
OYSTERS

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| Fresh oysters w̄ shallot mignonette df / gf | 5 ea |
| Deep fried in a beer batter w̄ chilli & lime mayo df | 5 ea |

SMALL PLATES

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| Warmed ciabatta w̄ salted truffle butter v | 14.5 |
| Moroccan spiced lamb koftas on flatbread w̄ spiced tomato & red pepper chilli relish, tahini df / vgo | 19.5 |
| Roasted beetroot hummus, dukkah, crispy chickpeas, grilled flat bread vg | 14 |
| Potato dauphine, pecorino & aioli (6) v | 16 |
| Wagyu meatballs, tomato ragu, parmesan, grilled sourdough (5) dfo / gfo | 18 |
| Deep fried crumbed mozzarella sticks, salsa rosa, basil (5) v | 16 |
| Spiced crispy calamari, chilli & lime mayo df | 17 |
| Garlic & chive fish cake, cos lettuce & tartare slider (2) | 19 |
| Samoaan Oka – raw fish salad w̄ tomato, cucumber, shallots, spring onion, vanilla bean, coconut cream and taro wafers df / gf | 19 |
| Faiai ia – Samoaan style braised fish, coconut soubise, chopped hazelnuts, banana chips df / gf | 19 |
| Chicken liver pate, caramelised onion jam, bread & butter pickles, crostini | 19 |
| Extra crostini | 5 |
| Oven baked bruschetta of semi dried tomatoes, burrata, basil pesto v | 17 |
| Palusami – Samoaan coconut & taro leaf gratin, sweet potato crisp gf / vg / df | 17 |
| Deep fried pickle spears w̄ blue cheese dressing v | 16 |

SALADS & PASTAS

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| Grilled chicken w̄ cos lettuce, Caesar dressing, crispy bacon, croutons, soft egg, parmesan | 26.5 |
| Roasted pumpkin, chickpeas, feta, toasted pumpkin & sunflower seed, salad greens, pecorino & rocket mayo vgo / v | 26.5 |
| House made potato gnocchi w̄ charred red pepper pesto, roasted cherry tomatoes & pecorino dfo / v | 28 |
| Beef cheek ragu, pappardelle w̄ pecorino & gremolata | 27 |
| Beetroot risotto w̄ olives, feta, chopped hazelnuts & crispy sage v / vgo / gf / dfo | 27 |
| Smokey pomodoro rigatoni, cherry tomatoes, basil & shaved parmesan v / vgo / dfo | 26.5 |

• **TUESDAY** •
SLIDER SPECIAL
\$6 EACH

• **WEDNESDAY** •
\$20 PASTA
T&C'S
APPLY

• **THURSDAY** •
THE VIC SURF & TURF
\$50

• **SUNDAY** •
SUNDAY ROAST
PORK BELLY w̄ ROAST
VEGETABLE SALAD,
GRAVY & APPLE SAUCE
\$29.5

AVAILABLE WHILE STOCKS LAST • BEST TO BE IN EARLY!

MAINS

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| Spiced roasted buttercup squash, beetroot labneh w̄ quinoa, cherry tomato & cucumber salad, chimichurri vg / gf | 28.5 |
| Crispy skinned duck breast, potato pavé, baby carrots, cherry jus gf / df | 42 |
| The Vic Cheeseburger – two wagyu beef patties, pickles, smoked cheddar & brioche bun w̄ chips & aioli served pink / gfo | 26 |
| Beer battered fish, chunky chips, house tartare sauce & fennel slaw df | 28.5 |
| Braised beef cheek, mashed maple pumpkin, roasted brussel sprouts, jus gf / df | 35 |
| Pan seared snapper w̄ asparagus, potato & herb salad, prawn gribiche, roasted cherry tomatoes, lemon oil gf / df | 42 |
| Rolled & roasted pork belly, garlic & herb mash, pork jus, fig & apple compote gf | 39 |

GRILL SELECTION

WITH DIJON MASH & HERB OIL GLAZED BROCCOLI

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| 250gm Lamb rump, served pink w̄ port jus, pickled mint gf | 39 |
| 300gm Scotch fillet plus a topping of your choice gf | 45 |
| 400gm Pork T-bone plus a topping of your choice gf | 39.5 |
| Mild harissa spiced ½ chicken w̄ lemon & garlic yoghurt gf | 32 |

SAUCES & MUSTARDS

Chimichurri* | Garlic butter* | Port jus* | Dijon | Hot English | Mushroom sauce* +5

EXTRA TOPPINGS

5 ea

*Made inhouse and are gluten free

While we will attempt to meet individual requests for meal changes, please do not be offended if we are unable to meet all requests

SIDES

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| Onion rings, chilli & lime mayo v / df | 11 | Fennel Slaw gf / df / v | 11 |
| Roasted herb potatoes vg / gf / df | 13 | Chunky chips w̄ aioli & ketchup v / gf | 11 |
| Harrisa carrots, feta, walnuts gf / v / vgo | 13 | Roasted beetroot, avocado, chilli coconut yoghurt vg / gf / df | 13 |
| Rocket & apple salad w̄ avocado vinaigrette & pecorino v / gf / vgo | | | 13 |
| Salad greens, cherry tomatoes, cucumber, red onion, raspberry vinaigrette vg / gf / df | | | 13 |

DESSERTS

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| Banana panipopo – Samoan bread pudding, almond praline, coconut toffee, vanilla bean ice cream vgo / dfo | 16 |
| Baked raspberry & lemon cheesecake w̄ tropical fruit coulis, candied nuts, dried raspberries | 17 |
| Vanilla bean pannacotta, lemon ricotta donuts, citrus crumble | 18 |
| Dark chocolate & espresso torte, chocolate soil, raspberry sorbet, crushed roasted almonds gf / vg / df | 18 |
| Caramelised bananas, salted caramel ganache, cashew nut praline, vanilla bean ice cream gf | 16 |
| Deep fried chocolate filled doughnuts, orange caramel drizzle, vanilla bean ice cream | 16 |