



OUR FRIENDLY STAFF ARE
READY TO TAKE YOUR
ORDER @ THE BAR.

GF	No Added Gluten*
GFM	No Added Gluten IF Modified*
V	Vegetarian
VG	Vegan
VM	Vegetarian IF Modified
VGM	Vegan IF Modified
*We cannot guarantee Gluten Free due to the potential for cross contamination in our small kitchen	

Please remember your table number. A 10% surcharge applies on public holidays.

BITES & SHARES 11:30-9PM (SUN 11:30-7:30PM)

House Made Sourdough; Fermented with Amber Beer, Umami Butter	\$5 (V/VGM)
Mount Zero Olives; Marinated in Garlic, Chilli and Lemon Myrtle	\$9 (GF/VG)
Ortiz Anchovies; (The best in the World!) on House Made Sourdough	\$10
Polenta Chips; Parmesan Mayo, Tomato Relish	\$13 (GF/V)
Salt and Pepper Squid; Pickled Chilli, Shallots, Lime, Mayo, Sesame Seaweed	\$19 (GFM)
Basket of Fries; Smoked Salt OR Chilli Salt, Chipotle Ketchup and Aioli	\$9 (GF/V/VGM)
Sweet Potato Fries; Chive Crème Fraiche, Chilli Jam	\$13 (GF/V/VGM)
Spicy Korean Style BBQ Pork Ribs; Ssam Sauce, Kimchi	\$21
House Made Duck Spring Rolls (4); Vermicelli, Shallot, Cucumber, Spiced Carrot, Sweet and Sour Sauce	\$19
Our Buffalo Wings (500g); House Pickles, Ranch, Chipotle BBQ	\$15
Grilled Saganaki Cheese (3); Vin Cotto, Figs, Almonds, Rocket	\$17 (GF/V)
Blue Swimmer Crab Cob Rolls; House Made Bun, Yuzu Mayo, Avocado, Pickled Veg	\$7 EACH
Lamb and Pinenut Skewers (4); Black Garlic Yoghurt, Parsley, Mint, Beetroot	\$16 (GF)
Cheese and Cured Meats Platter; (See Specials Board), Condiments, Crackers	\$29 (GFM/VM)
Dips Platter; (See Specials Board), House Made Stout Flat Bread, Crackers, Veg Sticks	\$21 (GFM/VGM)

PIZZA

11:30-3PM, 5:30-9PM (FRI & SAT 5:30-9:30PM, SUN 11:30-7:30PM)

All pizzas are 13" stone baked & come with our Goods Shed tomato passata base & mozzarella cheese unless otherwise stated.

Extras: Gluten Free Bases \$4/Meats \$4/Vegetables \$2/Vegan Cheese \$4

Garlic and Paprika \$13 (V/VGM)

Confit Garlic Base, Parmesan, Parsley, Spanish Paprika

Margherita \$21 (V)

Fresh Mozzarella, Cherry Tomatoes, Oregano, Parmesan, Basil

Fungi and the Pig \$24 (VM/VGM)

Portobello Mushrooms, Prosciutto, Truffle Pecorino, Rocket, Porcini

Brooklyn \$23

Borella Butchery Pork and Fennel Sausages, Garlic, Rosemary Oil, Parmesan

Queenslander \$22

Borella Butchery Smoked Coppa Ham, Pineapple

The Hot Shrimp \$26 (VM)

Black Garlic, Potato, Scarmorza (Smoked Mozzarella), Pancetta, Tiger Prawns, Sriracha Mayo

El Diablo \$24 (Spicy)

Chipotle BBQ Base, Marinated Chicken, Chorizo, Hot Salami, Pickled Chilli, Jalapenos, Ranch Dressing, Onion, Coriander

***Ask for Standard Hot, Extra Hot OR "Insane" HOT!**

Swamp Thing \$25 (V/VGM- for vegan we change the Pesto Base to Tomato)

Ricotta Pesto Base, Pumpkin, Peas, Beetroot, Balsamic, Fetta, Cherry Tomato, Swiss Brown Mushrooms, Onion

The Tandoor \$25 (Cannot be GF)

Tandoori Chicken, Tandoori Base, Mango Chutney, Mint Yoghurt, Tomato, Spanish Onion and Cucumber Salsa, Coriander

South of the Border \$26

Chorizo, Steak, Chimmi Churri, Chipotle BBQ, Caramelised Onion, Mexican Oregano, Queso Fresco Cheese, Corn Chips, Sour Cream



P.T.O.



