

Starters

House Marinated olives w bread, Meredith goat's cheese & Dukka (contains nuts) \$17

Garlic & Cheese Italian herb ciabatta \$12

Calamari served w house made aioli (GF) \$18.50

Korean style chicken tenders w a Gochujang dipping sauce \$18

Duck spring rolls w Plum sauce (3 in a serve) \$18

Pint of Prawns – A loaded pint glass of whole Australian prawns w a lime & Dill aioli w bread (served all day) (GFO) \$38

Mains

Very special green Spaghetti. Fresh Otway pasta tossed in a vibrant salsa Verde, with peas, capers and fresh herbs (Veg) \$28 Add prawns \$10

Cypriot Grain Salad – A warm salad of puy lentil and freekeh, tossed in a honey orange dressing, with nuts, seeds, fresh herbs and dried apricot. Topped w yoghurt & pomegranate (Veg, VO) \$29

Moroccan pumpkin & lentil broth topped w Pepitas & apricots (Veg, VG) \$27

Asado marinated loin of Lamb w bush tomato relish, warm flatbread, roast chat potatoes (GFO, DFO) \$40

Fresh Portarlington mussels cooked in the style of Catalonia, steamed in a tomato and saffron broth served w bread (GFO, DF) \$30

Chicken breast filled w goat's cheese & tarragon on a beetroot puree w spring greens, chat potatoes & pineapple salsa. (GF) \$38

Thai green mango & prawn salad – A fresh vibrant salad topped w spicy cashews (GF, DF) \$35

Australian Seafood Tower for Two – Oysters Kilpatrick, Tiger Prawns, Bass Strait Scallops, Humpty-Doo Barramundi served w garden salad and French fries (GF)

\$100

PUB CLASSICS

Illywhacker Burger - A stacked sensation of slow cooked brisket, a generous 180g beef patty, lettuce, tomato, cheese and chef signature burger sauce served w chips \$30

Chicken Parmigiana – schnitzel topped w ham, Napoli sauce & cheese served w chips & salad \$32

Chicken schnitzel w chips and salad \$29 add your choice of sauce or gravy \$2

Eggplant Parmigiana topped w Napoli sauce & cheese served w chips & salad \$29

Chicken Kiev served w chips and salad \$32

Battered fish & chips served w chips, salad & aioli (DFO) \$32

Grilled fish served w chat potatoes, salad & aioli (GF, DFO) \$32

Calamari served w chips, salad & house made aioli (GF, DFO) \$30

Please note that our menu items may contain and come into contact with common allergens such as nuts, dairy, gluten, eggs and soy. Whilst we try our best to limit cross-contact it cannot 100% guaranteed. Please alert staff to any allergies so that we can try our best for you.



FROM THE GRILL

300-gram Porterhouse steak w garden salad, chips & choice of sauce (GFO) \$40

300-gram Scotch Fillet w garden salad, chips & choice of sauce (GFO) \$49



SAUCES

Red wine gravy (DF), Mushroom, Peppercorn, Garlic Butter, Caramelised onion & Horseradish butter
\$2 (All sauces are gluten free)

SIDES

Basket of chips served w tomato sauce (GF) \$11

Bowl roasted chat potatoes (GF) \$13

Garden salad (GF) \$11

Bowl of fresh seasonal vegetables (GF) \$14

LITTLE FARMERS

Otway Pasta w Napoli sauce, cheese & watermelon \$15

Crispy chicken nuggets served w chips & watermelon \$14

Fish & chips – battered fish fillet served w chips & watermelon \$15

Calamari & chips – served w chips, aioli & watermelon (GF) \$16

DESSERTS

Sticky date pudding – our famous house made pudding w butterscotch sauce & vanilla bean ice cream \$14

Slow baked Cheese cake served w Berry coulis & cream \$15

Chocolate & Baileys crème brûlée (GF) \$14

Shankys Whip Affogato – golden espresso w Shankys whip whiskey liqueur served w Vanilla ice cream (GFO) \$16

Mini Pavlova served w mixed berry coulis & cream (GF, DFO) \$13

Kids ice cream w chocolate or strawberry topping & sprinkles (GF) \$5

GF – Gluten Free

VO – Vegan Option Available

Veg – Vegetarian

DF – Dairy Free

V - Vegan

GFO – Gluten Free Option Available

**Please note a 15% surcharge applies on public holidays*

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