

MELBOURNE

TUESDAY 7TH

CUP
Luncheon

NOVEMBER

B R E A D S

GARLIC TURKISH BREAD local extra virgin olive oil, reduced balsamic (4pc).....	9
GLUTEN FREE GARLIC BREAD local extra virgin olive oil, reduced balsamic (4pc).....	(gf) 12
LOCALLY MADE SOURDOUGH Sicilian olives, whipped butter, native thyme oil (4pc).....	10

S N A C K + S H A R E

OYSTERS NATURAL quince hot sauce, finger lime, chive oil (min 3).....	(gf) 3.8 each
OYSTERS KILPATRICK Mt Pleasant bacon, house sauce (min 3).....	(gf) 4 each
BUTTERMILK FRIED CAULIFLOWER hot sauce, yuzu kosho ranch, Zuni pickles.....	(v/gf) 17
BURRATA sweet + sour beetroot, walnuts, native thyme oil, sourdough.....	(v/gfa) 22
LA VERA HALOUMI Sicilian green olives, golden raisins, almonds, smoked honey, Espelette pepper.....	(v/gf) 17
MORTADELLA SLIDERS crispy salami, pickled green tomatoes, provolone, Kewpie, brioche.....	21
SCORCHED CORN, JALAPENO + MANCHEGO CROQUETTES green mojo, chipotle mayo, charred lime.....	(v) 18
SALUMI PLATE cured meats, house Giadianera, warm Bald Hills Road olives, grissini.....	22
DIRTY INC CHICKPEA HUMMUS rose harissa, fried zucchini, pinenuts, za'atar flatbread.....	(vg/gfa) 15

L A R G E P L A T E S

ALE BATTERED BLUE GRENADIER fries, house salad, tartare, lemon.....	(gfa, grilled) 26
SALT + PEPPER AUSTRALIAN SQUID fries, house salad, aioli, lemon.....	(gfa) 28
CHICKEN BREAST SCHNITZEL herb + parmesan crumb, fries, house salad, choice of sauce.....	(gfa +\$3) 28
MAYURA STATION WAGYU BEEF SCHNITZEL fries, house salad, choice of sauce.....	28
200G GRASS FED BEEF BURGER	
Mt Pleasant bacon, American cheese, lettuce, onion jam, Zuni style pickles, Barker sauce, seeded bun, fries.....	(gfa) 27
ROASTED CAULIFLOWER macadamia cream, Verjuice pickled golden raisins, capers, fresh dates, mint.....	(vg/gf) 29
TERIYAKI EGGPLANT sesame cream, soy braised mushrooms, Asian greens, Salt Gang chilli crisp.....	(vg) 29
TOFU LARB Sichuan Mala seasoning, fried vermicelli, lettuce, radish, spring onion, chilli, peanuts, fresh herbs.....	(vg/gf) 27
HOUSE SMOKED NOMAD FARMS CHICKEN BREAST corn cream, BBQ corn, brussels slaw, Boston Bay nduja marmalade.....	(gf) 35
350G FREE RANGE GUMSHIRE PORK CUTLET umami BBQ glaze, Chinese pork sausage + prawn fried rice, hot + sour apple salad.....	35
SLOW BRAISED MT PLEASANT LAMB SHOULDER honey glaze, burnt leek, marinated cucumber, smoked almonds, labneh.....	(gf) 38
300G GRASS FED BEEF SIRLOIN fries, baby cos, green goddess + fried shallot salad, Cafe de Barker butter, beef jus.....	(gf) 40

S I D E S

FRIES Barker sauce.....	(vga) 12
BABY COS HEART Spring herbs + flowers, sunflower seeds, buttermilk, native thyme oil.....	(v/vga/gf) 11
ALE BATTERED ONION RINGS sour cream, tomato kasundi, Togarashi salt.....	(v/vga) 14
CORN RIBS spicy Jerk spiced butter, lime + coriander mayo.....	(vg/gf) 14
NEW SEASON ASPARAGUS egg, caper + garlic chive vinaigrette, pangrattato.....	(v) 14

E X T R A S

SAUCES	
tomato, BBQ, Barker, aioli, tartare.....	(for additional sauce) +1
gravy, Swiss mushroom, Dianne, green peppercorn.....	(gf) (for additional sauce) +3
TOPPINGS	
parmigiana - Napoli sauce, Mt Pleasant ham, cheese.....	+4
Aussie - caramelised onion, Mt Pleasant bacon, BBQ sauce, cheese.....	+4
MASH	+3

(v) - Vegetarian (vg) - Vegan (vga) - Vegan option available (gf) - Gluten Free (gfa) - Gluten Free option available

Please speak with one of our friendly staff if you have specific dietary needs | *Schnitzel Day special unavailable Melbourne Cup Lunch.