



## Spring 2018

### Grazing

crispy free-range chicken drumettes, aioli, rosemary 9

grazing board – smoked pork neck, white anchovies, honey baguette, spring onion dip, curried almonds, local goats cheese and Mt. Zero olives 22

Sydney Rock oysters (until sold out) – Kilpatrick with house smoked bacon or natural half doz 19 / doz 32 (gf)

Char- grilled King prawns (WA), lemon parsley and olive oil (gf) 3pcs 18

Chips, aioli 7

Crispy sweet and sour pork bao

Local Bakery- Salus - Garlic bread 8

Waffle cut chips, whipped caramelised bacon and maple butter, sea salt 11

Korean beef slider 8

'Drunken chilli chicken' doughnuts (2) 8

crispy whitebait and calamari w cocktail sauce 12

hummus with lemon, parsley and olive oil, toasted focaccia 12

### Mains

Char-grilled Porterhouse steak or Eye Fillet with seasonal vegetables, rosemary potatoes and red wine jus or garlic butter 35 (gf)

Beer battered flathead fillets, chips, salad, house tartare 29

Pork belly 'hot and sour' Vietnamese salad 29 (gf)

Mitta Mitta Valley Brisket, smoked and slow cooked. Celeriac slaw, romesco, kale 29

Free range chicken parma / schnitzel – chips, salad or seasonal vegetables - parma 24/ schnitzel 23

Sustainably farmed baby barramundi (300gm) fillet. Cauliflower and beans, herb salsa 29

Pork Ribs, house BBQ, chips, cos heart with house dressing 29

Malt Shed Burger – 100% beef pattie, lettuce, tomato, onion, cheese and Shed BBQ 18

Shed-made vegetarian burger (potato, herbs and cheese) aioli, lettuce, Shed BBQ sauce

### Dessert

Gundowing Ice cream (strawberry, French vanilla, chocolate, salted butter caramel) 5-

### Kids

Fish and chips 10

Nuggets and chips 10

Kids burger and chips 12 (gf)

(all kids meals served with veg)