

## Entrée

<b>Garlic Cobb</b>	12
Crispy sourdough cobb with garlic butter, rosemary salt, olive oil and balsamic	
Add Cheese	2
<b>Bruschetta (3)</b>	12
Crispy toasted sourdough topped with pico de gallo, olive oil and shaved Grana Padano	
Add bruschetta piece	2
<b>Merguez Meatballs (GF)(DF*)</b>	13
Served in a napoli sauce with tahini yogurt	
<b>Mushrooms En Croute</b>	14
Mushroom duxelle on house baked bread, goats cheese and a black olive crumb	
<b>Portarlington Mussels</b>	18
500gms, steamed in a creamy white wine broth served with crusty bread	

## Mains

<b>Calamari Salad (DF*)</b>	23
Salt and pepper calamari served on vermicelli noodles, pickled vegetables, and edamame with an Asian dressing	
<b>Cauliflower Steak (GF)(DF*)(VG*)</b>	24
Roasted cauliflower served with tahini tofu, toasted walnuts, whipped goats cheese and charred lemon	
<b>Beef Burger</b>	25
Double patty with tomato bacon jam, melted cheese, lettuce, tomato, bacon, pickled cucumber and garlic mayo on a toasted milk bun with Bad Boy chips	
Add egg or bacon	1
<b>Crispy Chicken Burger</b>	25
Buttermilk karaage chicken crispy fried with lettuce, tomato, pickled jalapeno and Korean chili mayo on a toasted milk bun with Bad Boy chips	
Add egg or bacon	1
<b>Linguini (VG*)</b>	24
Mediterranean style linguini with confit cherry tomatoes, char grilled zucchini, roasted capsicum, and artichokes tossed in a tomatillo's salsa	
Add 100% plant-based chicken	5
<b>Chicken Parmigiana</b>	26
Crumbed chicken breast with napoli, virginia ham and melted mozzarella cheese served with a house salad and Bad Boy chips	
Add Mushroom, Peppercorn or Red Wine Jus	2

Dishes marked with (GF\*) - Gluten friendly (DF\*) - Dairy friendly  
(VG\*) - Vegan friendly can be altered to suit dietary requirements.

Please alert staff of any allergy concerns, we will do our best but we cannot guarantee full dietary or coeliac requirements

**Market Fish (GF)(DF)** MP  
Pan seared fish of the day served with broccolini, kipfler potatoes, and sauce vierge

**Fish and Chips (GF\*)(DF\*)** 28  
Beer battered barramundi fillets with a house salad, Bad Boy chips and a side of house made tartare sauce

**Lamb Shank (GF)(DF\*)** 30  
Braised lamb shank served with confit garlic mashed potato, garden peas and jus

**Roasted Chicken** 31  
Oven roasted half baby chicken served with Israeli cous cous and crispy leeks with a house made chicken jus

**Pork Cutlet (GF)(DF)** 32  
Char-grilled served with confit potatoes, braised red cabbage and red wine jus

**Rump Steak (GF\*)(DF)** 32  
250gram Collinson and Co Angus rump medallion MB3+ cooked to your liking served with a house salad, Bad Boy chips and your choice of mushroom, peppercorn, or red wine jus

**Porterhouse Steak (GF\*)(DF)** 39  
350gram, grain fed porterhouse steak cooked to your liking served with a house salad, Bad Boy chips 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*

## Desserts

**Ice Cream** - Ask about our selection 4, 7.5, 11.5  
1, 2, or 3 Scoops with a berry garnish

**Sticky date pudding** 13  
Served warm with butterscotch sauce and vanilla ice cream

**Eton Mess** 13  
House made meringue, chantilly cream and berry compote

**Choc Cherry Brownie** 14  
House made, served warm with berry compote and vanilla ice cream

**Affogato** 15  
Vanilla ice cream served with an espresso shot and Frangelico

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