

MENU

SNACKS

Warm olives (V, VG)	12
Focaccia w/ olive oil, balsamic	8
Leek & parmesan croquette, romesco (V)	15
Trio of house dips, focaccia (GFO) (Taramasalata, Hummus, Baba Ghanoush)	18
Tuna crudo nachos, avocado, burnt corn, edamame, tomato, fish roe, chilli (GF, DF)	28
Burrata w/ rocket pesto, pine nuts (GFO, V)	26
Daily charcuterie (3 Meats), pickles, focaccia (GFO)	30
Golden local calamari, aioli, nori, lemon	19
Crispy fried chicken wings (500g) w/ ranch	22
Antipasto platter, 3 meats, dips, buffalo, mozzarella, olives, focaccia	45
Baked ½ shell scallop, nduja butter	12ea

SIDES

Mixed leaf salad, sherry vinaigrette	12
Chips w/ sauce (ketchup or aioli)	13
Paris mash potato	12
Green beans, confit shallots	12
Honey glazed carrots, parsley	12
Ale battered onion rings	12

MT CLASSICS

Stone axe wagyu burger, pickles, caramelised onion, American cheese, chips	24
Free range chicken Parma, sugo, prosciutto, buffalo mozzarella, chips	31
Humpty doo barramundi, pearl cous cous, spring greens, chive butter	38
Caesar salad, free range egg, crispy bacon, white anchovies, toasted sourdough	24
Chickpea gnocchi, mixed greens, Meredith goats curd (V, VG, GF)	30

MT CHARGRILL




All grilled items are served with
Chip OR Mash and a choice of sauce

O' Connor Black Angus Sirloin	300g	48
Ranger Valley Wagyu Rump Cap	250g	65
O' Connor Black Angus Eye fillet	200g	68
O' Connor Black Angus Scotch <small>(to share between 2 or more)</small>	600g	95
Herds Geelong Lamb Rump	400g	44

SAUCES

all 5

Jus gras	Bearnaise
Green peppercorn	Confit garlic butter

STEAK NIGHT	CRAYFISH SPECIAL	SUNDAY ROAST
		
Tuesday Steak \$25	Wednesday Crayfish \$45	Sunday Roast \$35



Please be aware that all eftops / credit card transactions are subject
to surcharges depending on the cards used. On Public Holidays we do
apply a surcharge of 15% on top of all food & bev items.