

FOOD

Please order and pay at the bar

SNACKS & SHARE PLATES

Served all day

Arancini, spinach, semi-dried tomato, artichoke, fetta, garlic aioli (V) / 14.50

Korean Riverlea pork belly, Kim Chi, sesame, crispy carrot (DF,GF) / 17.50

Public House fried chicken bites, house soy, kewpie mayonnaise (GF) / 15.50

Fried calamari, salt and pepper, lemon aioli (DF,GF) / 15.50

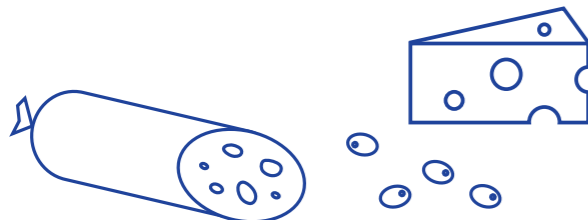
Fried tofu, ginger, pickled onion, bean shoots, house soy, coriander (DF,GF,V,VV) / 14.50

Slow cooked beef brisket, spicy Kansas style BBQ sauce, crispy polenta (GF) / 17.50

Bruschetta, house made bread, tomato, basil, prosciutto, bocconcini, balsamic glaze (3pcs) (V,VV option) / 16.50

Jalapeno poppers, spicy cream cheese filling, panko crumbs, aioli (6 pcs) (V) / 16

Twice cooked sticky chicken wings, honey soy, sesame (5 pcs) (DF) / 16



SHARING PLATTERS

Served all day

Peking duck pancakes, shredded shallots & cucumber, hoi sin sauce (10 pancakes) / 30

Public House cheese board, selection of local and foreign cheeses, house apple & pear paste, house made bread, crackers, fresh fruits (V) / 27

Antipasto platter, local selection of salami, prosciutto and homemade bresaola, olives, bocconcini and house made bread / 26.50

Chef's tasting board, chef's selection of four different share items from the menu for two to share / 35

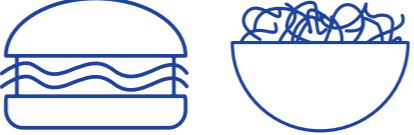
Trio of house made dips, rice crackers, house Piadina bread (GF option) / 22

DF Dairy Free GF Gluten Free V Vegetarian VV Vegan

P/H

\$15 LUNCH SPECIALS

11.30am - 2.30pm daily



Public House burger
house made patty, cos lettuce, mature cheddar, house made relish, mustard mayo, brioche sesame bun, beer battered chips

Crispy chicken burger
brioche sesame bun, bacon, cos lettuce, aioli, beer battered chips

Roast vegetable salad
roasted chats, turnip, pumpkin, freekeh, pomegranate, baby spinach leaves, spiced yoghurt dressing (V) (GF & VV Option)

Beer battered fish & chips
house made tartar sauce (DF)

Thai beef salad
mixed leaf, bean shoots, chilli, coriander, house dressing (DF)

Spagettini
house made, mushrooms, spinach, fresh chilli, lemon, garlic, butter, fried capers (V)

BIG PLATES

Served 11.30am to 2.30pm & 5.30pm to 9pm
Thu, Fri, Sat 5.30pm-10pm

Beef cheek, slow cooked, red wine jus, baby carrots, peas, spinach, parmesan mash (GF) / 29.50

House made potato and chive gnocchi, oven baked, blue cheese sauce, crisp prosciutto, pear, candied walnut & rocket salad / 27.50

Public House burger, house made patty, cos lettuce, tomato, beetroot mature cheddar **OR** Milawa blue cheese, house made relish, mustard mayo, brioche sesame bun, beer battered chips / 22

200gr Eye fillet, pumpkin puree, parsnip, broccolini, goats cheese tortellini, red wine jus / 39.50

250gr Scotch fillet, beer battered chips, mixed salad **OR** seasonal vegetables and creamy mash. **Choice of** red wine jus, peppercorn, wild mushroom sauce or garlic butter (DF,GF) / 35

