

Breakfast

Fried free range eggs, black pudding, maple glazed bacon, roasted cherry tomatoes, mushrooms, hash browns and toasted sour dough \$ 22

Something to start or share.....

Natural oysters with lemon (GF) \$ 3.20

Oz-Mex Nachos – Tortilla corn chips, pretzels, jalapenos, shredded mozzarella, mild chunky salsa, chive cream, guacamole and chilli con carne \$ 16

Puy lentils and spring pea croquettes with coriander chutney (3) (V) \$ 15

Vietnamese chicken spring rolls with nouc nam dressing (3) \$ 15

Pulled pork lotus bun with Asian slaw and chipotle mayonnaise (2) \$ 12

Pan fried chicken dumplings with ginger and soy dipping sauce (5) (GF) \$ 15

Salt and pepper calamari with rocket, radicchio cucumber and coriander salad, lemon and paprika aioli (GF) \$ 18

Tiger prawns marinated in our secret smoky 5 chilli marinade with a pineapple, habanero salsa and aioli (GF) \$ 21

Soft shell crab sliders with Asian slaw and paprika aioli (3) \$ 18

Glenferrie dips – House made roast garlic, pumpkin squash and smoked salmon dips with warm baguette and marinated olives \$ 18

Baked portobello mushrooms with ricotta, bocconcini and chives (2) (V) (GF) \$ 12

Spicy grilled Jerk chicken skewers with pomegranate molasses, shaved fennel and baby radish (3) (GF) \$ 18

Crab and gruyere cheese cakes with coriander remoulade (3) \$ 20

Ploughman’s board – homemade chicken, carrot and pancetta terrine, warm olives, crusty sourdough, brie, Hungarian white salami, cornichons, pickles and smoked chorizo (Gluten free bread available) \$ 26

Salads

Pork belly with caramelised chilli, butter cos, Asian slaw and baby radish (GF) \$ 24

Chicken Caesar with chicken tenderloins, crispy prosciutto, Caesar dressing, crouton, white anchovies, parmesan and poached egg \$ 24

Braised beef brisket and mixed bean with brown rice , corn and avocado salsa (GF) \$ 24

*BEER GARDEN – PLEASE ORDER AND PAY AT THE BAR – THANK YOU

Pizza’s (Gluten free bases available \$4)

Confit garlic and mozzarella (V) \$ 12

Herbivore – fresh basil, Napoli and mozzarella (V) \$ 16

Tandoori sweet potato and pumpkin with Napoli, mozzarella, sweet onions, yogurt and cashew nuts (V) \$ 18

Garlic marinara with garlic confit, baby shrimp, calamari, sliced olives, mozzarella and salsa verde \$ 22

Omnivore – BBQ chicken, maple glazed bacon, pineapple, sweet onions, mushrooms chipotle dressing, Napoli and mozzarella \$ 20

Pulled pork with Napoli, mozzarella, caramelised chilli and house slaw \$ 20

Mains

Chicken and mushroom risotto with pumpkin squash, snow peas, heirloom tomatoes and truffle avocado (GF) \$ 26

Seafood paella with market fish of the day, prawns, mussels, calamari, chorizo sausage and olives (GF) \$ 30

Spaghetti aglio olio with market fish of the day, prawns, calamari and mussels in olive oil, garlic and chilli (GF available) \$ 28

Rigatoni with house made rich Bolognese sauce, grated parmesan cheese and garlic bread \$ 24

Seared Tuna fillet with sesame rice, bok choy, teriyaki glaze, miso broth, spring onion and kimchi (GF) \$32

Crispy skin salmon with chive and crab meat potato gratin, roasted cherry tomatoes and chimichurri (GF) \$ 32

Beer battered fish and chips with a salad of cucumber, cherry tomatoes and avocado, homemade tartare sauce and lemon \$ 26

Beef and Guinness pot pie with mushy minted peas, mash potato and gravy \$ 26

Chicken parmigiana with smoked leg ham, Napoli sauce, mozzarella, garden salad and chips \$ 24

Eggplant parmigiana with Napoli sauce, mozzarella, garden salad and chips \$ 22

Braised ox cheek with colcannon mash, snow peas and pan jus (GF) \$ 29

Veal schnitzel with a salad of rocket, pinenuts, goat's cheese and cherry tomato and mash potato \$ 28

Wagyu beef burger on brioche bun with lettuce, tomato, beetroot, caramelised onion, cornichons, cheese, bacon, tomato relish, chipotle mayonnaise and chips/ add egg \$2 \$ 21

Steak sandwich with tomato relish, cos lettuce, tomato, caramelised onion and chips/ add egg \$2 \$ 21

Glenferrie Platter

Grilled Jerk chicken skewers, chilli garlic prawns, salt and pepper calamari, minute steak, black pudding, warm olives, house dip, chips and grilled tortilla bread (Serves 2 people) \$ 59

Steaks

All steaks are pasture fed Australian Black Angus MSA graded			
Rump	340g (120 days aged)		\$37.00
Eye fillet	250g		\$42.00
Rib eye	400g		\$42.00

Served with onion rings, hand cut chips, butter cos, baby radish and cucumber salad

Your choice of red wine jus, creamy mushroom or pepper sauce

Add: Baked mushrooms	\$ 6
Creamy garlic prawns (5)	\$ 8

All Steaks are GF (except onion rings)

Sides

Fries with tomato sauce	\$ 8
House cut chunky chips	\$ 9
Brussel sprouts with raisins and ricotta(V)	\$ 9
Creamy mash (V) (GF)	\$ 9
Fresh garden salad (V) (GF)	\$ 8
Cos lettuce with pear and candied walnuts (V) (GF)	\$ 8
Steamed seasonal vegetables (V) (GF)	\$ 9
Beer battered onion rings	\$ 9
American fries – beer battered chips with chilli con carne, shredded mozzarella and sour cream	\$ 12

Something to finish.....

Warm chocolate pudding with hazelnut praline, King Island cream and Madagascan vanilla ice cream \$ 14

Pear, apple and rhubarb crumble with vanilla bean ice cream and burnt brandy custard (GF) \$14

Mixed berry cheesecake with raspberry sorbet and berry compote \$14

Nutella pizza with fresh strawberries, sliced banana and vanilla ice cream \$ 14

Cheese plate - a selection of cheeses with lavosh, sundried fruits, muscatels, quince jam and toasted fruit bread(Serves 2) \$ 26

(GF) – Gluten free

(V) - Vegetarian

*CHILDRENS MENU’S AVAILABLE

*A SURCHARGE APPLIES ON ALL FOOD AND BEVERAGES ON PUBLIC HOLIDAYS



