

STARTERS / BEER + SHARE FOOD

TOASTED GARLIC & CHEESE BREAD VG	12
SOUP OF THE DAY <i>toasted sourdough, please see wait staff + chefs specials board for details</i>	15
♥ CHARGRILLED KING PRAWN <i>saffron aioli, mango + coriander salsa</i> GF DFO	26
BAJA FISH TACOS (3) <i>beer-battered fish, charred corn, chili, coriander + onion salsa, sriracha aioli</i>	20
♥ ROASTED CAULIFLOWER TACO (3) <i>roasted cauliflower, charred corn, capsicum & onion salsa, avocado, coriander + lime sauce</i> DFO VEGAN	20
ESPY FRIED CHICKEN <i>spicy crumb, house made ranch + spicy sriracha</i> GF	19
MT MARTHA MUSSELS <i>tomato, chilli, garlic, white wine broth, cream, herbs, sourdough</i> GFO	24
CRISPY SALT + PEPPER CALAMARI <i>lemon, citrus aioli</i> GF DFO	19
SEARED JAPANESE SCALLOPS <i>roasted almonds, romesco sauce, rocket</i> GF DF	24

ESPY CLASSICS

CHICKEN PARMIGIANA <i>steak-cut chips, dressed salad</i>	31
HAND-CRUMBED CHICKEN SCHNITZEL <i>steak-cut chips, dressed salad, jus or lemon</i>	30
♥ GRASS-FED BEEF BURGER <i>crispy bacon, double American jack cheese, pickles, tomato, cos heart, special sauce, milk bun, steak-cut chips</i> GFO	27
FRIED CHICKEN BURGER <i>crispy bacon, Swisse cheese, tomato, cos heart, house sauce, milk bun, steak-cut chips</i> GFO	27
VEGAN CHEESEBURGER <i>plant-based patty, tomato, cos heart, pickle, vegan cheese, vegan sauce, beetroot bun, steak-cut chips</i> VEGAN	27
FISH & CHIPS <i>beer battered Bass Strait gummy shark, steak-cut chips, dressed salad, house tartare</i>	32
CRISPY SALT + PEPPER CALAMARI <i>steak-cut chips, dressed salad, lemon, citrus aioli</i> GFO DFO	28
♥ CREAMY CHICKEN PIE <i>leek + seasonal veg mix, creamy mash, jus</i> GF DFO	29

HOUSE MADE SAUCES *red wine jus, mushroom, pepper, garlic + herb butter* 3

MAINS

FRESH LINGUINE SEAFOOD MARINARA <i>seasonal seafood, garlic, chili, basil, tomato sugo</i> DFO	37
♥ SLOW ROASTED LAMB SHOULDER <i>potato rosti, sauteed broccolini, vine cherry tomato, rosemary jus</i> GF	36
MARKET FISH OF DAY <i>please see wait staff + chefs specials board for details</i> GFO	MP
♥ BEEF RAGU <i>rich tomato, garlic + onion sauce, fresh rigatoni, pecorino</i> DFO	34
WILD MUSHROOM RISOTTO <i>onion, garlic, thyme, white wine, spinach, pecorino</i> VG	30
	ADD CHICKEN \$6
CHEF'S CURRY <i>please see wait staff & chefs specials board for details, scented basmati rice, roti, house raita</i> GFO	29
ROASTED WINTER VEG SALAD <i>mixed root veg, quinoa, herbs, dressed leaves, candied walnut, Balsamic vinaigrette</i> VEGAN GF	26
	ADD CHICKEN \$6
THAI GREEN PAPAYA SALAD <i>shredded papaya, carrot, greens, cherry tomato, shallot, coriander, basil, roasted peanut, Nam Jim dressing</i> VEGAN GF DF	29
	ADD CHICKEN \$6 or ADD PRAWN \$8

CHARGRILL *chargrilled to your liking // choice of condiment*

♥ 280G SCOTCH FILLET <i>steak-cut chips, dressed salad</i> GFO DFO	49
<i>BLACK ANGUS. VIC. Aged 40+ days, 150 days grain fed, MB2+</i>	
300G PORTERHOUSE <i>steak-cut chips, dressed salad</i> GFO DFO	40
<i>BLACK ANGUS. VIC. Aged 32+ days, 150 days grain fed</i>	

SIDES

STEAK CUT CHIPS <i>house salt, tomato sauce</i> VG GFO	<i>Add house aioli \$2</i>	10
♥ ROASTED PUMPKIN SALAD <i>dressed leaves, pine nuts, goat cheese, Italian balsamic</i>		15
VG GF DFO		
CREAMY MASH POTATO VG GF		10
SWEET POTATO CHIPS <i>sriracha aioli</i> VG		14
DRESSED SALAD <i>mixed leaves, radish, fennel, house dressing</i> VG GF		12

DESSERTS

♥ WARM CHOCOLATE BROWNIE <i>ganache, vanilla-bean ice cream</i>	15
STICKY DATE PUDDING <i>butterscotch sauce, vanilla-bean ice cream</i>	14
PAVLOVA <i>seasonal berries, cream</i> GF	14

CHILDRENS MENU *for children 12 years & under*

MINI CHEESEBURGER <i>steak-cut chips</i>	13
1/2 CHICKEN SCHNITZEL <i>steak-cut chips</i>	14
BEER BATTERED FISH <i>steak-cut chips</i>	14
SALT + PEPPER CALAMARI <i>steak-cut chips</i> GFO	14
SPAGHETTI <i>house made rich Napoli, parmesan</i> DFO	13
LEMON & HERB GRILLED CHICKEN <i>seasonal veg or chips + garden salad</i> GF	14
SUNDAY ROAST <i>please see wait staff & chefs specials board for details</i> GF DFO	14
ONLY AVAILABLE SUNDAY LUNCH	

FROG IN A POND GF	5
ICE CREAM SUNDAE <i>choice of topping</i> GF	5
STICKY DATE PUDDING <i>butterscotch sauce, vanilla-bean ice cream</i>	10

SENIORS MENU

YOUR CHOICE OF TWO COURSES \$24

TOASTED GARLIC & CHEESE BREAD VG

SOUP OF THE DAY *toasted sourdough, please see wait staff + chefs specials board for details*

200G BLACK ANGUS PORTERHOUSE *steak-cut chips, dressed salad, choice of condiment* GFO

PLEASE ADD \$5 SURCHARGE TO SENIOR MENU PRICE FOR PORTERHOUSE

FISH & CHIPS *beer-battered Bass Strait gummy shark, house tartare, steak-cut chips, dressed salad*

CHEF'S CURRY *scented basmati rice, roti, house raita* GFO

CRISPY SALT + PEPPER CALAMARI *citrus aioli, steak-cut chips, dressed salad* GFO DFO

ROASTED WINTER VEG SALAD *mixed root veg, quinoa, herbs, dressed leaves, candied walnut, Balsamic vinaigrette* VEGAN GF

ADD CHICKEN \$3

½ HOUSE CRUMBED CHICKEN SCHNITZEL *steak-cut chips, dressed salad, jus or lemon*

SUNDAY ROAST *please see wait staff + chefs specials board for details* GF DFO

ONLY AVAILABLE SUNDAY LUNCH

PAVLOVA *seasonal berries, cream* GF

ICE CREAM SUNDAE *choice of topping* GF

STICKY DATE PUDDING *butterscotch sauce, vanilla-bean ice cream*

PLEASE PRESENT AUSTRALIAN SENIORS CARD WHEN ORDERING

10% public holiday surcharge applies on food orders on all

Victorian public holidays. We appreciate your understanding