

MENU

*Our menu focuses on local produce.
We have a range of incredible producers in this region
and we wish to share them with you in our meals and
beverages.*



Starters

House marinated olives with locally made Grants Bakery sourdough. (V) \$14.00

Basket locally made Grants Bakery sourdough with Butter. (VG) Available Thurs – Sun \$14.00

Garlic & Cheese – Italian herb ciabatta. (V) \$12.00

Calamari served with house made aioli. \$18.50

Deep fried camembert with a walnut & beetroot praline drizzled with local Fyansford Honey. (V) \$16.00

Maple bourbon BBQ pork belly burnt ends with local Meredith goats cheese, glazed maple pecans & pickled onion. (GF) \$19.50

Chefs Soup served with Locally made Grants Bakery sourdough. (V) \$18.00

Mains

Chicken Parmigiana – schnitzel with ham, napoli sauce & cheese. Chips & salad. Or Chicken Schnitzel with your choice of sauce/gravy \$27.00

Eggplant Parmigiana – topped with Napoli sauce & cheese. Chips & salad. (V) \$26.00

Prawn, local Meredith goats cheese & watermelon Salad with pink grapefruit dressing. (GF) \$34.00

Darrin's Chicken Kiev served with chips and salad \$28.00

Fish & Chips – battered fish, served with garden salad & chips. Side of aioli \$29.00
*Grilled option served with Salad. Not served with chips. (GF)

Portarlington Mussels w garlic cream sauce served with bread \$28.00

Inverleigh Hotel Burger – locally made patty, Barwon Valley Smallgoods with house bacon jam, aioli, cheese, tomato, lettuce, slaw & locally made Inverleigh Bakehouse bun. Topped with a large pickle served w chips \$28.00

Texan Hotlinks Pork & cheese sausage with mumbo dipping sauce, slaw, pickles & corn. \$28.00

Whole roasted baby cauliflower drizzled with a light tahini & siracha dressing w pepitas, cranberries & slaw. (V,GF,VG) \$27.00

300g Porterhouse Steak with fresh garden salad, chips and choice of sauce (GF option w chats) \$39.00

300g Scotch Fillet with fresh garden salad, chips and choice of sauce (GF option w chats) \$48.00

1 kg 'The Illywhacker' Rump Steak topped w bug & prawns w Bushranger Butter served w chips & fresh garden salad. (GF option w chats) \$75.00

Sides

Basket of Chips – Served with house made aioli (chips contain Gluten) \$8.00

Bowl of roasted chat potatoes. (V, GF, VG) \$12.00

Garden Salad. (V, GF, VG) \$10.00

Fresh seasonal vegetables. (V, GF, VG) \$12.00

House made slaw. (VG, V, GF) \$14.00

Sauces

ALL \$2.00

Red Wine Gravy

Mushroom Sauce (locally grown Inverleigh mushrooms)

Peppercorn Sauce

Garlic Butter

Burger Aioli

Bushranger Butter

(All Sauces are Gluten Free)

Little Farmers

Crispy Nuggets – chicken nuggets served w chips & watermelon \$11.00

Fish & Chips – Battered fish fillet served w watermelon \$12.00

Desserts

Sticky date pudding – our famous house made pudding with butterscotch sauce & vanilla bean ice cream \$12.00

Shanky's Whip Affogato – golden espresso with Shanky's Whip whiskey liqueur, with vanilla bean ice cream & almond biscotti \$16.00

House made waffles – served with vanilla bean ice cream and Shankys Whisky Glaze \$13.00

Kids Ice Cream – Vanilla ice cream with chocolate or strawberry topping & sprinkles \$4.00

*Please note a 10% surcharge applies on public holidays
Ask about Sam's specials*

BEVERAGES

Sparkling / Champagne

Three Bees & A Tree, Sparkling Brut.	Yarra Valley, VIC.	\$9.00 \$38.00
6 Foot 6, Prosecco.	King Valley, VIC.	\$10.00 \$42.00
2022 Small Wonder, Blanc De Noir.	Tamar Valley, TAS.	\$60.00
Champagne, Pierre Mignon.	Champagne, FRANCE.	\$90.00

