

Starters

Chefs little plate – our own citrus marinated olives olive's, Meredith goat's cheese & house-made maple spiced nuts served w local sourdough \$18

Garlic & Cheese Italian herb ciabatta \$12

Calamari served w house made aioli (GF) \$19.50

Mac 'n' Cheese croquette with a smoked tomato relish, and a melon and celery salsa \$18

Steamed Prawn and ginger dumplings with ponzu dipping sauce (6 in a serve) \$19

Crumbed Battered baby whiting with banana chutney \$19.50

Mains

Southern Italian style chicken breast, wrapped in sage and pancetta, on a Ciambotta potato and vegetable ragu, topped with fresh mozzarella (GF) \$38

Braised Lamb tossed with Pappardelle Otway pasta, topped with a mint Pangrattato \$39

Atlantic Salmon on a bed of creamed leeks, with lobster ravioli, drizzled with Inverleigh extra virgin olive oil. (A) \$44.00

Portarlinton Mussels in a green curry coconut broth with crusty bread and fresh lime. \$32

Italian inspired vegetable ragu, with crispy fried chickpeas, pickled artichoke hearts, and toasted bread, Inverleigh extra virgin olive oil. (Gluten free bread on request) (Veg) (GF) \$34

Winter grain salad with citrus dressing, cashew nut, chickpeas, dukkah & pepitas topped with glazed baby beets and Meredith goat's cheese. (Veg) (VO without goat's cheese) \$30

Pub Classics

Illywhacker Burger - 180g beef patty, Cheddar, double smoked Kaiser ham, lettuce, tomato and a Carolina gold sauce. Served with 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 (Veg) \$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

FROM THE GRILL

300-gram Porterhouse steak w garden salad, chips & choice of sauce (GFO) \$42

350-gram Scotch Fillet w garden salad, chips & choice of sauce (GFO) \$52

Surf n Turf - Upgrade your steak of choice for \$20. Roast Canadian Lobster tail basted in tarragon butter. \$20

SAUCES

Red wine gravy (DF), Mushroom, Peppercorn, Garlic Butter, Tarragon 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

Chocolate and almond cake, with Belgium chocolate sauce. \$14

Classic vanilla crème brulee with a local honey and Pedro Ximenez syrup \$14

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

Shanky's 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

Hummingbird cake with caramelised pineapple \$15

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*

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.