



snacks & smalls

sourdough by wildlife bakery, smoked garlic butter (dfo, gfo)	4ea	burrata, roasted blood orange, sumac, grilled sourdough (gfo)	26
marinated toolunka creek olives, orange, rosemary, chilli (vg, gf)	9	fried chicken wings, fermented chilli sauce, ranch dressing (dfo)	15.5
oyster, shucked to order - natural with lemon or finger lime & ginger mignonette (gf/df)	6ea	lamb meatballs, smoked eggplant, chermoula, labne (gf/dfo)	18.5
whipped feta, hot honey, pistachio, grilled tuscan bread by wildlife bakery (gfo)	16	chargrilled fremantle octopus, salsa roja, confit potato, burnt lemon (df/gfo)	24
leek, scamorza & crushed potato croquettes, green goddess	15.5	cured ocean trout, potato aioli, pickled fennel & lemon oil (df/gf)	23
pomegranate glazed eggplant, goat's curd, macadamia dukkah (nfo/dfo)	16.5	cured meats, pickled guindillas, mustard, sourdough (df/gfo)	32

larger

roasted cauliflower, almond tarator, preserved lemon, currants (vg/gf)	24
ricotta gnocchi, asparagus, spring greens, pistachio pesto, chèvre (v)	25
calamaretti with pork ragu, tomato, radicchio, urfa pepper & fresh ricotta (gfo/dfo)	32
pan fried mirror dory, caponata, black olive crumb (gfo)	36
12 hour lamb shoulder, harissa, carrots & caraway (df/gf)	37
grass fed beef cheek, smoked potato mash (gf)	39
chicken schnitzel, kohlrabi remoulade, tarragon butter, lemon	28
teller bacon cheeseburger, chips, pickle (gfo/dfo)	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, spring leaves, 3 sauces/butters</i>	
<i>*45 min cook time</i>	

sides

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

dessert

caramelised banana split, coconut ice cream, white chocolate & peanut crackle (vgo/dfo)	15	warm soft centred chocolate & wattleseed brownie, macadamia ice cream (gf)	17
burnt basque cheesecake, strawberry, pomegranate & mint (gf)	15	affogato - french vanilla bean scoop w allpress espresso - add liqueur? just ask!	10
raspberry macaron (gf)	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

\$25 char-grilled
½ chicken from 12pm

sun

\$35 roast & dessert 12pm until sold out

15% surcharge on public holidays / 10% surcharge on Sundays / all card transactions incur a 1.5% 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

desert flower spritz - orendain blanco tequila, grapefruit, lime, elderflower, grapefruit bitters, prosecco	21
port barrel aged negroni - brunswick aces spades gin, sweet vermouth, campari, orange	22
french blue 75 - brunswick aces 'queen' vodka, lemon, blueberry reduction, prosecco	19
verde colada - takamaka koko, pineapple, toasted coriander, lime	24
ruby slipper - rhubi mistelle rhubarb liqueur, killik tiki zest, lemon, basil	23
volcano's edge - nusa cana dark rum, campari, lime juice, house pineapple gum, tajin	25
teller's perfect melbourne martini - mcg gin, mcg pineau de gembrook, lillet rose, orange bitters, lemon	25
monkey business - vansetter 'all grain' vodka, vansetter coffee liqueur, massenez bananae liqueur, espresso, candy banana	26
the garden conservatory - fennel & cucumber infused brunswick aces 'spades' gin, apple cider vinegar, lime, dry ginger ale	23
fiery passion margarita - orendain reposado tequila, chilli, stache house passionfruit liqueur, lime	22
davidson plum sour - brookies slow gin, davo plum bitters, lemon, whites*	23

*vegan whites available

on tap

	pot	pint	jug
teller lager / 4.2%	6	12	24
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	
carlton draught / 4.6%	7.5	15	30
napoleone apple cider / 4.7%	7	14	28
mountain monk hazy (mid) / 3.5%	6.5	13	26

chappy's chips
\$9

no alcohol

bloody mojito - four pillars bloody bandwagon, lime, mint, soda	14
rumour has it - brunswick aces sapiir diamonds gin, yuzu, pomegranate, mint, lime	15
berry mule - lime, berry coulis, strangelove ginger beer, mint	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
altina 0% sparkling brut	12
leitz eins zwel alcohol free riesling	14
non 'progress' poached plum & finger lime	12
blackman's 'zero' lager / less than 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

by the glass

nv / il poco prosecco / mornington peninsula, vic	12.5
16 / frazer woods 'la cache' blanc de blanc / margaret river, wa	17
23 / masso di mezzo pinot grigio / trentino, it	13
23 / gold sounds riesling / clare valley, sa	13
23 / montevecchio 'bianco' vermentino blend / heathcote, vic	15
20 / the story marsanne, rousanne, viognier / grampians, vic	17
23 / warramunda estate by liv zak chardonnay / yarra valley, vic	15
24 / blind corner 'orange in colour' skin contact / margaret river, wa (vg)	14
21 / max mediterranee rosé, provence, fr	15
22 / ros ritchie tempranillo, barjarg, vic	13
24 / holm oak 'protege' pinot noir / tamar valley, tas	16
23 / cooter & cooter shiraz / mclaren vale, sa	14
24 / bondar 'junto' grenache, shiraz, mataro / mclaren vale, sa	16

kids eat free mon - fri
order before 6.30pm
*valid with main meal

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