

ENTRÉE & SNACKS

Freshly shucked oysters with sauce Mignonette

Half dozen 22 Dozen 39

Warmed, Mount Zero olives,

Citrus, thyme, roasted garlic 8

Baby back pork ribs,

Honey, barbecue glaze, charred corn salsa 16

Scorched 'San Fran' sourdough

Garlic & rosemary rub, 8

+ marinated white anchovies 5 + chickpea houmous 5

Croquettes, Sweetcorn, spinach & Jack Cheddar

Red capsicum salsa (3 pieces) 13

Steak tartare,

aged eye fillet, mustard, capers, fermented cabbage,
house made homemade lavosh 20

Salt & Pepper Squid,

Chilli dipping sauce 15

House made gnocchi, Cherry tomatoes, basil, pannagrattata

Entrée 18 Main course 35

Pork belly Skewers,

Chargrilled Free range pork skewers, house BBQ sauce, pickled onion,
cos 16

Tiger prawn salad, wombok, chilli, coriander, bean shoots,

nam jim dressing

19

BURGERS

Toasted milk roll, cos lettuce, tomato, tomato relish, aioli & fries 20

Beef Burger – Myrtles own recipe using Western district beef (200g)

Chicken Burger – Charcoal grilled free-range chicken breast

Pulled BBQ jack fruit Burger – Succulent pulled jackfruit in our house BBQ sauce

Additional topping – Smoked bacon / Mature cheddar / Pineapple 3

CHARCOAL GRILL

Cooked over hot charcoal for an authentic barbecue flavour

Eye Fillet – Western District 200g Includes 1 x side & 1 x sauce 42

Rib Eye on the bone – Western District, Dry aged 800g 89

(For the bigger appetite or for 2 to share) Includes 2 x sides & 2 sauces

Market Fish - Grilled simply over Charcoal 42

Citrus & herb dressing Includes 1 x side

Chargrilled chicken, Free range chicken breast, tomato & parsley grain salad, sumac yoghurt 38

Lamb Shoulder, Slow cooked & finished over charcoal, roast pumpkin, chickpea, feta, mint & spinach 38

Pork Belly, Berkshire free range, Char sui glaze, green papaya salad, Chinese broccoli, rice cracker 39

18hr Slow cooked Brisket, Sticky BBQ glaze, Slaw, Fries 39

SAUCES

4

Béarnaise / Peppercorn / Blue cheese / House BBQ sauce / Mushroom

SIDES

Charcoal mixed greens, lemon & caper vinaigrette	9
Gem lettuce, anchovy, parmesan, olive oil crouton, pancetta	9
Cauliflower, melting 'Grotto' cheese from Apostle Whey	9
Garden salad	9
Roast garlic mash	9
Fries, Barbecue salt	9
Baby potatoes roasted with Wagyu fat & rosemary	9

KIDS

Jnr eye fillet / Chicken skewers / Pork skewers –

15

Served with Fries or Mash & Salad or Green vegetables

Jnr sticky date pudding 5

DESSERTS

Chocolate tart, vanilla cream, poached strawberries, hazelnuts 16

Vanilla Pavlova, lemon curd, cream, blueberries, toasted almonds 14

Sticky date pudding, toffee sauce, vanilla

14

Baked Camembert, house made lavosh, fig jam

19



Myrtle Bar & Kitchen

OPEN WEDNESDAY – SATURDAY

6pm – Late

Bookings – myrtle.net.au/reservations

Phone – 55612547

Take Away Available - Wed – Sat 5pm – 8pm

ORDER ORDER ONLINE – myrtle.net.au/take-away

BY PHONE – 55612547