

Entree

Garlic bread (4) Crispy Turkish bread brushed with garlic and herb butter	10
Bruschetta (4) Crispy Turkish bread topped with a tomato and red onion salsa, olive oil, lemon myrtle and shaved pecorino	12
Bavarian Meatloaf Bites Bavarian Leberkase bites served with mustard, pickles and char grilled rye	12
Saganaki (V) (GF*) Golden fried kefalograviera cheese with herbs and caramelised lemon wedges	13.5
Shellfish tasting plate (GF*) 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	25

Mains

Salt and Pepper Calamari (DF) (GF*) Moroccan spiced salt and pepper calamari rings served on a salad of cos lettuce, onion, olives, feta and cherry tomato's	23
Vegan Yellow Thai Curry (GF*) 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	24 4
Wagyu Beef Burger (DF*) 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	25
Marinated Chicken Burger (DF*) 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	25
Pumpkin and Beetroot Salad (VG) 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	25 4
Chicken and Mushroom Linguini (DF*) (V*) Pan seared chicken pieces 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	26
Beef Goulash (GF*) Chunky beef slow cooked with carrots, onions and beans seasoned with garlic, sweet paprika, caraway and lemon. Served with potato mash and sour cream	28

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
300gm 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

Oysters (minimum of 6)	
Natural	4 each
Kilpatrick	5 each
*Salatin 'extra dry' Prosecco, Veneto, Italy. Glass - \$11	
Goat Curry	28
Authentic Goat curry cooked with Gee, garlic, onion, bay leaves and ginger. Served with a basmati rice and yoghurt. *Brown Brothers Moscato, King Valley, VIC. Glass - \$8	
Crispy Skin Salmon	30
Atlantic salmon fillet, cooked pink, coated in morrocan spices served with an avocado, mango and chilli salad *Innocent Bystander Chardonnay, Yarra Valle, VIC. Glass - \$10	
Rib Eye	32
250gram Rib Eye steak cooked to your liking, with a pumpkin and potato mash and a creamy mushroom sauce *3 Dark Horses Shiraz, Grenache, Touiga (Organic), McLaren Vale, SA. Glass - \$9	

*suggested beverage match

Desserts

Cake of the day	12
Please ask our staff for the selection of cakes 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 Frangelico 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.