

FOOD MENU

SMALL PLATES

Pork Belly Bites DF 15/29

Fried pork belly bites tossed with smokey bbq & bourbon sauce, on crunchy slaw

🍷 **Big Roo Pale Ale**

Fried Cauliflower VG LG DF 11

Middle eastern spiced cauliflower with chipotle mayonnaise & hazelnut dukkah

🍷 **Big Roo Pale Ale**

Lamb Kofta Meatballs LG DFO 16

Marinated lamb meatballs served with spiced saffron yoghurt

🍷 **Swamp Rat Dark Lager**

Bruschetta VGO 15

Char grilled Turkish bread layered with diced tomato, red onion, basil & garlic topped with Meredith goats cheese

🍷 **Flightless Draught**

Thai Prawns Skewers DF LG 16

Coconut, lime & chilli prawns served with creamy red curry sauce

🍷 **Hard Lemonade**

Bowl of Chips LG VG DF 12

Served with roasted garlic aioli & tomato relish

SHARE BOARDS

Baked Camembert LGO 27

French style locally made camembert baked with thyme & roasted garlic, served with grilled Turkish bread, grissini and lavosh

Dips Board LGO VG 19

Roasted pumpkin & harissa dip, beetroot hummus dip served with grilled bread

Tasting Board LGO DFO 28

A selection of menu items including charcuterie, marinated & pickled vegetables, cheese & crackers

Cheese Board LGO 27

A selection of French style locally made cheese, accompanied by quince paste, muscatels, pear, lavosh & grilled fruit sourdough

MAINS

Braised Beef Cheek Pasta 32

12 hour braised beef cheek ragu in a rich tomato & red wine sauce, served with fresh pappardelle, gremolata dressing & shaved cheddar

🍷 **Howling Beast Märzen**

Bull Boar Sausages LG DF 32

Italian spiced beef & pork sausage, served with a white bean & winter vegetable cassoulet & rosemary jus

🍷 **Swamp Rat Dark Lager**

½ Roasted Chicken LG DF 28

Free range chicken, roasted with potatoes, heirloom carrots, served with greens & jus

🍷 **Big Roo Pale Ale**

Calamari LG DF 29

Lemon pepper calamari served with Asian purple slaw, chips & nam jim dipping sauce

🍷 **Hard Lemonade**

Sticky Sesame Eggplant VG LG 26

Stir fried eggplant with a sweet soy & chilli sauce topped with toasted peanuts, sesame & coriander, served on jasmine rice

🍷 **Flightless Draught**

Beef Burger VGO LGO 26

Grilled wagyu patty, bacon, caramelized onion, garlic aioli, tomato chutney, leafy greens, sliced tomato & cheddar served with chips

LG Bun 2 DF Cheese 1

🍷 **Howling Beast Märzen**

Tacos VGO 28

Marinated barramundi or tofu tacos with rocket & crunchy purple slaw, chipotle mayonnaise & a tomato & corn salsa, served with chips

🍷 **Big Roo Pale Ale**

Fish of the Day MP

Market fish – see our staff for today's offering

🍷 **Big Roo Pale Ale**

FOOD MENU

STEAKS

Pure Black Angus VIC Rump 250g LGO DFO 36

MSA graded, marble score 3+, barley fed

Cape Grim TAS Porterhouse 300g LGO DFO 43

MSA graded, marble score 3+, 100% pasture fed

Bass Strait Gippsland VIC Scotch Fillet 300g LGO DFO 52

MSA graded, 100% pasture fed

Sides (choose 2)

Roasted potatoes, heirloom carrots, green beans, garden salad, chips

Sauces (choose 1)

Dijon, red wine jus, garlic butter, bearnaise, chimmichurri

Add Extra Side 4 Extra Sauce 3 Add Pepper Crust 2

PIZZAS

Garlic & Cheese 16

With picked rosemary & sea salt flakes

Cherry Tomato & Ham 21

Napoli sauce, mozzarella, cherry tomatoes, shaved ham with fried basil

Mushroom & Goat's Cheese LGO VGO 26

Garlic oil, mozzarella, roasted mushrooms, caramelized onion with rocket & Meredith goats cheese

Pork & Fennel Sausage 27

Garlic oil, mozzarella, sliced sausage, caramelized fennel & onion, pine nuts with rocket and Meredith goats cheese

LG Base 4 DF Cheese 3

SIDES

Garden Salad with Meredith goats cheese LG VGO 12

Roasted Heirloom carrots & dukkah LG VG 12

Green beans, salsa verde & lemon LG VG 8

Roasted potatoes with garden herbs LG VG 8

KIDS

Choose from:

Grilled Steak, Grilled Chicken Tenders, Pasta with Napoli Sauce & Cheese, Chicken Nuggets, or Battered Fish 12

All served with chips & tomato sauce

Kids Ice Cream 4

With freddo frog & sprinkles

DESSERT

Sticky Date Pudding 10

with butterscotch sauce & ice cream

Apple Pie Poppers 12

with cream & maple syrup (VG optional)

Belgian Waffles 15

with maple syrup, berry compote & ice cream

Lemon Tart 10

with cream & berries

Chocolate Lava Cake 15

with choc fudge ice cream