



snacks & smalls

sourdough, nigella seed butter (<i>dfo, gfo</i>)	3pp	burrata, roasted cara cara orange, sumac, grilled sourdough (<i>gfo</i>)	26
marinated toolunka creek olives, orange, rosemary, chilli (<i>vg, gf</i>)	9	fried chicken wings, fermented chilli sauce, ranch dressing (<i>dfo</i>)	15.5
oyster, shucked to order - natural with lemon or rhubarb + elderflower mignonette (<i>gf</i>)	6ea	lamb meatballs, smoked eggplant, chermoula, labne (<i>gf/dfo</i>)	18.5
whipped fetta, hot honey, pistachio, grilled tuscan bread (<i>gfo</i>)	15.5	chargrilled fremantle octopus, salsa roja, confit potato, burnt lemon (<i>df/gfo</i>)	24
crushed potato, leek & scamorza croquettes, green goddess	15.5	cured ocean trout, smoked mayonnaise, pickled cucumber (<i>df/gf</i>)	23
pomegranate glazed eggplant, goat's curd, macadamia dukkah (<i>nfo/dfo</i>)	16.5	charcuterie of cured meats, pickled guindillas, mustard, sourdough (<i>df/gfo</i>)	32

larger

roasted cauliflower, almond tarator, preserved lemon, currants (<i>vg/gf</i>)	24
ricotta gnocchi, market mushrooms, sage, brown butter (<i>v</i>)	25
bucatini, prawns, 'nduja, roasted tomatoes, pangrattato (<i>gfo/dfo</i>)	32
pan fried mirror dory, caponata, black olive crumb (<i>gfo/df</i>)	36
12 hour lamb shoulder, harissa, carrots & caraway (<i>df/gf</i>)	37
grass fed beef cheek, smoked potato mash (<i>gf</i>)	39
chicken schnitzel, kohlrabi remoulade, tarragon butter, lemon	28
teller bacon cheeseburger, chips, pickle (<i>gfo/dfo</i>)	24

feed me \$65pp
can't decide? let the chefs pick
 selection of shared smalls, largers, sides + dessert

grill

300g o'conner porterhouse, grass fed, riverine, nsw	45
300g o'conner scotch fillet, grass fed, gippsland, vic	49
600g o'connor rib eye, grass fed, gippsland, vic	80
<i>served with chips & a choice of chimichurri sauce, green peppercorn butter or red wine jus (gfo/df)</i>	
1.2kg o'connor rib eye, grass fed, gippsland, vic	160
<i>w/ truffled roasted potatoes, winter leaves, 3 sauces/butters</i>	
<i>*45 min cook time</i>	

sides

winter leaf salad, herbs, dijon vinaigrette (<i>vg/gf</i>)	10
chimichurri carrots, hazelnuts, whipped fetta (<i>gf</i>)	13
roasted potatoes, confit garlic (<i>vg/df</i>)	13
rosemary salted chips, aioli (<i>vg</i>)	12
chargrilled broccolini, black lime labne, toasted pepitas (<i>vgo/gf</i>)	13

dessert

warm chocolate & wattleseed brownie, macadamia ice cream (<i>gf</i>)	16	banana split, coconut ice cream, peanut crackle (<i>vgo/dfo</i>)	15
burnt basque cheesecake, strawberry & pomegranate (<i>gf</i>)	15	affogato - french vanilla bean scoop w allpress espresso - add liqueur? just ask!	10
raspberry macaron (<i>gf</i>)	5ea	local & imported cheese, lavosh, quince	14 26 36

mon

\$20 schnitzel, remoulade & chips from 5PM

tue

BYO wine night
no corkage

wed

steak wednesdays
\$25 porterhouse + more cuts from 12PM

thurs

\$35 pie with paris
mash & glass of pinot noir from 12pm

sun

\$35 roast & dessert 12pm until sold out

15% surcharge on public holidays / 10% surcharge on Sundays / all card transactions incur a 1.4% surcharge

