Entree

Garlic bread (4)　　　　　　　　　　　　　　　　　　　　　　　　　　10
　　　Crispy bread brushed with confit garlic and herb butter

Bruschetta (4)　　　　　　　　　　　　　　　　　　　　　　　　　　12
　　　Crispy bread topped with diced tomato, spanish onion, basil, garlic, olive oil
　　　and shaved Grana Padano

Saganaki (V) (GF*)　　　　　　　　　　　　　　　　　　　　　　　13.5
　　　Golden pan fried kefalograviera cheese and caramelised lemon wedges

Mains

Crispy Calamari Salad (DF) (GF*)　　　　　　　　　　　　　　　　23
　　　Tender calamari pieces coated in a house made spiced crumb on a salad of rocket,
　　　spanish onions, gherkins and cherry tomatoes dressed with red wine vinaigrette

Vegan Yellow Thai Curry (GF*)　　　　　　　　　　　　　　　　　24
　　　Seasonal vegetables cooked in a yellow thai coconut curry with garlic, chilli, ginger,
　　　turmeric, coriander served with basmati rice
　　　Add chicken　　　　　　　　　　　　　　　　　　　　　　　　　4

Wagyu Beef Burger　　　　　　　　　　　　　　　　　　　　　　25
　　　100% wagyu beef, 2 patties with bacon, melted cheese, lettuce, tomato, spanish onion,
　　　pickled cucumber and chipotle mayo on a toasted milk bun with bad boy chips and
　　　herbed bush tomato chutney
　　　Add egg　　　　　　　　　　　　　　　　　　　　　　　　　　1

Chicken Fillet Burger (DF*)　　　　　　　　　　　　　　　　　　25
　　　Grilled chicken breast marinated in lemon and thyme with bacon, cheese, lettuce, tomato,
　　　spanish onion and lime aioli on a toasted milk bun with bad boy chips and herbed bush
　　　tomato chutney

Thai Beef Salad　　　　　　　　　　　　　　　　　　　　　　　　29
　　　Thinly sliced tender sirloin beef blanched in master stock, chinese cabbage, carrots,
　　　fried shallots, bean shoots and toasted peanuts tossed in our house made asian herb dressing

Chicken and Mushroom Linguini (DF*) (V*)　　　　　　　　　　　26
　　　Pan seared chicken pieces cooked with button mushrooms, onion and garlic in a creamy white
　　　wine sauce topped with freshly chopped parsley and shaved Grana Padano

Beef Goulash (GF*)　　　　　　　　　　　　　　　　　　　　　　28
　　　Chunky beef pieces slow cooked with seasonal vegetables, garlic, sweet paprika, caraway seeds
　　　and lemon served with potato mash and sour cream

Sides

Salad of mixed lettuce, spanish 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 crumbed chicken breast topped with roasted napoli, virginia ham and
    melted mozzarella cheese served with bad boy chips and a side salad

Fish and chips (GF*) (DF*)   28
    Beer battered Barramundi fillets with bad boy chips, a side of cos salad and
    house made tartare sauce

Scotch Fillet (GF*)   37
    300g grain fed, mb2+ shorthorn steak cooked to your liking served with bad boy chips,
    a side salad and a choice of sauces, mushroom, peppercorn or red wine jus

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

Chefs Specials

Twice Cooked Crispy Pork Belly (GF*)   32
    Served with potatoes sautéed in butter, onion and bacon, steamed green beans
    with a side of red wine jus and apple compote
    *Fickle Mistress Pinot Noir, Marlborough NZ - $10

Slow Roasted Ox Cheek (GF*)   35
    Tender Beef Ox Cheek on a bed of creamy potato mash with peas and jus
    *Louis Max Beaujolais, Beaujolais, France - $11

Crispy Skin Salmon   30
    Atlantic salmon fillet, cooked pink, served with a caponata of eggplant, zucchini, capsicum,
    basil and onion served with a side salad
    *Innocent Bystander Chardonnay, Yarra Valle, VIC. Glass - $10

BBQ Pork Ribs   26
    BBQ Pork ribs marinated in a spicy coffee rub served with bad boy chips and a side of
    pickled cucumber, onion and daikon salad
    *3 Dark Horses Shiraz, Grenache, Touiga (Organic), McLaren Vale, SA. Glass - $9

        *suggested beverage match

Desserts

Apple Strudel   15
    German style apple strudel served with vanilla ice cream and walnut crumb

Cake of the day   12
    Ask us for todays selection of cakes

1, 2, or 3 Scoops with a waffle cone and berry garnish   4, 7.5, 11.5
    Seven Apples ice cream, ask about our selection

Sticky date pudding   13
    Served warm with butterscotch sauce, vanilla ice cream and white chocolate mousse

Affogato   15
    Vanilla ice cream served with espresso and Frangelico for infusion