

spoil mam this
MOTHERS DAY

DINNER | SUNDAY, MAY 12

BREADS

House made garlic focaccia, local olive oil, reduced balsamic (4pc) (vga) **10**

Gluten free garlic bread, local extra virgin olive oil, reduced balsamic (4pc) (gf/vga) **12**

SNACK+SHARE

Cauliflower + Section 28 Monte Rosso cheese croquettes, sun dried tomato + macadamia pesto (v) **18**

Fried zucchini flowers, stuffed with ricotta, parmesan + herbs, salsa Verde, lemon (v) **22**

Steamed pork buns, house made sweet + spicy Sriracha, smoked soy + black vinegar sauce **16**

Nduja, pea, pistachio + Pecorino arancini, Calabrian chilli mayo **18**

Buttermilk fried chicken tenders, fermented hot honey butter, Carolina gold BBQ sauce, pickles **20**

CLASSICS

Ale battered Blue Grenadier, fries, garden salad, tartare, lemon (gfa grilled) **28**

Salt + pepper Australian squid, fries, garden salad, aioli, lemon (gfa) **29**

Chicken breast schnitzel, herb + parmesan crumb, fries, garden salad choice of sauce (gfa +\$3) **29**

Mayura Station wagyu beef schnitzel, fries, garden salad, choice of sauce **29**

MAINS

Spiced cauliflower, white bean hummus, puffed buckwheat, pickled chillies, sumac onions, raisins, mint, hempseed dressing, Aleppo pepper, burnt lime (vg/gf) **30**

House smoked Nomad Farms chicken breast, corn cream, BBQ corn, blistered green bean, walnut + parmesan salad, spicy nduja marmalade (gf) **37**

Slow cooked spiced Mt Pleasant lamb shoulder, grilled spring onions, smashed cucumber salad, sesame cream, Umami Papi chilli oil (gf) **38**

300g grass fed beef sirloin, fried potatoes, baby cos, mustard cream + crispy shallot salad, peppercorn sauce, beef fat 'Café de Barker' butter (gf) **42**

EXTRA

Sauces - tomato, BBQ, Barker, aioli, tartare (for additional sauce) **+1**

gravy, Swiss mushroom, Dianne, green peppercorn (for additional sauce) (gf) **+3**

TOPPINGS

parmigiana - Napoli sauce, Mt Pleasant ham, cheese **+4**

Aussie - caramelised onion, Mt Pleasant bacon, BBQ sauce, cheese **+4**

mash (gf) **+3**

wine of the month

**MOUNT LOFTY
RANGES VINEYARD**

Riesling, Pinot Noir Rose & Shiraz
150ml **\$9** | 250ml **\$14**
Bottle **\$32**

cocktail of the month

**BLOSSOM
GIN FIZZ**

Ambleside Blossom Gin, house made rhubarb + strawberry syrup, lemon juice, soda | **\$20**

spirit of the month

**AMBLESIDE
BLOSSOM GIN & TONIC**

Distilled with Beerenberg Strawberries, Jurlique Rose and Rhubarb from their Distillery Garden | **\$10**