Salmon, soba noodles, Asian greens, ginger and lemon broth, tempura nori / 35

Stone & Wood beer battered flat head, greens, cherry tomato, house made tartar, beer battered chips (DF) / 23.50

Chicken parmigiana, house crumbed schnitzel, slow cooked Napoli, house made Italian coleslaw & beer battered chips / 24

TO SHARE (if you want to)

Butterfied whole chicken

crispy chat potatoes, pink Murray River salt flakes, mixed leaf, red wine jus, mustard aioli (DF,GF) 40



SIDES

Beer battered chips, aioli (DF,V & VV option) 10

Seasonal vegetables (DF,GF,V,VV) 12

Mixed leaf salad, house vinaigrette (DF,GF,V,VV) 8

Garlic Bread (V) 9

Crispy potato, salsa verde 10

PIZZAS

Served all day

Margherita, house Napoli, mozzarella, basil (V) / 18

Hawaiian, shaved ham and pineapple / 18

Pepperoni, chilli, red onion, capsicum, jalapenos / 22

Salami, blue cheese, rocket, hazelnuts, house dressing / 22

Potato & leek, garlic, thyme, ricotta, honey mustard aioli / 20

Pulled pork, hoisin, slaw, aioli / 21

Chicken, ham, mushroom, baby spinach / 22

Gluten free bases + 2

SOMETHING SWEET

Served all day

Warm rhubarb, date and almond cake with ginger custard (DF,VV) / 14.50

Deep fried vanilla ice-cream, salted caramel fudge sauce, baileys chocolate truffles / 14.50

Baked honey and almond cheesecake / 14.50

Chocolate semi-freddo, chocolate jelly, lemon gel, candied orange (GF) / 14.50

Dessert tasting board, one of each item for two to share / 35

MOLLY FINK

Our dedicated cocktail bar is named after one of Australia's most colourful characters. Born in Melbourne in 1894, Molly was a socialite with a rebellious streak who married a rajah of India against the wishes of King George V, and lived an eventful life in the US, the UK and France. Widely known for her extravagant lifestyle and generous nature, Molly won the hearts of people around the world. She passed away in 1967, and today we hope our bar captures the spirit of this iconic figure.



COCKTAILS

Sit Back & Ria-Lax / 19

Salted caramel vodka, Kahlua, strong espresso, caramel syrup, salted praline & apple garnish

JT's Bramble / 19

Tanquery 10 Gin, Chambord, freshly squeezed lemon juice

Molly's Margarita / 19

Silver Tequila, Cointreau, agave, fresh lime

Finks French Cosmo / 19

Grey Goose, Cointreau, sweet & sour, cranberry juice, lime juice

Molly's Mojito / 19

White rum, lime, mint, syrup, soda

Pablo's Bloody Mary / 19

Vodka, lemon juice, worcestershire, tabasco, tomato juice

Moo-Moo's White Russian / 17

Vodka, Kahlua, crushed ice, dash of milk

Aperol Spritz / 18

Aperol, prosecco, soda, slice of local fresh orange

Sheep's Moscow Mule / 19

Vodka, lime, mint, simple syrup, ginger beer, drop of bitters

Rooster's Whisky Sour / 20

Makers Mark, lemon juice, simple syrup, egg white **OR** Glenfiddich, lemon juice, simple syrup, egg white

Espresso Martini / 19

Vodka, Tia Maria, Kahlua, strong espresso, simple syrup

Lady J's Long Island / 20

White rum, vodka, gin, tequila, Cointreau, lemon juice, coke

French Martini / 19

Vodka, chambored, fresh pineapple

Classic Martini / 20

Gin or Vodka, Martini Extra Dry Vermouth, twist of lemon

Dirty Martini / 20

Gin or Vodka, Martini Extra Dry Vermouth, olive juice, green olive

CIDER

Somersby Pear OR Apple 330ml	8.50
Alpine Pink Lady Sweet	9.50
Brookvale Ginger Beer 330ml can	11

