

The MENU

SMALLER

HOUSE-MADE FIRED FLATBREAD Roasted garlic oil & Murray River salt . (ef. v. nf. df.) 9

MIXED OLIVES Served warm. (ef. v. nf. df. gf. c.) 9

FRESH PACIFIC OYSTERS Black pepper mignonette. (ef. nf. gf. df. c.) 4.5 each

CACIO E PEPE POLENTA BITES Grated parmesan & black pepper. (ef. nf.) 9

WHIPPED COD ROE Grilled bread. (df. nf.) 15

SALT ROASTED BEETROOT Macadamia cream & orange oil. (v. gf. df. c.) 20

VEAL TONNATO Smoked tuna mayonnaise, fried capers & chives. (nf. gf. df. c.) 24

STRACCIATELLA Zucchini ribbons, preserved Rutherglen lemon & pesto. (ef. gf. c.) 21

SALUMI Mortadella, jamon & capicola with accompaniments. (ef. nf. gfo. df.) 28

LARGER

HOUSE-MADE GNOCCHI Fired broccoli, smoked almond & salted ricotta (nfo.) 29

GRILLED MARKET FISH Fregola, green pepper & chermoula. (ef. gfo. df.) MP

CHICKEN SCHNITZEL Grated parmesan, cabbage slaw & chips. (nf. df.) 28

Make it a parmigiana +3

SLOW-COOKED KIEWA LAMB SHOULDER Smokey eggplant, spinach, sumac yoghurt & thyme.
(ef. nf. gf. c.) 40

220g GRAIN FED ANGUS EYE FILLET 49

300g RIVERINE SCOTCH FILLET 41

Our steaks are served with gremolata, watercress and your choice of either:

Roasted garlic butter (ef. nf. gf. c.)

Beef fat emulsion (nf. gf. df. c.)

Horseradish cream (ef. nf. gf. c.)

Ask your waiter about our range of Milawa mustards.

SIDES

CRISP LEAF SALAD Citrus & mustard dressing. (ef. v. nf. gf. df. c.) 9

WOOD ROASTED CARROTS Goats cheese & burnt Scion 'drunk' honey. (ef. nf. gf. c.) 12

CHARRED LETTUCE HEARTS Anchovies, capers & pecorino. (nf. gf. c.) 12

CHIPS Barbeque spice & Yarramanda Farm ketchup. (ef. v. nf. df.) 8

One bill per table please. We are unable to split or itemise bills. A 15% Public Holiday surcharge and 1.5% card processing fee applies.

The **DESSERT**

DARK CHOCOLATE SEMIFREDDO
Sticky local figs & milk crumb. (nf. gfo. co.) 15

CREMA CATALANA
Rutherglen citrus. (nf. gf. c.) 14

GROWN-UP SPIDER
Gelatina vanilla bean icecream & Campbells Sparkling Shiraz. (nf. gf. c.) 14

ALPINE CHEESE PLATE
The Peaks Mountaineer, Milawa King River Gold, Milawa Blue,
Beechworth honey & Yarramanda Farm accompaniments. (ef. nf. gfo. c.) 28

Espresso Martini 20

Chambers 'Old Vine' Muscadelle 12

Morris Classic Muscat 9

Pfeiffer Classic Rutherglen Tawny 9

Scion 'After Dark' Durif 11

T2 Tea: Chai, Chamomile, English Breakfast, Peppermint 5.5

Honeybird Coffee: Espresso, Latte, Cappuccino (full cream or almond milk) 5.5

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CHILDREN

Aged 12 and below.

PETITE STEAK, CHIPS & SALAD
(ef. nf. df.) 18

GRILLED FISH, CHIPS & SALAD
(ef. nf. df.) 16

PENNE PASTA, NAPOLI & GRATED PARMESAN
(vo. nf. df.) 15

CRUMBED CHICKEN TENDERLOINS, CHIPS & SALAD
(ef. nf. df.) 15

GELATINA VANILLA ICECREAM
(nf.) 7

The Garden & Public Bar

MENU

HOUSE-ROASTED MIXED NUTS (ef. v. df.) 8

HOUSE-MADE FIRED FLATBREAD

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MIXED OLIVES

Served warm. (ef. v. nf. df. gf. c.) 9

FRESH PACIFIC OYSTERS

Black pepper mignonette. (ef. nf. gf. df. c.) 4.5 each

CACIO E PEPE POLENTA BITES

Grated parmesan & black pepper. (ef. nf.) 9

WHIPPED COD ROE

Grilled bread. (df. nf.) 15

ALPINE CHEESE PLATE

The Peaks Mountaineer, Milawa King River Gold, Milawa Blue, Beechworth honey & Yarramanda Farm accompaniments. (ef. nf. gfo. c.) 28

SALUMI

Mortadella, jamon and capicola with accompaniments. (ef. nf. gfo. df.) 28

CHIPS

Barbeque spice & Yarramanda Farm ketchup. (ef. v. nf. df.) 8

Please order & pay at the bar.

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THE **VICTORIA** RUTHERGLEN ▲