

SMALL BITES

House Made Dip \$16
Hummus with shawarma lamb and char-grilled sourdough bread

Mount Zero Olives \$12
House marinated Kalamata olives, served warm with char-grilled sourdough

Caprese Salad \$12
Heirloom tomatoes, fresh basil and buffalo mozzarella with a balsamic reduction

Zucchini salad \$16
Char grilled zucchini with mint, parsley, pine nuts, Meredith marinated goats cheese, quinoa, rocket and pomegranate

Mussels \$16
Fresh Port Arlington mussels, tossed in tomato, chilli, lemon and coriander. Served with a freshly baked sourdough baguette

Sliders \$16
Portobello mushrooms with Meredith goats cheese topped with rocket and truffle oil on a toasted sesame brioche bun

Fish Taco's \$16
Flathead tails served with aioli and a fresh tomato, onion, chilli & coriander salsa

Salt & Pepper Squid \$16
Squid tossed in tapioca flour, lightly fried and served with aioli

Cheese board \$35
Welcome the big guns of cheese; Agour Ossau Iraty, Cabots Cheddar, Colston Basset Stilton, Delice de Bourgogne

Truffle Fries \$9
Shoestring fries topped with truffle salt and parmesan served with aioli

House Fries \$9
Rosemary salted fries served with aioli

FEED ME

Let us decide for you, take the plunge! \$45
Let our wait staff know if you have any dietary requirements. and be prepared to fill up! This is a feast.

*minimum 2 required

Add a beer tasting paddle \$12

BIG BITES

Beef Short Rib \$38
Twice cooked beef short ribs served with a coldstream apple cider sweet & sour sauce and house fries.

Beef Burger \$28
Gippsland beef ground in house with locally smoked bacon, cheese, cos lettuce, pickled zucchini and tomato relish served on a sesame brioche bun with rosemary salted chips

Brewery Pie \$26
Grand Porter & beef pie, served with roast sebago potatoes and a ploughmans chutney

Barramundi \$34
Pan seared barramundi served with apple & celeriac remoulade, broccolini and romesco sebago potatoes

Chicken Parma \$27
Coldstream's Classic Parma with Napoli, ham and cheese, served with chips and salad

Linguini Marinara \$28
Fresh Port Arlington mussels, clams, squid and prawns with garlic, chilli and parsley

Pork Belly \$28
Crispy pork belly, served with house made pickled red cabbage, cauliflower puree and wilted greens

PIZZA

*GF pizza bases available

Four Cheese Pizza \$20
Confit garlic base, buffalo mozzarella, sicilian pecorino, gorgonzola & Meredith marinated goats cheese,, finished with parsley and cracked pepper

Mediterranean \$24
Napoli base, buffalo mozzarella, cherry tomatoes, mushrooms, red onion & olives finished with peperonata & fresh basil

Margherita \$22
Napoli base, buffalo mozzarella and cherry tomatoes finished with fresh basil, extra virgin olive oil and fresh cracked pepper

Mushroom \$23
Confit garlic base & roasted mushroom finished with rocket, asiago & truffle oil

Pumpkin \$23
Confit garlic base with roasted pumpkin finished with Meredith marinated goats cheese & fresh rocket

Calabrese Salami \$24
Napoli base with calabrese salami & buffalo mozzarella, finished with fresh parsley

Chilli Prawn \$25
Napoli base, aleppo pepper, buffalo mozzarella cherry tomatoes and fresh prawns finished with romesco sauce

Pork Sausage \$25
Napoli base, pork sausage, peperonata & buffalo mozzarella finished with fresh basil

Spanish Lamb \$24
Napoli base, red onion & slow roasted lamb shoulder, finished with parsley, rocket, romesco sauce & YV goats cheese

Prosciutto \$24
Napoli, red onion, prosciutto finished with rocket and parmesan

