

## Entree

<b>Garlic bread</b> (4)	10
Crispy baguette brushed with garlic and herb butter	
<b>Bruschetta</b> (3)	10
Crispy baguette topped with tomato, red onion and shaved pecorino	
<b>Bavarian Meatloaf Bites</b>	12
Bavarian Leberkase bites served with mustard, pickels and char grilled rye bread	
<b>Saganaki</b> (V) (GF*)	13.5
Golden fried kefalgraviera with herbs and caramelised lemon wedges	
<b>Open Salmon bagel</b>	14
Toasted bagel topped with sour cream, mixed leaf salad, smoked salmon, capers, dill and onion	
<b>Clam and Bug</b> (GF*)	20
Tasting plate New Zealand storm shell clam baked in prawn butter, spinach and parmesan cheese along side a Moreton bay bug seasoned with creole spices served with a roasted corn and tomato salsa	

## Mains

<b>Salt and Pepper Calamari</b> (DF) (GF*)	23
Moroccan spiced salt and pepper calamari rings served on a salad of cos lettuce, onion, olives, feta and cherry tomatoes	
<b>Vegan Yellow Thai Curry</b> (GF*)	24
Fresh seasonal vegetables cooked in a yellow Thai coconut curry with garlic, chilli, ginger, Turmeric, coriander and basmati rice	
<b>Wagyu Beef Burger</b> (DF*)	25
200gm patty with bacon, cheese, tomato, fresh onion, lettuce and aioli served in a brioche bun with bad boy chips and our house chipotle sauce	
<b>Marinated Chicken Burger</b> (DF*)	25
Bacon, cheese, tomato, fresh onion, lettuce and aioli served in brioche bun with bad boy chips and our house chipotle sauce	
<b>Cauliflower and Pecan Salad</b> (VG)	25
Roasted cauliflower, carrot, apple, toasted pecan nuts and mixed leaf salad tossed with lemon dressing and drizzled with pumpkin and hempseed oil. add chicken	
<b>Chicken Penne</b> (DF*) (V*)	26
Pan seared chicken cooked in a creamy sauce with chilli, garlic, lemon and spinach, topped with shaved pecorino	
<b>Korean Chicken</b> (GF*)	28
Slow cooked chicken breast seasoned with Korean red pepper, soy sauce and garlic. Served with house made kim chi and green herbed basmati rice.	

## Sides

Salad of mixed leaf tossed with red onion, olives and feta	7.5
Seasonal vegetables steamed and dressed in olive oil	9
Bad Boy Chips served with tomato and aioli	10.5

## MEH Pub Classics

- Chicken Parmigiana** 26  
Panko and parmesan crumbed chicken breast topped with roasted Napoli sauce, virginia ham and mozzarella cheese. Served with bad boy chips and mixed leaf side salad
- Fish and chips (GF\*) (DF\*)** 27  
Beer battered gurnard fillets with fresh slaw, bad boy chips and house made tartare sauce
- Scotch Fillet (GF\*)** 37  
300gram MSA graded Red Gum grass fed yearling steak cooked to your liking served with bad boy chips, side salad and your choice of mushroom, peppercorn or red wine jus

*Our char grilled steaks take time to cook and rest - med-well done 35+ minutes*

## Chefs Specials

- Mushroom risotto** 25  
Creamy risotto cooked with onion, garlic, white wine, sauteed forest mushrooms and finished with goats cheese and parsley chiffonade.  
\*Shadowfax Sauvignon Blanc, Adelaide Hills, SA. Glass - \$9
- Pork belly salad** 28  
Slow cooked pork belly tossed into a Vietnamese vermicelli and fresh mint salad with a spicy pineapple vinaigrette dressing  
\*Salatin Pinot Grigio, Italy. Glass - \$9
- Sea Bream** 30  
Pan seared New Zealand Sea Bream fillet on sauteed pumpkin gnocchi with cherry tomatoes, olive oil and shaved parmesan cheese, topped with rocket and a lemon dressing.  
\*Innocent Bystander Chardonnay, Yarra Valley, VIC. Glass - \$10
- Porterhouse** 33  
250 gm Porterhouse steak brushed with seeded mustard and cooked to your liking served with potato gratin, sauteed seasonal vegetables and a side of red wine jus.  
\*Baileau Shiraz, Mornington Peninsula, VIC. Glass - \$12

\*suggested beverage match

## Desserts

- Key Lime Pie** 15  
Served with our own honey- vanilla ice cream and fresh berries  
\*Chateau Tanunda Botrytis Semillion - \$12
- Cake of the day** 12  
Please ask our friendly staff for the selection of cakes available today
- 1, 2, or 3 Scoops of assorted ice cream or gelati** 4, 7.5, 11.5
- Sticky date pudding** 13  
With butterscotch sauce, vanilla ice cream and cream
- Ice cream tasting plate** 15  
Chefs selection of his 4 favorites

Dishes marked with (GF\*) -Gluten free (DF\*) - Dairy free (V\*) -Vegetarian (VG\*) – Vegan  
Can be altered to suit dietary requirements Please alert staff of any allergy concerns.  
We will endeavour to do our best for you but we cannot guarantee full Coeliac requirements.