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MAINS 11:30-3PM, 5:30-9PM

Beer Battered Barramundi Fillets \$23

Fries, House Salad, Tartare, Lemon

Salt and Pepper Squid Salad \$25 (GFM,VGM)

Japanese Green Tea Noodle Salad, Miso Dressing, Shredded Veg,
Heirloom Tomatoes, Sesame, Cucumber, Radish, Chilli Caramel Sauce

*Vegetarian/ Vegan option: Replace Squid with Salt and Pepper Tofu

Today's Pasta \$ (See Specials Board For Details)

Today's Salad \$ (See Specials Board For Details)

FROM THE GRILL:

Red Gum Creek 300g Sirloin Steak \$36 (GF)

Red Gum Creek 200g Eye Fillet Steak \$39 (GF)

Sher Wagyu 7+ Score 200g Eye Fillet Steak \$49 (GF)

Big Smoky Ginger Beer Glazed 500g U.S. BBQ Pork Ribs \$35 (GF)

For STEAKS Choose 1 of the following sauces (additional sauces \$3)

Mushroom; Red Wine and Veal Glaze; Chimi Churri; Café De Shed Butter

Today's Grill Special \$ (See Specials Board For Details)

All Meals from the Grill come with your choice of 2 sides

****PLEASE ALLOW
30+mins FOR ALL
MEATS****

Side Salad (GF/VG)

Today's Veg (GF/VG)

Bowl of Fries (GF/VG)

Creamy Mash (GF/V)

SIDES

(EXTRA'S \$6)

BURGERS 11:30-3PM, 5:30-9PM

"The Big AI" Goods Shed Smoked 200g Sher Wagyu Beef Burger \$24

U.S. Cheese, Borella Butchery Bacon, Caramelised Onions, Mayo, Mustard,
Ketchup, Beetroot, House Pickles, Fries

("Double AI"- Add an Extra Patty & Cheese +\$8)

"Hot Chook" Grilled Portuguese Style Chilli Chicken Burger \$23

Peri-Peri, Avocado, Lettuce, Tomato, Onion, Swiss Cheese, Aioli, Fries

"Jim-Bob" Pulled Pork Burger \$23

House Smoked Pulled Pork, Latin Spice Rub, Slaw, Jack Cheese, Jalapenos,
Chipotle BBQ Sauce, Onion Rings, Ranch, Fries

Our super soft milk buns are made in-house daily

LITTLE RASCALS (<12YRS) 11:30-3PM, 5:30-9PM

Ham and Pineapple, Ham and Cheese OR Cheese Pizza \$10

Fish and Chips, Salad \$10

Spaghetti, Goods Shed Bolognese Sauce, Parmesan \$10 (GFM)

House Made Chicken Nuggets and Chips, Salad \$10

Vanilla Ice Cream \$4 (GF/V)

Ice Cream Sundae, Sprinkles, Fairy Floss, Choc Topping, Lollies \$7 (GFM/V)

SWEETNESS 11:30-3PM, 5:30-9:30PM

House Made Cannoli (3) \$13 (V)

Filled with Ricotta, Chocolate, Pistachio and Candied Citrus, Wild Strawberry Sauce

Greek Donuts \$10 (V)

Beechworth Honey, Cinnamon Sugar, Vanilla Ice Cream

Warm Chocolate Fondant \$13 (V)

Chocolate Sauce, Poached Cherry and Salted Caramel Ice Cream

Sweet Tooth Platter (for 2-4 to Share) \$28 (V)

Can't decide? How about share all 3 Desserts above

P.T.O.