light supper menu avail till close / * minimum 2 people | gf(o) = gluten free (option) / df(o) = dairy free / vg(o) = vegan (option) / nf(o) = nut free (option)



cocktails

risk worth assessing spritz - stache house raspberry liqueur, persimmon, mandarin & cranberry shrub, soda, prosecco, dehydrated persimmon	19
bonnie - republic of freemantle vodka, lemon, house-made apple syrup & bitters, dehydrated apple	21
clyde - four roses bourbon, roger groult calvados, house-made quince & vanilla syrup, sage	22
collateral damage - hennessy cognac, killik tiki zest, lemon, house-made cardamon syrup	24
never never default martini - never never oyster shell gin, maidenii dry vermouth, olive + natural oyster	24 +\$6
express payment - hillmartin chai spiced gin, creme de cacao, stache house coffee liqueur, espresso	24
port barrel aged negroni - brunswick aces spades gin, sweet vermouth, campari	22
fiery passion margarita - orendain reposado tequila, chilli, stache house passionfruit liqueur, lime	22
davidson plum sour - brookies slow gin, davo plum bitters, lemon, whites*	22

on tap

	pot	pint	jug
teller draught lager / 4.2%	6	12	24
carlton draught / 4.6%	7.5	15	30
molly rose 'grubby paws' dark lager / 5.5%	7	14	28
stone & wood pacific ale / 4.4%	8	16	32
hawkers pale ale / 4.8%	6.5	13	26
co-conspirators matriarch neipa / 6.8%	8.5	17	34
guinness draught / 4.2%		16	
napoleone apple cider / 4.7%	7	14	28
cbc co small ale (mid strength) / 3.5%	6.5	13	26

chappy's chips
\$9

napoleone mulled cider
\$12

no & low alcohol

bloody mojito - four pillars bloody bandwagon, lime, mint, soda	14
rumour has it - brunswick aces sapiir diamonds gin, yuzu, pomegranate, mint, lime	15
tan borracho - salted pomelo, basil, tomato oil	14
progression spritz - non progress poached plum & finger lime, brunswick aces sapiir 'hearts' blueberry reduction, lemonade	13
the spritz you miss - lyre's italian spritz, soda, altina 0% sparkling brut, orange	17
bridge road 'free time' pale ale <0.5%	11
capital brewing pacific ale <0.5%	12
heaps normal quiet XPA <0.5%	11
guinness 0.0 <0.5%	13
molly rose 's'berry sublime' gose <0.5%	12
altina 0% sparkling brut	11
leitz eins zwel alcohol free riesling	14
non#1 'progress' poached plum & finger lime	12

by the glass

nv / il poco prosecco / mornington peninsula, vic	12
16 / frazer woods 'la cache' blanc de blanc / margaret river, wa	16
24 / snake & herring 'bizarre love triangle' pinot gris / great southern, wa (vg)	13
23 / gold sounds riesling / clare valley, sa	13
23 / montevecchio 'bianco' vermentino blend / heathcote, vic	15
19 / the story marsanne, rousanne, viognier / grampians, vic	17
24 / plantagenet 'three lions' chardonnay / great southern, vic	14
24 / blind corner 'orange in colour' skin contact / margaret river, wa (vg)	14
23 / nuits folles rose du sud / languedoc,fr	15
22 / ros ritchie tempranillo, barjarg, vic	13
24 / holm oak 'protege' pinot noir, tamar valley, tas	14
22 / all saints shiraz / rutherglen, vic	14
24 / bondar 'junto' grenache, shiraz, mataro / mclaren vale, sa	16

kids eat free mon - fri
order before 6.30pm
*conditions apply

monday - friday
4pm - 6pm
happy hour

\$8 teller lager pints
\$12 selected cocktails
\$5 bar snacks
\$25 1/2 doz freshly shucked
oysters & a glass of fizz