BEER BTLD

Check out our beers on tap at the bar

Low Alcohol

Boags Premium Light	7.50
Peroni Leggera mid strength	8

Lagers/Pilsners

Hawkers Pilsner	8.50
Quilmes	9
Corona Extra	8.50

Pales

Hawkers Pale Ale	9.50
Mountain Goat Steam OR Pale Ale	9.50
4 Pines Pale can	9.50
Feral Hop Hog	10
Hawkers IPA	10

Malt Beers

White Rabbit Dark	10
Mountain Goat Fancy Pants	9.50

European

Duvel	16.50
Weihenstephan Hefeweissbier 500ml	15.50



GIN GOBLETS \$18

Four Pillars, blood orange

Hendriks, cucumber, mint

Bombay Sapphire, blueberries, lime

Tanqueray, blackberry, lemon

Gin Mare, orange, lime, rosemary

Larios, lime & lemon

SPARKLING

	150ml	Bt1
Morgans Bay Sparkling	8.50	30
Cofields Pinot Noir Chardonnay Sparkling	13	48
Petaluma Croser NV	13.50	49
Dalzotto Pacino Prosecco	12	45
Pizzini Prosecco	13.50	49
Posh Plonk Vintage Cuvee		75

CHAMPAGNE

		Bt1
GH Mumm Brut Cordon Rouge NV Champagne		130
Billecart-Salmon Brut Réserve Champagne NV		190

MOSCATO

	150ml	250ml	Bt1
Gapstead Moscato	9	12	30
Brown Brothers Moscato	10	13	38

WHITE WINE

	150ml	250ml	Bt1
Pizzini Vino Bianco	8.50	11.50	28.50

House Wine

Pizzini Sangiovese Shiraz	11	14	45
---------------------------	----	----	----

South Eastern Australia

Morgans Bay Chardonnay	9	12	30
Morgans Bay Sauvignon Blanc	9	12	30

Marlborough, New Zealand

Secret Stone Sauv Blanc	9.50	12.50	38
Marble Leaf Sauvignon Blanc	10	13	40
Squealing Pig	10	13	40

Beechworth Victoria

Two Cells 2016 Chardonnay	12	15	58
---------------------------	----	----	----

King Valley, Victoria

Pizzini Riesling	10	13	45
King Valley Casa Bianco	10	13	45
Pizzini Pinot Grigio	10.50	13.50	45

Rutherglen Victoria

Cofield's Chardonnay	15	17	63
----------------------	----	----	----

Wangaratta Victoria

Whistle & Hope Riesling	12	15	48
-------------------------	----	----	----

Yarra Valley

Innocent Bystander Pinot Gris	10.50	13.50	45
-------------------------------	-------	-------	----

RED WINE

	150ml	250ml	Bt1
<i>House Wine</i>			
Pizzini Vino Rosso	8.50	11.50	28.50

Milawa, Victoria

Brown Brothers 1889 Shiraz	9.50	12.50	38
----------------------------	------	-------	----

South Eastern Australia

Morgans Bay Shiraz Cabernet	9	12	30
-----------------------------	---	----	----

Rutherglen, Victoria

Rutherglen Estates Tempranillo	11	14	48
Campbells Bobbie Burns Shiraz	13	16	58
Campbell's Cabernet Sauvignon	12	15	48

Barossa Valley South Australia

Wolf Blass Private Release Shiraz	10	13	45
-----------------------------------	----	----	----

King Valley Victoria

Pizzini Sangiovese Shiraz	11	14	45
Pizzini Nonna Gisella Sangiovese	11.50	14.50	48
Pizzini Pietra Rossa Sangiovese	13.50	16.50	60
Pizzini Shiraz 2015	13	16	58
Pizzini Sangiovese Forza			95

PINOT NOIR

	150ml	250ml	Bt1
Yarra Valley Goodman Pinot Noir			90
Gapstead Tobacco Road	10	13	35

ROSÉ

	150ml	250ml	Bt1
Pizzini Rosetta	10	13	43

SPARKLING ROSÉ

	150ml	250ml	Bt1
Cofields Sparkling Sarah Rosé	9.50	12.50	41

HOT DRINKS

Cappuccino, Latte, Flat White			5
Long Black, Mocha, Hot Chocolate			
Espresso			4

DRINK