

all day menu items

served Friday and Saturday 12 noon to 8.30 pm, Sundays 12 noon to 4 pm (unless otherwise pre-arranged)

(All items marked GFA can be prepared gluten free on request)

mini loaf of bread – house baked wholemeal bread with honey thyme butter, or dukkha and olive oil (Veg)	\$ 6.0
salmon dill croquettes – on sweet corn puree with harris smoked salmon and pickled fennel salad	\$15.5
buffalo wings – american style spicy chicken wings w blue cheese sauce – single or double serve; served <u>hot</u> , but can be made <u>hotter!!</u> just challenge our chef!! additional hot sauce \$1. (GFA)	\$13.5/21.5
middle eastern spiced crisp bean cakes – with celeriac yoghurt puree, pickled radish, pomegranate salad and dukka (Veg)	\$14.5
korean pork belly – on coss lettuce leaf with pickled vegetables and chilli soybean sauce (GFA)	\$15.0
birdwood venison “texas chilli con carne” – grilled with cheese on toasted chilli cheese corn bread	\$15.0
pulled pork taquito – crisp corn tortilla encasing smoked pulled pork and cheese with lettuce, sour cream, tomato chilli sauce and salsa (GFA)	2 for \$13.0
new york style ruben – house cured and smoked pastrami on thick rye bread with swiss cheese, sauerkraut and 1000 island dressing served with coleslaw	\$22.5
local cheese plate (v)- selection of ‘udder delights’ cheese, hefeweizen pear, fruit & nut compote and lavosh (GFA)	\$21.5

mains

served Friday and Saturday 12 noon to 3.00 pm & 6 pm to 8:30 pm, Sundays 12 noon to 3.00 pm

birdwood venison & mushroom ragu – local venison slow cooked in rich tomato and fresh herb sauce with potato gnocchi, gremolata and parmesan	\$27.5
murray valley pork loin – lightly smoked & grilled on sweet potato maple puree with pickled carrot and pecan salad (GFA)	\$27.5
smoked beetroot and lentil parcel – baked with spinach in filo with a citrus, rocket and feta salad (Veg)	\$23.5
free range chicken breast – marinated and chargrilled with blue vein infused soft semolina, swiss mushroom, golden chicken jus and pickled kohlrabi salad (GFA)	\$26.5
salt bush lamb – slow cooked shredded and pressed lamb with smoked eggplant puree, paprika potato, sautéed kale, honey jus and mint yoghurt	\$28.5
char grilled 200 gm beef fillet – on warm potato, brussel sprout & bacon salad with horse radish mustard butter & red wine jus (GFA)	\$35.5
fish of the day - please see our specials boards	\$POA

sides (Veg)

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cauliflower cheese with garlic crumbs	\$11.50
honey roasted pumpkin salad – with baby spinach, walnuts, pears, blue vein cheese and raspberry dressing	\$11.50
chunky chips - cajun spices, truffle oil, dill pickle salt <u>or</u> sea salt	\$11.50

desserts

served Friday, Saturday and Sundays 12 noon to late

hills strawberry cheesecake - topped with pale ale jelly and hopped honey biscuit crumbs	\$11.50
individual hills rhubarb crumble - on lobo cider custard with pickled rhubarb and vanilla bean ice cream	\$14.00
sweet maple bacon and peanut butter spring rolls - with raspberry jam dipping sauce and banana ice cream; inspired by the legendary Elvis Presley	\$11.50
ginger and wasabi scented crème brulee - with sesame toffee and pineapple sage biscuit	\$12.00
frozen chocolate, hazelnut and porter parfait - with salted caramel sauce and chocolate dirt	\$12.00
beera misu - with Christmas ale poached sultanas and stout sorbet	\$12.50
local cheese plate - selection of 'udder delights' cheese, hefeweizen pear, fruit & nut compote and lavosh	\$21.50

**Please see our separate children's menu (for children 12 and under) & our menu boards above the kitchen
for a selection of daily specials**