



DRINKS MATCHED DINNER

The attached menu serves as a guide and is subject to seasonal changes

ENTREE TO SHARE

Charcuterie selection – cured meats, house made beer mustard, cider pickles, fresh rye bread

Matched to

Beer & Whisky

Teeling Small Batch & Boatrocker
Beer Garden Pilsner

Cocktail

House Highball
Chivas Regal 12yo, olorosso sherry, orgeat & lemon, charged with soda

MAINS TO SHARE

300g Hanger steak, sauce béarnaise and volcanic salt

Half Chicken, roast vegetable puree, burnt spring onion

Matched to

Beer & Whisky

Milestone PX Peated &
Mornington Squid Rising NEIPA

Cocktail

Boilermaker Sour
Pure Scot Blended Scotch, lemon juice, passionfruit, west coast IPA

CHEF'S SELECTION OF SIDES

Twice cooked chat potatoes with confit garlic and rosemary

Brussels sprouts with nutmeg cream and guanciale

Dutch carrots with chicory, pepitas, maple and cheese

TO FINISH

Artisanal cheeses, matching accoutrement, farmhouse bread