

## Entree

<b>Garlic bread</b> (4)	10
Crispy Turkish bread brushed with garlic and herb butter	
<b>Bruschetta</b> (4)	12
Crispy Turkish bread topped with a tomato and red onion salsa, olive oil, lemon myrtle and shaved pecorino	
<b>Bavarian Meatloaf Bites</b>	12
Bavarian Leberkase bites served with mustard, pickles and char grilled rye	
<b>Saganaki</b> (V) (GF*)	13.5
Golden fried kefalograviera cheese with herbs and caramelised lemon wedges	
<b>Don't be Shellfish tasting plate</b> (GF*)	25
New Zealand storm shell clam baked in prawn butter and parmesan cheese alongside a Moreton bay bug seasoned with creole spices and a char-grilled prawn with side of roasted corn in 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 tomato's	
<b>Vegan Yellow Thai Curry</b> (GF*)	24
Fresh seasonal vegetables cooked in a yellow Thai coconut curry with garlic, chilli, ginger, turmeric and coriander on a bed of basmati rice	
Add chicken	4
<b>Wagyu Beef Burger</b> (DF*)	25
200gm patty with bacon, cheese, tomato, fresh onion, lettuce and aioli in a brioche bun served with bad boy chips and a side of herbed bush tomato chutney	
<b>Marinated Chicken Burger</b> (DF*)	25
Bacon, cheese, tomato, fresh onion, lettuce and aioli in a brioche bun served with bad boy chips and a side of herbed bush tomato chutney	
<b>Pumpkin and Beetroot Salad</b> (VG)	25
Roasted pumpkin and pickled beetroot with toasted walnuts and rocket tossed with a lemon dressing and drizzled with pumpkin seed and hazelnut oil	
add chicken	4
<b>Chicken and Mushroom Linguini</b> (DF*) (V*)	26
Pan cooked chicken with oyster, button and brown mushrooms, cooked in a cream sauce with onion, garlic and white wine, topped with freshly chopped parsley and shaved pecorino cheese	
<b>Beef Goulash</b> (GF*)	28
Chunky beef slow cooked with carrots, onions and beans, seasoned with garlic, sweet paprika, caraway and lemon. Served with potato mash and sour cream	
<b>Korean Chicken</b> (GF*)	28
Slow cooked chicken breast seasoned with Korean red pepper, soy and garlic. Served with house made kim chi and green herbed basmati	

## Sides

Salad of mixed lettuce, red onion, olives and feta	7.5
Steamed seasonal vegetables drizzled with olive oil	9
Bad Boy Chips served with tomato and aioli sauce	10.5

## MEH Pub Classics

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

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

## Chefs Specials

- Wagyu Tartare** 26  
Wagyu eye fillet tartare seasoned with a shallots, parsley, parmigiano reggiano, dijon mustard, worchester sauce and finished with freshly grated Yarra Valley truffle.  
Served with crostinis and salad granish.  
\*Innocent Bystander Pinot Noir, Yarra Valley, VIC. Glass \$ 9
- Sole on spinach** 28  
Whole Sole pan seared, served on a bed of spinach, onion , garlic and extra virgin olive oil.  
Served with sauteed butter potatoes.  
\*Mahi Pinot Gris, Marlborough, NZ. Glass \$10
- Roasted Quail (GF\*)** 30  
Oven roasted Quail stuffed with sage, garlic and thyme, served on a Jerusalem artichoke puree and sauteed brussels sprouts  
Add Yarra Valley truffle: \$5  
\*St Huberts Chardonnay, Yarra Valley. Glass \$10
- Braised Lamb Shank** 35  
Tender Lamb shanks, braised with red wine, garlic, thyme and bay leaves.  
Served with mashed potato, seasonal vegetables and gravy.  
\*The Prince Merlot, Pyreneis, VIC. Glass \$9

\*suggested beverage match

## Desserts

- Chocolate Lava Cake** 14  
House made chocolate fondant served with a rhubarb compote, vanilla ice cream and vanilla tulle  
\*Chateau Tanunda Botrytis Semillon - \$12
- Cake of the day** 12  
Please ask our staff what the selection of cakes are today
- 1, 2, or 3 Scoops with a waffle cone and berry garnish** 4, 7.5, 11.5  
Please ask about our house made ice cream selections
- Sticky date pudding** 13  
Served warm with butterscotch sauce, vanilla ice cream and cream
- Affogato** 15  
Vanilla ice cream served with an espresso and a shot of Frangellico for infusion

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.