

GRAZING BOARDS

MINIMUM OF 2 MIXED CHARCUTERIE & CHEESE CHOICES. ARRANGED ON BOARDS & COMPLIMENTED WITH MIXED OLIVES, PICKLED VEGETABLES, LAVOSH, GRILLED SOURDOUGH, QUINCE PASTE & BEETROOT

CHARCUTERIE

SQUID INK SALAMI 50G 'LA BOQUERIA' 12

Famous in Barcelona, conventional 'LONGANIZA OSCURA' is a Spanish sausage similar to Chorizo. It is blanced towards sweet rather than savoury. Subtle herb notes & strong on the meat-o-meter

CHORIZO PAMPLONA 50G 'LA BOQUERIA' 12

This meat is an air cured salami, designed with a coarse grain & paprika driven to give a strong flavour & dry finish. This style originates from Navarre in Spain. Its a larger diameter sausage served thinly sliced

PASTRAMI 50G 'BLACKFOREST SMOKEHOUSE' 11

Pastrami has been immortalised into cult status by the delis of New York City & often the star of many great sandwiches This example is a grain fed eye fillet of beef marinated, smoked & cooked. Coated in coriander & mixed pepper

MORTADELLA 50G 'BLACKFOREST SMOKEHOUSE' 10

Mortadella is a luncheon meat originating in Bologna, Italy. It is made by finely grinding pork & fat into an emulsion. It features large studs of pork fat & pistachio nuts & flavoured with spices

CHARCUTERIE SPECIAL OF THE WEEK POA

Ask our friendly staff!

CHEESE

BOUCHE D'AFFINOISE 50G RHONE ALPS, FRA 12

This soft cows milk cheese gets its concentrated flavour from a modern process called 'ultra filtration'. The flavour develops as the cheese matures but being a double-cream, it remains luscious & subtle. It leaves a satiny, buttery mouth feel with a sweetly lactic aftertaste

JENSENS RED 50G TARAGO RIVER, AUS 12

During it's first 3 months, the rind of this cow's milk cheese is washed using a light brine solution, encouraging growth of Brevi Bacterium which covers its rind. Once matured, Jensen's Red has its trademark sticky-orange, stinky-aromatic rind. Soft, well balanced, creamy flavour

STILTON BLUE 50G CROPWELL BISHOP, UK 9

England's only name-protected cheese. Prime summer pastures on top of coal fields with high iron content is said to create Stilton's unique flavours. Naturally occurring bacteria in the milk, aided by the air that enters through the process of needling, helps to create the blue mould

MAFFRA 'CLOTH' CHEDDAR 50G MAFFRA, AUS 9

The award-winning Maffra Cloth-Aged Cheddar exhibits the classic cheddar flavour profile - sweet & rich up front with complex after tones and a grassy aroma. The texture is moist, and slightly crumbly. Each cheese is ripened under cloth to allow a thin rind to form & carefully matured for up to two years

CHEESE SPECIAL OF THE WEEK POA

Ask our friendly staff!

SIDES

SHOE STRING FRIES (V, GFO) 9

Parmesan, chilli & oregano or gravy (add \$1)

MASHED POTATOES (V) 9

With gravy

SWEET POTATO FRIES (VEGAN, GF, DF) 10

Chimmi churri, dukkah & Murray River pink salt

COCONUT CORN ON THE COB (VEGAN, GF) 8

Rolled in vegan chipotle mayo & toasted coconut

SRIRACHA SLAW (V, GF) 8

Carrot, cabbage, Sriracha mayo

BROCOLINI & ROAST CARROTS (VEGAN, GF) 10

Charred & tossed in olive oil

SWEETS

PLEASE ASK OUR STAFF FOR SPECIALS!



SMALL PLATES

FRESHLY SHUCKED OYSTERS 'Merimbula' EA 4 DOZ 40

- Natural with mignonette dressing (GF, DF)

