



Kitchen Opening Hours

Mon/Tue: 3pm for Shares, 5:30-8pm Latest
 Wed/Thu: 11:30am-3pm, 5:30-8:30pm Latest
 Fri/Sat: 11:30am-3pm, 5:30-9pm Latest
 Sun: 11:30am-3pm, 5:30-7:30pm Latest

OUR FRIENDLY STAFF ARE READY TO TAKE YOUR ORDER @ THE BAR.

Please remember your table number.

A 10% surcharge applies on public holidays.



PIZZA ALL DAY SUNDAY! (11:30AM UNTIL KITCHEN CLOSSES)

All pizzas are 13" stone baked & come with our Goods Shed tomato passata base & mozzarella cheese unless otherwise stated.

Extras: Gluten Free Bases \$4/Meats \$4/Vegetables \$2/Vegan Cheese \$4

Garlic and Paprika \$15 (V/VGM)

Confit Garlic Base, Parmesan, Parsley, Spanish Paprika

Margherita \$21 (V)

Fresh Mozzarella, Cherry Tomatoes, Oregano, Parmesan, Basil

Fungi and the Pig \$24 (VM/VGM)

Field Mushrooms, San Danielle Prosciutto, Pecorino, Rocket, Porcini

Sausages Maximus \$25

Borella Butchery Pork and Fennel Sausages, Gamze Kransky and Weissewurst, Garlic, Sweet Curry Mustard Mayo, Onions, Pickled Cabbage

The Bruce \$23

Double Borella Butchery Smoked Coppa Ham, Plenty of Pineapple, Fresh Mozzarella

The Hot Pocket (Calzone-Folded Pizza) \$24 (VM)

Ham, Pepperoni, Eggplant, Garlic, Chilli, Ricotta, Basil, Parmesan

El Diablo \$24 (Spicy)

Chipotle BBQ Base, Marinated Chicken, Gamze Chorizo, Hot Salami, Pickled Chilli, Jalapenos, Ranch Dressing, Onion, Coriander

*Ask For Extra HOT or INSANE HOT +\$2

Peter Peter \$24 (V)

Honey Roasted Pumpkin, Pine Nuts, Danish Feta, Spinach, Artichoke, Mushrooms, Ricotta Pesto, Garlic

Bollywood \$25 (Cannot be GF)

Tandoori Chicken, Tandoori Base, Mango Chutney, Mint Yoghurt, Tomato, Spanish Onion and Cucumber Salsa, Coriander

Black Tiger \$29

Prawns, Roast Capsicum, Black Garlic and Saffron Aioli, Semi Dried Tomato, Pickled Chilli, Smoked Mozzarella, Salsa Verde

Tofu Loco \$27 (VG)

Vegan Mozzarella, Organic Tofu, Mushrooms, Artichoke, Capsicum, Harissa, Aged Balsamic, Onion, Oregano, Spinach

BITES & SHARING ALL DAY! (11:30AM UNTIL KITCHEN CLOSSES)

House Made Beer Malt Sourdough Bread (4 Slices); Pepe Saya Cultured Butter **\$7 (V/VGM)**

Mount Zero Olives; Marinated in Garlic, Chilli, Citrus and Herbs **\$9 (GF/VG)**

Sweet Onion, Olive and Ortiz Anchovy* Puff Pastry Tarts; **\$4 EACH (VM)**
*The Best in the World! (We Reckon!) **(Minimum 2)**

Polenta Chips; Cheesy Truffle Fondue Sauce, Chilli Salt, Tomato Relish **\$13 (GF/V/VGM)**

Salt and Pepper Squid; **\$19 (GF)**

Pickled Chilli, Shallots, Rice Vinegar, Soy, Ginger, Sesame, Mayo

Basket of Fries; House made Chicken Salt OR Chilli Salt; Ketchup, Aioli **\$9 (GF/V/VGM)**

Hand Cut Sweet Potato Wedges; Chilli Caramel, Black Garlic Yoghurt **\$13 (GF/V/VGM)**

Our Buffalo Wings (500g); House Pickles, Hot Sauce, Smokey BBQ **\$15**

Grilled Saganaki Cheese (Like Haloumi but better!); Honey, Hazelnut, Lemon **\$14 (GF/V)**

Lamb and Pine Nut Kofta Skewers (4); Harissa, Salsa Verde, Beetroot **\$15 (GF)**

