

**SMALL PLATES**

Wood fired eggplant dip, flatbread (vgn)	9	Pork & fennel sausage roll, barbecue sauce	12
Avocado, zaatar & sesame, lavosh (v,ogf)	9	Fried cauliflower, parmesan & labneh (v,gf)	11
Rockling croquettes, paprika, bonito	13	Whipped cod roe, cucumber & rye	14
Pig head terrine, pickles, toast (ogf)	15	Zucchini flowers, ricotta, our honey (v)	16

**FEATURED PRODUCER**

Bacchus Marsh, widely known for its fertile soil and agriculture, has been a home to rearing lamb since the late 1800's. It is in these grasslands Joe Failli and his brothers have been free range farming Dorper and White Suffolk. Dorper, a South African breed, thrives in this Australian climate. It is acclaimed for being tender and having superior flavour.

**COUNTER MEALS**

Beef burger, pickles, beetroot, aioli, cheddar, bacon, chips (ov)	20
Chicken parmigiana (Milawa free range), chips & slaw	25
Beer battered blue grenadier, crushed peas, chips, tartare sauce (ogf)	24
Chargrilled Milawa chicken & broccolini salad, creamed feta, tarragon & hazelnuts	23
Cauliflower & almond pastry, harissa carrots, coriander & grains, labneh (v,ovgn)	25
Pork, rosemary & bay sausage, cabbage & mint, lentil, apple cider jus	24
House spaghetti, Yarra Valley feta & zucchini, chilli, hazelnut, lemon (v)	23
250gm grass fed Angus bavette steak, chips & jus (ogf)	25

**WOOD OVEN**

Coal baked beetroot & goats curd salad, watercress, dukkah, pesto (gf,ovgn)	22
Miso roasted eggplant, wild rice, cauliflower & coriander, green bean, sesame (vgn,gf)	24
Port Arlington mussels, smoked seaweed butter, tomato & herbs, sourdough (ogf)	29
Salmon, heritage tomato & zucchini involtini, risoni, black olive, parsley	32
Lamb rump, broccoli & mint, broad beans, crispy sweetbreads, truffle jus	37

**DRY AGED BEEF**

All beef is pasture fed and aged in-house for a minimum of 21 days

300g grass fed porterhouse	34
300g grass fed scotch fillet (on bone)	39
(Served with dauphinoise potato, asparagus, peas & onions, garlic jus)	

**SIDES**

Chips, aioli (ogf,ovgn)	8
Garden salad, soft herbs, parmesan (gf,ovgn)	8
Peas, smoked bacon & mint	8

**LUNCH SHOUT**

Order a burger or salad for lunch Monday to Friday and we'll shout you a house wine or beer!

**MONDAY**

Locals Night  
All counter meals  
\$20

**TUESDAY**

Trivia Night hosted  
by Quizmeisters  
7pm

**WEDNESDAY**

Bavette Steak \$19  
+  
Cut of the Week

**SUNDAY**

Traditional Sunday  
roast with Yorkshire  
pudding

### TAP BEERS

Brunswick Bitter 4.6%	5 / 10 / 19	Carlton Draught 4.6%	5 / 10 / 19
Wolf of the Willows XPA 4.7%	6 / 12 / 22	Hawkers IPA 6.5%	6 / 12 / 22
Venom Golden Ale 4.8%	6 / 11 / 21	Napoleone Apple Cider 4.7%	5 / 10 / 19
Wolf of the Willows 'Woodman' 4.5%	6 / 12 / 22	'One keg wonder' - please ask for more details	