White Wine

Wanderlust, Sauvignon Blanc.	Yarra Valley, Vic	\$9.00 \$38.00
Three Chix, Sauvignon Blanc.	Marlborough NZ.	\$10.00 \$42.00
The Victorian, Riesling .	Strathbogie ranges, Vic	\$11.00 \$47.00
Flora, Pinot Grigio.	Murray Darling, Vic.	\$10.00 \$40.00
6 Foot 6, Pinot Gris.	Moorabool Valley, Vic	\$10.00 \$42.00
D'Sas Fiano.	King Valley, Vic	\$12.00 \$50.00
Red Rock, Chardonnay.	Otway Hinterlands, Vic	\$11.00 \$47.00
Lethbridge Chardonnay.	Lethbridge, Vic	\$70.00
It's 5 O'Clock Somewhere Moscato,	Alvie, Vic	\$9.00 \$38.00

Rose

Marcus Hill Rose.	Bellarine Vic	\$10.00 \$42.00
One Day Estate Rosé,	Bellarine, Vic	\$50.00

Red Wine

6 Ft 6 Pinot Noir,	Geelong, Vic	\$11.00 \$45.00
One Day Estate Pinot Noir	Bellarine, Vic	\$14.00 \$65.00
Flora, Sangiovese	Darling Murray, Vic	\$10.00 \$42.00
Wanderlust Shiraz,	Alvie, Vic	\$9.00 \$38.00
The Victorian Shiraz	Heathcote, VIC	\$11.00 \$47.00
Dinny Goonan Shiraz,	Otway Hinterland, Vic	\$60.00
Bleeding Heart Cabernet Sauvignon	McLaren Vale, SA	\$10.00 \$42.00
Swell Season Cabernet Sauvignon	Margaret River, WA.	\$12.00 \$55.00

Beer

FROM THE TAP.	Pot	Schooner	Pint
Little Creatures Pale Ale 5.2%	\$7.50	\$11.00	\$14.00
Stone & Wood Pacific Ale	\$7.50	\$11.00	\$14.50
Carlton Dry 4.5%	\$6.80	\$10.00	\$12.50
Carlton Draught 4.6%.	\$6.80	\$10.00	\$12.50
Great Northern Super Crisp 3.5%.	\$6.80	\$10.00	\$12.50
Guinness Irish Stout	----	\$11.00	\$13.00

Cider

FROM THE BOTTLE	
Forbidden Fruit – Local Apple Cider 4.6%.	\$9.50
Somersby A Cider 4.5%.	\$8.50
Mercury Draught Cider 5.2%.	\$8.00
Magners Irish Apple Cider 4.5%.	\$9.00

Local Spirits & Ginger Beer

FROM THE CAN 330ml	
Flowstate Vodka Lime & Soda - 4.2%	\$10.00
<i>Sugar free & hint of lime</i>	
Flowstate Gin & Tonic - 4.2%.	\$10.00
<i>Hint of rosemary and orange</i>	
Flowstate Ginger Beer 4.2%.	\$10.00
<i>Hint of spicy ginger</i>	



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FROM THE BOTTLE

Local Craft Brewed Beers

Prickly Moses – Otway Light - 2.9%.	\$7.50
Prickly Moses – Summer Ale - 4.5%	\$9.50
Prickly Moses – Otway Pale Ale - 4.9%.	\$9.50
Little Creatures - Pale Ale - 5.2%	\$8.50
Furphy - Larger - 4.4%	\$7.50

Australian & International

Cascade Light – 2.4%	\$6.00
XXXX Gold - 3.5%	\$6.50
Carlton Mid Strength - 3.0%	\$5.80
VB - 4.9 %	\$8.00
Corona Lager - 4.5%	\$9.00
Melbourne Bitter - 4.6%	\$7.00
White Rabbit Dark Ale - 4.9%	\$9.00
Guinness Irish Stout (Can) - 4.6%	\$10.00