

McCarrs

restaurant
lunch

Berkelo bread & whipped butter	3pp
Toolunka creek olives in lemon & bay leaf	8
Terrey's green dip	14
Grilled scallops in their shell, champagne sauce & finger lime	8ea/44 half-dozen
Fried seafood, aioli & saltbush	24
McCarrs ploughman's, freshly shaven leg ham, Maffra sharp cheddar, house zuni pickle, sweet chutney & a boiled egg	28
Soup of the day	20
Coppertree steak frites sandwich & pepper sauce	40
Tagliatelle pasta, market prawns, chilli & lemon	38
Garden greens pizza, shaved zucchini, vannella burratta & basil	28
Market fish & winter niçoise salad	42
Fennel, leaves, macadamias & mustard vinaigrette	16
Hand-cut chips & herb salt	14
Chocolate mousse & boozy cream	16
Seasonal crumble & house-made ice cream	16
Affogato	12

Our menu changes with the seasons and our producers.

Thank you for dining with us.

10% surcharge on Sunday.

15% surcharge on public holidays.

McCarrs

Restaurant
Dinner

From the larder

Berkelo bread & whipped butter	3pp
Toolunka creek olives in lemon & bay leaf	8
Terrey's very special green dip	16
Swordfish & pancetta skewer	16ea
Grilled scallops in their shell,	
Champagne sauce & finger lime	8ea/44 half-dozen
Winter fennel, leaves, macadamia	
& mustard vinaigrette	16

From the hot section

Leek & ricotta ravioli in butter & sage sauce	42
House-made tagliatelle, market prawns,	
chilli & lemon	38
Maccheroncini, lamb ragu & pecorino	42
Market fish of the day	46
300 gr grass-fed steak & native pepper sauce	54
600 gr Coppertree farm rib eye, jus	
& hand-cut chips	105
Hand-cut chips & herb salt	14

From the pixxa oven

Classic margherita	24
Garden greens, shaven fresh zucchini,	
vannella burrata & basil	32
Spicy pepperoni, mccarrs passata,	
honey & chilli	28
Potato, caramelised onions,	
pancetta & scamorza	28

Add -

cantabrian anchovies 6 // vannella burrata 6 // fermented chilli 3

*Our menu changes with the seasons and our producers.
Thank you for dining with us.
10% surcharge on Sunday.
15% surcharge on public holidays.*

McCARRS

Restaurant
Drinks

Cocktails

Classic spritz	19
<i>Campari/aperol, prosecco, orange</i>	
Orange myrtle spritz	21
<i>Lemon myrtle tea, orange juice, vodka, prosecco, thyme</i>	
Plum & lime leaf sour	20
<i>Summer gin, davo plum bitters, lemon juice, lime</i>	
Baker's gin & tonic	20
<i>Baker's dozen gin, tonic water, rosemary</i>	
Margarita	20
<i>Tequila, triple sec, lime juice</i>	
Spicy Margarita	21
<i>Tequila, triple sec, lime juice, chilli</i>	
Classic martini	20
<i>Gin/vodka, dry vermouth</i>	
Espresso martini	20
<i>Single O espresso, coffee liqueur, vodka</i>	
Negroni	21
<i>Antica Formula vermouth, campari, gin</i>	

Champagne & sparkling

Il Follo, Veneto [Prosecco]	15 65
Veuve Clicquot Brut NV [Champagne]	210
Piper-Heidsieck Cuvee Brut [Champagne]	185
Piper-Heidsieck Brut 2014 Vintage [Champagne]	245

Beers

Bucketty's lager (on tap)	9
Bucketty's mid-strength Pale Ale (on tap)	9
Peroni red	9
Balter cerveza	9
Heaps normal non-alcoholic	9

Non-alcoholic

Fresh orange juice	7
Lemon squash	7
Classic cola	7
Classic grapefruit	7
Bushman premium kombucha	10
House lemon, lime & bitters	8
Beloka sparkling water 750ml	9
Beloka still water 750ml	9

McCARRS

Restaurant
Drinks

Wine by the glass & bottle

Rosè, white & varietal

FROM SUNDAY, Murray Darling [Rosè]	13	23	55
LA MAISON SAINT AIX, France [Rosè]	17	27	75
KÀRIMA, Sicily [Grillo]	15	25	65
CÀ SAN VITO, Veneto [Pinot Grigio]	15	25	65
AZIENDA AGRICOLA ADALIA, Veneto [organic Soave]	15	25	65
SWIFTSURE MARLBOROUGH, New Zealand [Sauvignon Blanc]	16	26	70
ADELINA, Clare Valley [organic Riesling]	16	26	70
PATRICK SULLIVAN BLACK SANDS, Gippsland [Chardonnay]	18	28	85
L&C POITOUT PETITE CHABLIS [Chardonnay]	21	31	125
DON CHISCIOTTE, Campania [organic yellow, Fiano]			95
COLTEFENZIO 'ALFOA', Alto Adige [Chardonnay DOC]	58		210
CLEMENT LA VALLEE [Chablis]	54		305

Red wines

ATHLETES OF WINE, Victoria [Sangiovese, Merlot & Cab Sav]	15	25	65
ELOQUENZIA, Salento, Italy [Negroamaro]	17	27	75
GENTLE FOLK, Adelaide Hills [Syrah]	16	26	75
MÛSITA, Sicily [organic Nero D'Avola]	17	27	80
MONTEPULCIANO D'ABRUZZO [organic Montepulciano]	17	27	80
NEUDORF Tom's Block, Aotearoa, NZ [Pinot Noir]	18	28	90
BEN MARCO, Uco Valley Mendoza, Argentina [Malbec]	19	29	105
ZIFA DI MANDURRIA, Puglia [Primitivo]	28	38	170
TRE TERRE, Sicily [organic Etna Rosso DOC]	31	41	185
BY FABIANO, McLaren Vale [no preservatives, Primitivo Naturale]			85
ANDREA OBERTO, La Morra [Alba DOC Barbera]			90
ADALIA, CAMERINI [organic Amarone Della Valpolicella]			160
NEUDORF, Home Block Moutere, Aotearoa, NZ [Pinot Noir]			185
ANDREA OBERTO, La Morra [Barolo]			210
SENTIO, Beechworth, Victoria [Nebbiolo]	41		235
CHATEAU VANNIERES, Bandol [Mourvedre/Grenache]	49		260
DOMAINE DU PRE'SEMELE' Sancerre Rouge [Pinot Noir]	48		295
RAPALINO [Barbaresco, DOC]	60		325