

## 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,						8
+ marinated white anchovies	5		+ chickpea & roast garlic houmous			5
Croquettes, Pumpkin, Spinach & Manchego, Basil aioli, pinenuts (3 pieces)						18
Steak tartare, aged eye fillet, mustard, capers, fermented cabbage, house made lavosh						20
Salt & pepper squid, chilli dipping sauce						17
House made gnocchi, Cherry tomatoes, basil, pannagrattato			Entrée	18	Main course	35
Pork Belly Skewers, Chargrilled free range pork, house BBQ sauce, pickled onion						16
House Cured Salmon, Juniper & wild pepper, Fennel citrus salad, Mustard seed crème fraiche						19

## BURGERS

toasted milk roll, cos lettuce, tomato, tomato relish, aioli & fries

Additional topping- each- Smoked bacon / Mature cheddar / Pineapple						3
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						

## CHARCOAL GRILL

<i>Cooked over hot charcoal for an authentic barbecue flavour</i>						
Eye Fillet – Western District 200g Includes 1 x side & 1 x sauce						49
Hanger Steak – Cape Grim, Tasmania 250g Includes 1 x side & 1 x sauce						42
Porterhouse – Vintage Beef Co, Tasmania 300g Includes 1 x side & 1 x sauce						60
Rib Eye on the bone – Western District, Dry aged min 28days, 800g (For the bigger appetite or for 2 to share) Includes 2 x sides & 2 sauces						105
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 & finished over charcoal, Galette potato, Glazed carrot, Pea & mint puree, rosemary sauce						42
Pork Belly, Berkshire free range, sweet potato, eggplant relish, spiced honey jus						44
18hr slow cooked Brisket, Sticky BBQ glaze, slaw, house fries						42

SAUCES Béarnaise / Peppercorn / Blue cheese / House BBQ sauce / Mushroom						4
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## SIDES

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

9

## KIDS

Jnr eye fillet / Chicken skewers / Pork skewers – Served with Fries or Mash & Salad or green vegetables  
Jnr sticky date pudding or Kids Ice cream

15

8

## DESSERTS

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

16

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19

## TO FINISH

Coffee, from 'Will&CO' Bondi, Sydney  
Espresso / Latte / Flat white / Long Black / Macchiato / Cappuccino  
Tea, from 'Ceylon tea bush' company, Australia  
Ceylon breakfast tea / Earl grey / Lemongrass & rosehip / Ceylon green / Supermint / Camomile & lemon  
Hot chocolate  
Affogato  
With Liqueur - Frangelico / Baileys / Brandy / Amaretto / Whisky / Kahlua

5

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5

7

14

## STEAK & SHIRAZ – Wednesday nights from 6pm

Cape Grim Hanger Steak	250g	42
Western District Eye Fillet	200g	46

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)