### WHITE

Prosecco, Primo Estate (NV) <i>Adelaide Hills</i>	10 / 44
Sparkling, Oakdene (NV) <i>Bellarine</i>	10 / 44
Champagne, Devaux (NV) <i>Champagne</i>	99
House White, Wangolina (17) <i>Limestone Coast</i>	8 / 34
Pinot Grigio, Fionula (17) <i>Murray Darling</i>	34
Sav Blanc, Tai Nui (17) <i>Marlborough</i>	39
Chardonnay, Punt Rd (17) <i>Yarra Valley</i>	43
Picpoul de Pinet, Clomarin (17) <i>Languedoc</i>	44
Gruener Veltliner, Stadt Kreams (17) <i>Kremstal</i>	9 / 45
Viognier, Hennings (16) <i>Heathcote</i>	48
Pinot Blanc, Domaine Paul Blanck (16) <i>Alsace</i>	49
Riesling, Rieslingfreak No.4 (18) <i>Clare Valley</i>	10 / 49
Sav Blanc, Shaw + Smith (17) <i>Adelaide Hills</i>	52
Chardonnay, Moorooduc DBC (16) <i>Mornington</i>	11 / 55
Pinot Grigio, Quealy (17) <i>Mornington</i>	11 / 55
Semillon, Andrew Thomas (16) <i>Hunter Valley</i>	59
Riesling, Gunderloch 'piece of me' (16) <i>Rhein</i>	65
Chardonnay, A. Bonhomme Vire-Clesse (16)	79
Chardonnay, Bindi 'Kostas Rind' (15) <i>Macedon</i>	95

*\*Cellar list available on request*

### RED

Rosé, Logan Wines (17) <i>Orange</i>	39
Rosé, Le Petit G (17) <i>Bandol</i>	10 / 45
House Red, Wangolina (17) <i>Limestone Coast</i>	8 / 34
Montepulciano, Gran Sasso (16) <i>Abruzzo</i>	34
Aglianico, Pipoli 'Zero' (16) <i>Basilicata</i>	39
Cab Merlot, Balnaves Blend (14) <i>Coonawarra</i>	43
Gamay, Punt Rd (17) <i>Yarra Valley</i>	46
Shiraz / Grenache, Glaetzer (16) <i>Barossa</i>	46
Pinot Noir, Airlie Bank (17) <i>Yarra Valley</i>	48
Sangiovese, Foster e Rocco (17) <i>Heathcote</i>	10 / 50
Cabernet, Jamsheed Harem (16) <i>Yarra Valley</i>	54
Shiraz, Luke Lambert Crudo (17) <i>Yarra Valley</i>	11 / 56
Pinot Noir, Quealy (16) <i>Mornington</i>	12 / 56
Grenache, Spinifex (17) <i>Barossa Valley</i>	58
Tempranillo, Fighting Gully Rd (14) <i>B/worth</i>	59
Etna Rosso, Pietradolce (15) <i>Sicily</i>	65
Nebbiolo d'Alba, Giribaldi (14) <i>Piedmont</i>	65
Shiraz, Hennings 'Lone Vine' (13) <i>Heathcote</i>	95
Pinot Noir, By Farr 'Farrside' (15) <i>Geelong</i>	115

### COCKTAILS

Poltergeist Gin & Tonic <i>Poltergeist gin, Capi tonic, grapefruit, juniper</i>	16	Four Pillars Bloody Shiraz Gin & Tonic <i>Four Pillars Bloody Shiraz gin, Fevertree tonic, lime</i>	19
Fiery Apple Margarita <i>Tromba tequila, jalapeno syrup, cloudy apple juice</i>	18	Plantation Punch <i>Plantation Rum, coconut, orange, bitters</i>	18
Negroni <i>Beefeater gin, Camparo Antica Formula, Campari</i>	18	Greenwich Sour <i>Rittenhouse rye whiskey, Four Pillars marmalade, lemon, egg</i>	19

### COLD DRINKS

Spice & Tonic - Seedlip Spice, tonic, grapefruit	7	Garden & Soda - Seedlip Garden, elderflower & soda	7
Hepburn Organic Lemonade / Cola / Passionfruit & Orange / Ginger Beer	6	Orange / Apple / Cranberry / Pineapple Juice	5.5