

Starters

Chefs little plate – our own citrus marinated olives, 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

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

Pint of Australian prawns served with bread & lemon \$38 (A)

Filopino Tocino pork belly with cassava wafer and Sawsawan dipping sauce. \$20

Mains

Key west lime marinated chicken breast with pineapple salsa, baja dressing, roasted sweet potato and honey glazed spiced seeds. (GF) \$38

Torchio Otway Pasta tossed with prawns, peas and bacon in San Marzano tomato sauce, drizzled with Italian style holy chili oil and fresh Pecorino. \$39

Portarlinton Mussels in a Cider and bacon sauce, finished with fresh herbs. Served with crusty bread \$35

Smoked Duck salad with glazed pecans, bread croutes, sour cherry relish and a raspberry vinaigrette. \$39

Baked Sweet potato, topped with seeds, nuts, crisp chickpeas and fresh lime with a ginger tahini sauce. (Vegan) \$30

Italian Sorghum & Cous-Cous salad, with fresh herbs, watermelon, tomato, peas and citrus dressing.

Nicoise Salad – Olives, green beans, cherry tomatoes, boiled egg, olives and salad mix served with Humpty-Doo Barramundi \$35 (A)

Pub Classics

Illywhacker Burger - 180g beef patty, double Swiss cheese, lettuce, tomato and Chorizo & bourbon chutney. 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) \$30

Chicken Kiev served w chips and salad \$32

Battered fish & chips served w chips, salad & aioli (DFO) \$36

Grilled fish served w chat potatoes, salad & aioli (GF, DFO) (A) \$36

Calamari served w chips, salad & house made aioli (GF, DFO) \$32

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) \$47

350-gram Scotch Fillet w garden salad, chips & choice of sauce (GFO) \$56

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

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

DESSERTS

Chocolate Tart with Great Ocean Road sea salt flakes & whipped dolce de lechie. \$14

Gingerbread Crème Brulee w a Gingerbread cookie \$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 Passionfruit Coulis & Cointreau macerated berries (GF, DFO) \$14

Chefs Lemon, Gin & Tonic Gelato w Lemon drizzle syrup (GF) \$14

GF – Gluten Free

VO – Vegan Option Available

Veg – Vegetarian

DF – Dairy Free

V - Vegan

GFO – Gluten Free Option Available

A- Australian seafood

I – Imported seafood

**Please note a 15% Surcharge applies on Public Holidays*

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