

ENTRÉE & SNACKS

Freshly shucked oysters with sauce mignonette	Each	5	Half dozen	26	Dozen	45
Warmed, Mount Zero olives, Citrus, thyme, roasted garlic						8
Baby back pork ribs, Honey, barbecue glaze, charred corn salsa						18
Scorched 'San Fran' sourdough Garlic & rosemary rub,						9
	+ marinated white anchovies	5		+ chickpea & roast garlic houmous		5
Croquettes, Leek & Gruyere cheese, truffle aioli (3 pieces)						18
Steak tartare, aged eye fillet, mustard, capers, fermented cabbage, house made lavosh						22
Salt & pepper squid, chilli dipping sauce						17
Fresh Egg pappardelle Chestnut mushroom, cream, crispy sage				Entrée	18	Main course 35
Pork Belly Skewers, Chargrilled free range pork, house BBQ sauce, pickled onion						18
Aussie Tiger Prawns, Chilli & garlic, charred lemon, 'Jane dough' sour dough						24

BURGERS

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

All Burgers with toasted milk roll, cos lettuce, tomato, tomato relish, aioli & fries

Additional topping- each- 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 55

Hanger Steak – Cape Grim, Tasmania 250g Includes 1 x side & 1 x sauce 45

Porterhouse – Vintage Beef Co, Tasmania 300g
Includes 1 x side & 1 x sauce 60

Rib Eye on the bone –
Western District, 800g 105
(For the bigger appetite or for 2 to share) Includes 2 x sides & 2 sauces

Market Fish - Grilled simply over Charcoal
Citrus & herb dressing Includes 1 x side 52

Chargrilled chicken, BBQ rub,
Warm potato salad, bacon vinaigrette, chimichurri 40

Lamb Shoulder,
Slow cooked with thyme & garlic, ratatouille relish, red wine jus, Includes 1 x side 42

Pork Belly,
Berkshire free range, five spice, roasted stone fruit, Includes 1 x side & 1 x sauce 44

42hr slow cooked Brisket,
House BBQ sauce, slow, Includes 1 x side 42

SAUCES
Béarnaise / Peppercorn / Blue cheese / House BBQ sauce / Mushroom / Red wine suace 5

SIDES 9

Charcoal mixed greens, lemon & caper vinaigrette

Gem lettuce, anchovy dressing, parmesan, olive oil crouton, pancetta

Cauliflower, melting 'Grotto' cheese from Apostle Whey

Garden salad

Roast garlic mash

Fries, Barbecue salt

Baby potatoes roasted with Wagyu fat & rosemary

KIDS 15

Jnr eye fillet / Chicken skewers / Pork skewers – Served with Fries
or Mash & Salad or green vegetables

Jnr sticky date pudding or Kids Ice cream 8

DESSERTS

Chocolate tart, Poached strawberries, hazelnuts, raspberry sorbet	16
Vanilla Pavlova, Lemon curd, cream, blueberries, toasted almonds	16
Sticky date pudding, toffee sauce, vanilla ice cream	16
Baked Camembert, house made lavosh, fig jam	19

STEAK & SHIRAZ –

Wednesday nights from 6pm

Cape Grim Hanger Steak	250g	45
Western District Eye Fillet	200g	55

Price inclusive of - 1 x side dish, 1 x sauce
& a glass of Best's Bin No 1 Shiraz or Great Western Riesling
(Alternative Glass wine / Beer \$4 supplement)

Reservations

Via our website www.myrtle.net.au Or call - 55612547