

SHARES



Cured Meat Plate <i>cheese, mixed olives, bread</i>	28
Trio Mushrooms & Truffle Arancini <i>basil sugo (v)</i>	14
Sticky Buffalo Wings <i>celery sticks, ranch dressing</i>	14
Mediterranean Lamb Kofta <i>raita dip</i>	15
Tempura Pork Belly Bites <i>tonkatsu sauce</i>	15
Grilled or S&P Squid <i>rocket & lemon aioli (gfo)</i>	15
Nachos <i>jalapeno, salsa, guacamole, sour cream (v)(gfo)</i> <i>+ chicken or pulled pork \$6</i>	18
Garlic & Herb Grilled Bread <i>+ cheese \$2</i>	6
Chips <i>rosemary salt, aioli</i>	8
Potato Wedges <i>sweet chilli, sour cream</i>	10



PUB GRUB *(all come with chips)*

The Melbourne Burger <i>Wagyu beef, bacon, cheese, tomato chutney, beetroot, lettuce, aioli</i>	20
Grilled Chicken Burger <i>bacon, cheese, pineapple, tomato chutney, lettuce, aioli</i>	18
West End Steak Sanga <i>MSA beef striploin, bacon, grilled onions, rocket, beetroot, smoky BBQ sauce, aioli</i>	22
Chicken Parm <i>ham, tomato sugo, mozzarella, salad</i>	24
Sweetlip Snapper <i>grilled/battered, salad, tartare (gfo)</i>	24
Falafel Burger <i>chickpea, haloumi, tempura enoki, beetroot, guacamole, sour cream (v)</i>	18



BIGGER PLATE

THE GRILL

MSA Porterhouse steak <i>creamy garlic prawns, chips</i>	32
Aged Scotch Fillet <i>potatoes, broccolini</i>	34
<i>All served with peppercorn or mushroom sauce</i>	

Charred Broccoli & Cauliflower Garden Salad <i>house sesame dressing (v, gfo)</i> <i>+ chicken or grilled prawns \$8</i>	16
Moroccan Lamb Salad <i>haloumi, tortilla crisp, tzatziki (gfo)</i>	25
Chicken Roulade <i>parma ham, brie, saffron risotto, roast vegetables, sage veloute</i>	25
Roasted Tassie Salmon <i>vegetables, potatoes, dill sauce (gf)</i>	25
Prawns Linguine <i>EVOO, garlic, chilli, cherry tomato, spinach, parmesan (gfo)</i>	25
Oven Pork Ribs <i>BBQ sauce, grilled corn, wedges, coleslaw</i>	28
Butternut Pumpkin Gnocchi <i>feta, pesto, almond slivers, tomato sugo (v, gfo)</i>	25

SWEET CORNER

Pear & Almond Crumble <i>creme Anglaise, ice cream</i>	10
Dark Choc Ganache <i>black sesame tuile, chocolate creme</i>	12

DRINKS



CHAMPAGNE & PROSECCO

Moët & Chandon Brut Imperial NV, <i>France</i>	20	110
San Martino Prosecco D.O.C.G. Extra Dry NV, <i>Italy</i>	11	49
House Pour Sparkling	9	39

RED WINE

Langmeil Valley Shiraz, <i>SA</i>	13	49
Trentham Estate Cabernet Sauvignon, <i>NSW</i>	10	45
Vasse Felix Filius Cabernet Sauvignon, <i>WA</i>		55
Howard Park Flint Rock Pinot Noir, <i>WA</i>	12	55
House Pour	9	35

WHITE WINE

Drift Sauvignon Blanc, <i>NZ</i>	10	45
Forest Hill Sauvignon Blanc, <i>SA</i>		49
Xanadu Exmoor Chardonnay, <i>WA</i>	12	55
Puiattino Pinot Grigio, <i>Italy</i>	12	55
McPherson La Vue Moscato, <i>VIC</i>	11	49
House Pour	9	35

ROSE

NV Bouchard Aine & Fils De France, <i>France</i>	11	49
Charles Melton Rose of Virginia, <i>SA</i>		55

PACKAGED BEER & CIDER

Peroni Leggera		9
Corona		9.5
Heineken		9.5
4 Pines Nitro Stout		10
Matso's Ginger Beer		12
The Hills Apple Cider		9
Pirate Life Acai & Passionfruit Sour		10
Carlton Zero (non-alcoholic)		8

TAP BEERS

As listed.

COCKTAILS

Available on request.

please note menu items are subject to availability



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