKS

All our beef is pasture raised and grass fed,
served with duck fat roasted potatoes, broccolini and king mushroom

250g Char-grilled Victorian Eye Fillet steak (GFA)	\$56
300g Char-grilled Victorian Scotch Fillet steak (GFA)	\$55
350g Char-grilled Victorian Porterhouse steak (GFA)	\$55

+ \$5 Add Side Onion Rings

With your choice of one sauce:

Chimichurri (GFA), gravy, pepper, mushroom, red wine jus (GFA),
garlic butter (GFA), black truffle butter (GFA), English mustard

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MAINS

Vodka Pasta, orecchiette, creamy vodka sauce, stracciatella, fresh basil	\$29
Grain-fed Pork Schnitzel, apple slaw, homemade BBQ sauce, chips	\$35
Crispy Skin Atlantic Salmon, served pink, nicoise salad, egg (GFA, A)	\$36
Chicken Risotto, mushroom medley, crispy parmesan wafer (VA, VGA, GFA)	\$33
Pappardelle Pasta, lamb shoulder ragout, cherry tomatoes, spinach, fresh herbs, parmesan	\$34
Seafood Linguine, fresh salmon, prawns, pippies, broccolini, cherry tomatoes, garlic, chilli, white wine butter sauce (M)	\$37
Chilli Beef Stirfry, beef tenderloin, wok fried noodles, asian veg, chilli, sesame seeds, sweet soy (VA, VGA)	\$33
Greek Lamb Salad, grilled Victorian lamb rump cooked medium rare, spinach, pickled onion, olives, cherry tomato, cucumber, feta, tzatziki, pita (GFA)	\$37
Chicken Caesar Salad, cos, bacon, egg, anchovies, sourdough parmesan croutons (GFA)	\$32
Parmesan Crusted Lamb Cutlets (3), mash potato, french beans, baby carrots, caramelised pearl onion jus + \$9.50 per extra cutlet	\$45

SIDES

House Salad - mesclun greens, red onion, cucumber, mushroom, cherry tomato (VG)	\$9
Chargrilled Broccolini, goats cheese, honey, toasted almonds (V, GFA)	\$13
Thrice Cooked Duck Fat Roasted Potatoes, confit garlic aioli	\$14
Bowl of chips, confit garlic aioli, tomato sauce (V, VGA)	\$12
Bowl of shoestring fries, confit garlic aioli, tomato sauce (V, VGA, GFA)	\$12
Bowl of wedges, sour cream, sweet chilli (V, VGA)	\$14

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KIDS MEALS

AGED 12 AND UNDER

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

Chicken Nuggets, chips, vegetables	\$12
Golden Fried Fish, chips, vegetables (GFA, I)	\$15
Chicken Schnitzel, chips, vegetables	\$16

KIDS DESSERT

Kids Ice Cream, vanilla ice cream with choice of chocolate, caramel or strawberry topping	one scoop	\$4
	two scoops	\$6

DESSERT

Sticky Date Pudding, caramel sauce, vanilla bean ice cream, almond dust (V)	\$16
Warm Choc-hazelnut filled pretzel, vanilla bean ice cream, almond dust, berry coulis (V)	\$14
Pat and Stick's ice cream sandwich, vanilla bean ice cream with almond lace cookies	\$8.5
Affogato, espresso, vanilla bean ice cream	\$8
with Mr. black coffee liqueur	\$17
with frangelico	\$17
with baileys	\$17

For more cakes and slices check out the dessert cabinet at the bar

DESSERT COCKTAILS

Espresso Martini, vodka, coffee liqueur, espresso, vanilla syrup	\$22
Biscoff Martini, Sheep dog peanut butter whiskey, biscoff syrup, baileys, milk	\$22

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