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**SNACKS**


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<b>Pork &amp; 'Nduja Scotch Egg</b> .....	\$8
Dogbolter mustard	
<b>Mushroom Lentil Pâté</b> .....	\$8
Crostini, shallot	
<b>Fish Sanga</b> .....	\$9
Yoghurt tartar	
<b>Beer Battered Chips</b> .....	\$9
House ketchup	
<b>Mussels (GFO)</b> .....	\$10
Nduja, IPA, melba toast	
<b>Anchovies</b> .....	\$12
Olives, spicy red sauce, bread	

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**MEDIUM**


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<b>Celeriac (VE, GF)</b> .....	\$12
Macadamia cream, dill	
<b>Farm Salad (V, GF)</b> .....	\$12
Lemon Dressing, tarragon	
<b>Charred Broccoli (V, VEO, GF)</b> .....	\$13
Almond cream, pecorino	
<b>Smoked Eggplant (VE, GF)</b> .....	\$13
Whipped tofu, pepita	
<b>Wood Grilled Hispi Cabbage (VE, GF)</b> .....	\$14
Parsley tahini	

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**LARGE**


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<b>Beer Brined Half Chicken</b> .....	\$21
Jus	
<b>BBQ Pork Ribs</b> .....	\$24
Sweet corn, radicchio	
<b>Smoked Lamb Shoulder (GF)</b> .....	\$26
Pickled carrots, smoked yoghurt	
<b>Octopus</b> .....	\$32
Spicy red sauce, lemon raddish	
<b>Porterhouse Steak (300g) (GF)</b> .....	\$36
Potato salad, mustard	

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**STAPLES**


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<b>Margherita Pizza (V, GFO, VEO)</b> .....	\$20
Pizza sauce, buffalo mozzarella, basil	
<b>N'duja Pizza (GFO)</b> .....	\$25
Spiced Salami, cream cheese, herbs	
<b>Broccoli Pizza (GFO, VE)</b> .....	\$21
Broccoli purée, broccoli, cavolo nero (vegan cheese + \$3)	
<b>Mushroom Pizza (GFO, VE)</b> .....	\$24
Gorgonzola Cream, cheese blend, mushroom, herbs	
<b>Matilda Bay Burger</b> .....	\$25
Smoked Beef Brisket, lettuce, cheese sauce, bacon jam, chips	
<b>Beyond Meat Burger</b> .....	\$23
Vegan patty, lettuce, soy mayo, chips, ketchup	

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**KIDS**


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All Kids meals come with a small soft drink or juice and a bowl of ice-cream for dessert.

<b>Margherita Pizza (V, GFO)</b> .....	\$12
Pizza sauce, mozzarella, basil	
<b>Fish &amp; Chips</b> .....	\$12
Crumbed blue grenadier, chips	
<b>Mac &amp; Cheese</b> .....	\$12
Macaroni, house-made cheese sauce	
<b>Chicken Nuggets</b> .....	\$13
Chicken nuggets, chips, tomato sauce	

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**DESSERT**


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<b>Devil's Cake</b> .....	\$10
Chocolate mousse, cacao nibs	
<b>Yoghurt Pannacotta (V)</b> .....	\$10
Poached Fruits	

GF = Gluten free / GFO = Gluten free option  
VE = Vegan / D = Dairy free / V = Vego / VEO = Vegan option

Please note that we source local and seasonal produce. This means that our menu items are updated and subject to availability.

Menu items may come into contact with wheat, eggs, nuts & dairy. Please speak to our staff directly for any allergy requests.

**DRINKS****MATILDA BAY**  
EST. 1983**MENU****MATILDA BAY DRAUGHT**

All of our Matilda Bay beers are made here on-site, brewed with pure Yarra Valley mountain water, sourced from springs in the area.

**Owl Original Ale ABV 4.2% \$6.5/\$10/\$12.5**

A classic European Golden Ale with a pale, slightly cloudy golden glow and creamy, foamy head. Palate is smooth and creamy with roasted malt/biscuit notes and filled out with hints of caramel, toffee and finishing with a slight bitter character.

**Alpha Pale Ale ABV 5.2% \$6.5/\$10/\$12.5**

An Australian style Pale Ale which has dominated beer competitions since launching in 2003. Aroma is dominated by fresh spicy citrus zest and exotic spice dust, with a firm palate and a lingering finish, with hints of caramel, spicy oak and poached stone fruit.

**Redback ABV 4.7% \$6.5/\$10/\$12.5**

A riff on the original Australian wheat beer from 1987. This sparkling blonde Belgian Wit has an aroma of lemon zest and floral spice. Palate is creamy, soft yet firm; walking a delicate line between fullness and fineness. Finishes crisp and fresh.

**Dogbolter Dark Lager ABV 4.7% \$6.5/\$10/\$12.5**

First brewed in 1985, this full flavoured Dark Lager has been refined over the years. Aroma is chocolate, caramel and toast with a dusting of complex spice. Palate is deep and complex yet balanced by the silky backbone of caramel and malt, firm hop bitterness and a dry finish.

**Tasting Paddle \$15**

Matilda Bay's 4 core beers on tap served on our reclaimed timber paddles. 4 x 148ml

Guest Beers: we have a range of excellent guest beers on draught and in the fridge, please see the board above the bar and ask a member of staff.

**NON ALC**

**Wild Heart Herbal Elixir.....\$8**

A natural, non-alcoholic herbal liqueur by Wild Muse brewed botanicals

**Soft Drink.....\$5**

Pepsi, Pepsi Max, Solo, Lemonade, Lemon, Lime & Bitters, Coke, Capi Pink Grapefruit

**Habituel House Blend Coffee.....\$4.5**

**WINE LIST**

**NV / Innocent Bystander Moscato.....\$12/\$49**  
Yarra Valley, Victoria

**NV / Innocent Bystander Pinot Gris....\$13/\$53**  
Yarra Valley, Victoria

**NV / Dalzotto Prosecco.....\$13/\$53**  
Yarra Valley, Victoria

**2019 / Reislingsfreak No.3 Riesling.....\$12/\$49**  
Clare Valley, South Australia

**2018 / Dog Point Sauvignon Blanc.....\$12/\$49**  
Malborough, New Zealand

**2020 / Giant Steps Chardonnay.....\$14/\$58**  
Yarra Valley, Victoria

**2019 / Giant Steps Pinot Noir.....\$14/\$58**  
Yarra Valley, Victoria

**2017 / Yangarra GSM.....\$15/\$55**  
McLaren Vale, South Australia

**2020 / Dominic Portet Rosé.....\$13/\$53**  
Yarra Valley, Victoria

**SPIRITS & COCKTAILS**

**Basic Spirits.....\$10**  
Four Pillars Rare Dry Gin, Jack Daniels, Johnnie Walker Red, Baxter Vodka, Bacardi, Kahlua

**Espresso Martini.....\$20**  
Vodka, Kahlua, fresh Habituel Coffee

**Mango Spritz.....\$20**  
Prosecco, Aperol, Mango Liqueur, soda water

**Negroni.....\$20**  
Four Pillars Gin, Sweet Vermouth, Campari

**Cosmopolitan.....\$20**  
Vodka, Cointreau, cranberry juice, lime juice

**Tequila Sunrise Mimosa.....\$20**  
Tequila, Orange Juice, Prosecco, raspberry cordial

**Watermelon & Lychee Cooler .....\$20**  
White Rum, Watermelon Liqueur, Lychee Liqueur, Cointreau, mint leaves