
SNACKS

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|---|-------------|
| Truffle Salami | \$10 |
| Caperberries | |
| Ham & Cheese Croquette | \$10 |
| Smoked pork hock, asaigo | |
| Mushroom Lentil Pâté (V,GFO) | \$8 |
| Crostini, baby gherkins | |
| Whipped Anchovies (GFO) | \$12 |
| Grana, olive crumb, toast | |
| Loaded Chips (V) | \$12 |
| Liquid cheese, eggplant relish | |
| Beef Cheek Bao | \$12 |
| Pickled cabbage | |
| Tofu Black Bean Tacos (V,VE) | \$12 |
| Lime & green tomato salsa | |
| BBQ Pork Riblets | \$17 |
| Sticky BBQ sauce, sweet slaw | |

SIDES

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|--|-------------|
| Beer Battered Chips (V, VE) | \$9 |
| House ketchup | |
| Wood Grilled Cabbage (VE, GF) | \$10 |
| Green tahini, herbs | |
| Charred Broccoli (V, VEO, GF) | \$10 |
| Almond cream, pecorino | |
| Baked Sweet Potato (V, VEO, GF) | \$10 |
| Sour cream, green chilli | |
| Wood Charred Corn (V, VEO, GF) | \$8 |
| Pecorino, chilli | |

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

LARGE

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|---|-------------|
| Margherita Pizza (V, GFO, VEO) | \$20 |
| Napoli, cheese blend, herbs | |
| Salami Pizza (GFO) | \$25 |
| Napoli, cacciatore, cheese blend, chilli, herbs | |
| Potato Pizza (GFO, V) | \$21 |
| Garlic cream, tallegio, rosemary | |
| Mushroom Pizza (GFO,V) | \$24 |
| Gorgonzola cream, cheese blend, oregano | |
| Cauliflower Pizza (GFO, V, VE) | \$22 |
| Cauliflower puree, charred cauliflower, za'atar, herb oil | |
| Fish Sanga | \$14 |
| Yoghurt tartar, pickles | |
| Cuban Melt | \$18 |
| Ham, pulled pork, zucchini mustard pickle, sriracha | |
| Fried Chicken Bagel | \$18 |
| Fermented cabbage, blistered chili | |
| Matilda Bay Burger (GFO) | \$25 |
| Smoked beef brisket, lettuce, cheese sauce, bacon jam, pickles, chips | |
| Beyond Meat Burger (VE,V,GFO) | \$23 |
| Vegan patty, salad, soy mayo, pickles, chips | |
| Mussels (GFO) | \$24 |
| Tomato soffrito, charred sourdough | |
| Wood Charred Barramundi (GF) | \$30 |
| Red sauce, charred cauliflower | |
| 300g Porterhouse (GF) | \$37 |
| Tomato chimichuri, mustard, lemon | |

DESSERT

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|--------------------------------------|-------------|
| Devil's Cake (V) | \$10 |
| Chocolate mousse, cocoa nibs | |
| Sticky Date Pudding (V) | \$10 |
| Beer Cream | |
| Tiramisu (V) | \$10 |

Please place your food and drink orders up with the bar staff. Alternatively you can order from the QR code on the table

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 Wheat Beer 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

Dalzotto Prosecco.....\$13/\$53

NV / Yarra Valley, Victoria

Rob Dolan Blanc de Blanc.....\$13/\$53

2019 / Yarra Valley, Victoria

Innocent Bystander Moscato.....\$12/\$49

2020 / Yarra Valley, Victoria

Dominique Portet Rosé.....\$13/\$53

2020 / Yarra Valley, Victoria

Boat O'Craigo Sauvignon Blanc.....\$13/\$53

2020 / Yarra Valley, Victoria

Rob Dolan Pinot Gris.....\$13/\$53

2020 / Yarra Valley, Victoria

Reislingfreak No.3 Riesling.....\$12/\$49

2020 / Clare Valley, South Australia

Giant Steps Chardonnay.....\$14/\$58

2020 / Yarra Valley, Victoria

L.S.S 'This One' Pinot Noir.....\$15/\$56

2020 / Yarra Valley, Victoria

Squitchy Lane Cab Merlot.....\$14/\$58

2016 / Yarra Valley, Victoria

Warramate Syrah.....\$16/\$63

2017 / Yarra Valley, Victoria

Mulled Wine.....\$15

House made spiced mulled wine

SPIRITS & COCKTAILS

Basic Spirits.....\$12

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.....\$15

Tequila, orange juice, Prosecco, raspberry cordial

Watermelon & Lychee Cooler\$20

White Rum, Watermelon liqueur, Lychee liqueur, Cointreau, mint leaves