MARINATED MIXED OLIVES (VEGAN, DF, GF) 10

ROAST VEGETABLE DIP OF THE DAY (VEGAN, GFO) 13

With grilled Greek flat bread

CHORIZO IN RED WINE & SHERRY (DF) 14

'La Boqueria' chorizo glazed in sherry & red wine, grilled sourdough

BLUE SWIMMER CRAB TOAST 16

Carrot & miso butter puree, shiso, micro coriander on grilled

Sonoma Miche sourdough

SALT & KAMPOT PEPPER CALAMARI (GF, DF) 16

Lightly floured & fried baby squid & pineapple pieces, coriander,

chilli & lemon mayo, lime

DEEP FRIED HALOUMI (V, GF) 14

Cypriot haloumi (uncoated), honey, lemon, pistachio & lemon thyme

SNAPPER CEVICHE TOSTADAS (GF, DF) 16

Goldband snapper, orange, grapefruit, chilli, dill on fried tortilla chips

E.V.S. FRIED CHICKEN (DF) 15

Boneless pieces of chicken thigh in E.V.S. special coating with

Sriracha mayo

MARINATED LAMB RUMP 17

Med rare slices of lamb rump, cranberry & pomegranate gravy, toasted

pine nuts, whipped tahini yogurt on pita bread

ALL CARD PAYMENT SURCHARGES 1.6%

BOWLS & SALAD

SALMON POKE BOWL (GF, DF) 24

marinated raw salmon, pickled cucumber, edamame, black rice,

avocado, furikake, Sriracha & soy wasabi dressing

BURRITO BOWL (GF, VO) 22

chipotle chicken, guacamole, black beans, brown rice, sour cream,

iceberg, grilled corn, pico de gallo, coriander, Jalapeno & lemon

dressing

BUDDAH BOWL (VEGAN, GF, DF) 20

fried chick peas, sweet potato, ginger brown rice, pepitas, spiced

cashews, cavolo nero, pickled veg, houmous, Thai basil & lemon

dressing

KOREAN BIBIMBAP BOWL (V, VEO, GF, DF) 20

red rice, pickled carrot, enoki mushrooms, cucumber, braised spinach,

red cabbage, kimchi, fried egg & gochujang sauce

KALE & QUINOA CHICKEN SALAD (DFO) 22

Grilled chicken thigh, medley of quinoa, kale, mint, parsley, toasted

almonds, pomegranate, lemon dressing & tahini yogurt

SALMON & SOBA NOODLE SALAD (DF) 24

Cold soba noodles, warm smoked salmon, pickled carrot & red cabbage,

edamame, miso cucumber, shallots, furikake, bonito & soy dressing

GRILL

200G RUMP STEAK (GFO, DF) 19

pub side salad, fries, gravy

250G 'TAURINDI' SIRLOIN STEAK (GF) 28

smashed citrus kipfler potatoes, glazed shallots & red wine jus

200G PEPPERED EYE FILLET STEAK (GF) 34

black pepper crusted beef served with smashed citrus kipfler potatoes,

glazed shallots & red wine jus

HOT BUNZ

EXTRAS: DOUBLE BEEF +5 | BACON +2 | EGG +3.5

VILLAGE BURGER 18

Angus beef, Monterey Jack cheese, pickles, beetroot relish, tomato, red

onion, butter lettuce, mayo on a seeded milk bun & shoestring fries

CLASSIC CHEESEBURGER 16

Angus beef, American cheese, pickles, onion, ketchup, American mustard

on a soft milk bun & shoestring fries

BACON CHEESEBURGER DELUXE 20

Angus beef, American cheese, bacon, pickles, ketchup, American

mustard, butter leaf lettuce, tomato, onion, mayo on a milk bun &

shoestring fries

FRIED CHICKEN BURGER 19

Special fried buttermilk chicken, guacamole, swiss cheese, sriracha

slaw, on a soft milk bun & shoestring fries

CRUMBED HALOUMI BURGER (V) 18

Panko crumb, houmous, pickled fennel & red cabbage, baby spinach,

chimmi churri, soft milk bun & shoestring fries

SOFT SHELLED CRAB BURGER 19

Asian slaw, red chilli, yuzu, kewpie mayo, ginger, lemongrass, soft milk

bun & shoestring fries

PUB CLASSICS

CHICKEN SCHNITTY & GRAVY (DFO) 22

Panko crumbed schnitzel, parmesan slaw & fries or mash

CHICKEN PARMIGIANA 25

Tomato sugo, double smoked leg ham, mozzarella, parmesan slaw & fries

CONE BAY BARRAMUNDI (GF) 27

Pencil leek, zucchini noodles, spring onion, fresh herbs, beurre noisette

BLUE SWIMMER CRAB PASTA (DF) 24

angel hair pasta, tomato, chilli, garlic, basil oil

V - Vego VO - Vego Option GF - Gluten Free GFO - Gluten Free Option DF - Dairy Free DFO - Dairy Free Option VE - Vegan VEO - Vegan Option