



snacks & smalls

sourdough by wildlife bakery, smoked garlic butter (dfo/gfo)	4ea	fresh burrata, peach, elderflower, almond, basil & grilled sourdough (v/gfo/nfo)	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)	19.5
whipped fetta, hot honey, pistachio, grilled tuscan bread (gfo/nfo)	16.5	chargrilled fremantle octopus, salsa roja, confit potato, burnt lemon (gf/df)	24
crushed potato, leek & scamorza croquettes, green goddess (v)	16.5	cured ocean trout, potato aioli, pickled fennel & lemon oil (gf/df)	23
pomegranate glazed eggplant, goat's curd, macadamia dukkah (v/nfo/dfo/gf)	18	charcuterie of cured meats, pickled guindillas, mustard, sourdough (df/gfo)	32

larger

roasted cauliflower, almond tarator, preserved lemon, currants (vg/gf)	24
pan fried ricotta gnocchi, salsa marò, broad beans, peas, mint, lemon (v)	25
paccheri, pork ragu, tomato, radicchio, urfa pepper & fresh ricotta (gfo/dfo)	32
pan fried mirror dory, caponata, black olive crumb (gf/dfo)	37
12 hour lamb shoulder, hummus, roasted beets, pickled shallot (df/gf)	38
grass fed beef cheek, smoked potato mash (gf)	39
chicken schnitzel, kohlrabi remoulade, tarragon butter, lemon	28
teller burger, bacon, tomato, lettuce, cheese, special sauce, pickle, chips (gfo/dfo)	24

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

grill

300g o'connor porterhouse, grass fed, gippsland, vic	45
300g o'connor scotch fillet, grass fed, gippsland, vic	52
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	155
<i>w/ truffled roasted potatoes, 3 sauces/butters</i>	
<i>*45 min cook time</i>	

sides

leaf salad, herbs, dijon vinaigrette (vg/gf)	10
chimichurri carrots, hazelnuts, whipped fetta (gf/nfo/vgo)	13
roasted potatoes, confit garlic (vg/gf/df)	14
rosemary salted chips, aioli (vgo/gf)	6 12
chargrilled broccolini, black lime labne, toasted pepitas (vgo/gf/dfo)	13

dessert

warm chocolate & wattleseed brownie, macadamia ice cream (nfo/gf)	17	banana split, coconut ice cream, peanut crackle (vgo/dfo)	15
burnt basque cheesecake, strawberry & pomegranate (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 from 12PM

thurs
 \$25 char-grilled
 ½ chicken from 12pm

sun
 \$35 roast & dessert 12pm until sold out



cocktails

bitter solstice spritz - pampelle ruby red grapefruit aperitif, house-made lemon & ginger shrub, soda, 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
cooper's treat - archie rose rye whisky, lemon, salted caramel, black walnut bitters, jersey caramel	26
teller's vesper martini - nuvé vodka, brunswick aces gin, muyu jasmine, maidenii dry vermouth, lillet, lemon	25
hot crossed espresso - brunswick aces vodka, house-made vanilla & cinnamon syrup, roger groult calvados, espresso	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	
jugs - 1L (serves 4)	
peach sangria - moscato, killik tiki zest, peach schnapps, cinnamon syrup, soda, peaches, orange	45
rosé punch - napoleone louis rosé cider, house berry coulis, brandy, lemonade, grapefruit, strawberries	45
rum punch - archie rose white cane spirit, orange, pineapple, falernum, grenadine, maraschino cherries	45

on tap

	pot	pint	jug
teller lager / 4.2%	6	12	24
wolf of the willows xpa / 4.7%	7.5	15	30
stone & wood pacific ale / 4.4%	8	16	32
hawkers ipa / 6%	8.5	17	34
co-conspirators matriarch neipa / 6.8%	8.5	17	34
guinness draught / 4.2%		16	
mountain culture 'status quo' pale / 5.2%	8.5	17	34
carlton draught / 4.6%	7.5	15	30
napoleone apple cider / 4.8%	7	14	28
mountain culture 'three fiddy' (mid) / 3.5%	6.5	13	26

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
wildwood shrub - house-made berry coulis, house-made lemon & ginger shrub, soda	14
progression spritz - non #9 blackberries & stanley plum, 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 chardonnay	14
non #9 blackberries & stanley plum	12
blackman's 'zero' lager <0.5%	11
capital brewing 'alc-less' pacific ale <0.5%	12
heaps normal 'quiet' XPA <0.5%	11
guinness 0.0%	13
perla yerba maté sparkling tea 0%	8.5

by the glass

nv / il poco prosecco / mornington peninsula, vic	12.5
nv / delamere cuvéé / pipers brook, tas	17
24 / mezzacorona pinot grigio / delle venezie, it	13
23 / gold sounds riesling / clare valley, sa	13
22 / cantina soave / veneti, it	14
24 / snake & herring chardonnay / margaret river, wa	15
24 / mount adam gewurtztraminer / eden valley, sa	14
22 / xo cherry pie 'light red' (served chilled) / adelaide hills, sa (vg)	14
25 / blind corner 'orange in colour' skin contact / margaret river, wa (vg)	14
24 / maison francaise rose, provence, fr	15
22 / ros ritcheie tempranillo, barjarg, vic	13
24 / holm oak 'protege' pinot noir / tamar valley, tas	16
24 / cooter & cooter shiraz / mclaren vale, sa	14
22 / valentine grenache / heathcote, vic	16

Bar Snacks

red rock deli plain crisps \$4.5
nobby's salted cashew nuts 50g \$7

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