



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 & SHARING 11:30-9PM (SUN 11:30-7:30PM)

<b>House Made Beer Malt Sourdough Bread;</b> Pepe Saya Cultured Butter	<b>\$5 (V/VGM)</b>
<b>Mount Zero Olives;</b> Marinated in Garlic, Chilli, Citrus and Herbs	<b>\$9 (GF/VG)</b>
<b>Sweet Onion &amp; Olive Tart;</b> Ortiz Anchovies (The Best in the World!), Sweet Onion, Olives	<b>\$4 EACH (VM) (Minimum 2)</b>
<b>Polenta Chips;</b> Cheesy Truffle Fondue Sauce, Chilli Salt	<b>\$13 (GF/V/VGM)</b>
<b>Salt and Pepper Squid;</b> Pickled Chilli, Shallots, Rice Vinegar, Soy, Ginger, Sesame, Mayo	<b>\$19 (GFM)</b>
<b>Basket of Fries;</b> House made Chicken Salt OR Chilli Salt; Ketchup, Aioli	<b>\$9 (GF/V/VGM)</b>
<b>Hand Cut Sweet Potato Wedges;</b> Chilli Caramel, Black Garlic Yoghurt	<b>\$13 (GF/V/VGM)</b>
<b>Our Buffalo Wings (500g);</b> House Pickles, Hot Sauce, Smokey BBQ	<b>\$15</b>
<b>Grilled Kefolagravia Cheese (Like Haloumi but better!)</b> Honey, Hazelnut, Herbs	<b>\$13 (GF/V)</b>
<b>Lamb and Pinenut Kofta Skewers (4),</b> Harissa, Salsa Verde, Beetroot	<b>\$15 (GF)</b>
<b>Soft Shell Crab Donuts;</b> House Made Donuts, Soft Shell Crab, Mayo, Capers, Celeriac, Cucumber	<b>\$8 EACH</b>
<b>House Made Confit Duck Spring Rolls</b> Vermicelli, Shallot, Cucumber, Spiced Carrot, Sweet and Sour Sauce	<b>\$5 EACH (Minimum 2)</b>
<b>A Little Plate of Gamze Chorizo,</b> Local Potatoes, Romanesco Sauce	<b>\$15 (GF)</b>
<b>Cheese and Cured Meats Platter;</b> (See Specials Board), Condiments, Crackers	<b>\$29 (GFM/VM)</b>
<b>Dips Platter;</b> (See Specials Board), House Made Stout Flat Bread, Crackers, Veg Sticks	<b>\$21 (GFM/VGM)</b>

# PIZZA

11:30-3PM, 5:30-9PM (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, Pecorino, Rocket, Porcini
- Sausages Maximus \$25**  
Borella Butchery Pork and Fennel Sausages, Gamze Kransky and Weissewurst, Garlic, Rosemary Oil, Parmesan, German Mustard, Caramelised Onions
- The Bruce \$23**  
Double Borella Butchery Smoked Coppa Ham, Loads of Pineapple, Fresh Mozzarella
- The Muffaletta \$26**  
Ham, Salami, Mortadella, Basil, Olives, Artichoke, Provolone, Capsicum, Cauliflower, Capers, Parsley, Sesame
- 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!**
- Peter Peter \$24 (V/VGM)**  
Honey Roasted Pumpkin, Pine Nuts, Danish Fetta, Spinach, Artichoke, Mushrooms, Ricotta Pesto, Garlic
- Bollywood \$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, Manchego Cheese, Black Bean Salsa



**P.T.O.**



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## NOT SHARING? 11:30-3PM, 5:30-9PM (SUN 5:30-7:30PM)

### Crisp Battered Fish and Chips \$ (See Specials Board For Details)

Fries, House Salad, Tartare, Lemon

### Roast Corn Fed Chicken Breast \$29

Parsnip Puree, Spinach, Harrissa, Roast Pumpkin, Crisp Pancetta, Spring Onion Jus

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

Japanese Green Tea Noodle Salad, Miso Dressing, Shredded Veg,  
Heirloom Tomatoes, Sesame, Cucumber, Radish, Nori, Soy, Pickled Chilli

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

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

### Today's Pie \$ (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)

Big Smoky Ginger Beer Glazed 500g U.S. BBQ Pork Ribs \$36 (GF)

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

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

### 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 (SUN 5:30-7:30PM)

### "The Big Al" 200g Sher Wagyu Beef Burger \$24

U.S. Cheese, Borella Butchery Bacon, Caramelised Onions, Goods Shed Sauce,  
Beetroot, House Pickles, Fries

\*"Double Al"- Add an Extra Patty & Cheese +\$8

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

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

### "Bun Me" \$18

House Baguette filled with Daily Roasted Pork Belly, Crackling, Daikon, Carrot,  
Cucumber, Coriander, Vietnamese Mint, Chicken Liver Pate, Sriracha Mayo, Dijon

\*Add Fries +\$6

*Our super soft milk buns and baguettes are made in-house*

## KIDDIES (<12YRS) 11:30-3PM, 5:30-9PM (SUN 5:30-7:30PM)

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 (SUN 5:30-7:30PM)

### Sticky Date and Toffee Pudding \$11 (V)

Butterscotch Sauce, Vanilla Ice Cream

### Knickerbocker Glory \$12 (V)

Ice Cream, Cookies, Fruit, Caramel, Meringue, Chocolate, Marshmallow

### Warm Chocolate Fondant \$13 (V)

Black Cherry Sauce, Salted Caramel Ice Cream

### Sweet Tooth Platter (for 2-4 to Share) \$30 (V) (Allow 25 Mins Min)

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

**P.T.O.**