Soft Shell Crab Sliders; **\$8 EACH**

House Made Donuts, Soft Shell Crab, Mayo, Capers, Celeriac, Cucumber, Chives

House Made Confit Duck Spring Rolls (4); **\$19**

Vermicelli, Shallot, Cucumber, Spiced Carrot, Sweet and Sour Sauce

Grilled Gamze Chorizo; Local Potatoes, Romesco Sauce **\$16 (GF)**

Cheese and Cured Meats Platter; **\$29 (GFM/VM)**

(See Specials Board), Condiments, Crackers

Dips Platter; **\$21 (GFM/VGM)**

(See Specials Board), House Made Stout Flat Bread, Crackers, Carrot Sticks

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Dietary Key

GF No Added Gluten*
 GFM No Added Gluten IF Modified*
 V Vegetarian
 VG Vegan
 VM Vegetarian IF Modified
 VGM Vegan IF Modified

*We cannot guarantee Gluten Free due to the potential for cross contamination in our small kitchen

NOT SHARING?

Crisp Battered Fish and Chips \$ (See Specials Board For Today's Fish)

Fries, House Salad, Tartare, Lemon

Roast Corn Fed Chicken Breast \$29 (GF)

Parsnip Puree, Spinach, Harissa, Roast Pumpkin, Crisp Pancetta, Spring Onion Jus

Salt and Pepper Squid Salad \$26 (GFM,VGM)

Japanese Green Tea Noodle Salad, Miso Dressing, Shredded Veg, Heirloom Tomatoes, Sesame, Cucumber, Radish, Soy, Pickled Chilli

*Vegetarian/ Vegan option: Replace Squid with Salt and Pepper Tofu

250g Murray Valley Pork Schnitzel \$29

Macadamia, Panko and Sage Crumb, Potato Mash, Mountain Pepperberry Gravy, Pickled Cabbage, Apple, Fennel and Beetroot Slaw, Lemon

Today's Pasta \$ (See Specials Board For Details)

Today's Pie \$ (See Specials Board For Details)

300g Red Gum Creek Sirloin Steak \$36 (GF)

Your Choice of 2 Sides and 1 Sauce (AS PER BELOW)

****PLEASE
 ALLOW 30+mins
 FOR STEAKS****

SIDES \$6

Side Salad (GF/VG)
 Today's Veg (GF/VG)
 Bowl of Fries (GF/VG)
 Creamy Mash (GF/V)

SAUCES \$3

Red Wine Beef Glaze
 Chimi-Churri
 Mustards
 Creamy Mushroom and Pancetta
 Garlic and Herb Steak Butter

BURGERS

The Big AI \$24 200g Sher Wagyu Beef Burger

U.S. Cheese, Borella Butchery Bacon, Caramelised Onions, Goods Shed Sauce, Beetroot, House Pickles, Fries

*"Double AI" - Add an Extra Patty & Cheese +\$8

The Fire Bird \$23 Portuguese Style Chicken Burger (Mildly Spicy)

Peri-Peri Chicken Breast, Avocado, Lettuce, Tomato, Onion, Swiss Cheese, Aioli, Fries

*Ask For Extra HOT or INSANE HOT +\$2

Bun Me \$18 Our take on the Vietnamese Street Food Classic!

Warm Baguette filled with Daily Roasted Pork Belly, Crackling, Daikon, Carrot, Hoisin, Cucumber, Coriander, Vietnamese Mint, Chicken Liver Pate, Sriracha Mayo, Dijon

*Add Fries +\$6

****All Buns And Baguettes Made In House****

Ham, Pineapple and Cheese, Ham and Cheese OR Cheese Pizza \$10 (GFM+\$4)

Fish and Chips, Salad, Ketchup \$10

Spaghetti, Goods Shed Bolognese Sauce, Parmesan \$10 (GFM)

House Made Chicken Nuggets and Chips, Salad, Ketchup \$10

Vanilla Ice Cream \$4 (GF/V)

Ice Cream Sundae, Sprinkles, Fairy Floss, Choc Topping, Lollies \$7 (GFM/V)

**KIDDIES
 (<12YRS)**

SWEETNESS

Sticky Date and Toffee Pudding \$11 (V)

Butterscotch Sauce, Vanilla Ice Cream

Banana and Rocky Road Crème Brulee \$13 (GF/V)

Smashed Rocky Road, Banana Crème Brulee and Black Cherry Sauce

Chocolate and Nutella Self-Saucing Pudding \$12 (V)

Strawberry Sauce, Vanilla Ice Cream

Sweet Tooth Platter (for 2-4 to Share) \$30 (V) (Allow 20 Minutes Min.)

Can't decide? How about share all 3 Desserts above

P.T.O.