



SMALL PLATES

<i>Trio of dips with charred flat bread (V)</i>	14
<i>Buffalo mozzarella salad cherry tomato, shallots, balsamic, charred flat bread (V)</i>	13
<i>Mini prawn tostadas corn salsa, avocado, coriander (GF, DF)</i>	16
<i>Salt & pepper calamari pink pepper, chilli, aioli (DF)</i>	14
<i>Shepard's pie nibblers HP ketchup</i>	16
<i>Finger likin' chicken sticky & spicy coating, celery, blue cheese sauce</i>	14
<i>Lygon Street style lasagna croquettes garlic bread crumbs, aioli</i>	14
<i>Baked half shell scallops with lemon, hollandaise and tarragon crumb</i>	17

LARGE PLATES

<i>The Duchess parma crinkle cut chips, garden salad, dijon dressing</i>	19
<i>The Duke parma crinkle cut chips, garden salad, dijon dressing</i>	26
<i>The Vegan parma crumbed tomato-polenta-croquette, eggplant 'ham', napoli, vegan cheese, chips, garden salad (V)</i>	24
<i>Beer battered fish and chips pea puree, tartare sauce, lemon (DF)</i>	27
<i>Peri peri half roast chicken baby spinach, red onion, spiced pearl cous cous charred corn and chive yogurt</i>	28
<i>Pie of the day served with thyme mash, broccolini, red wine jus</i>	27
<i>Rare char grilled swordfish, warm kipfler potato, asparagus & semi dried tomato salad, preserved lemon (GF, DF)</i>	28
<i>Provencale ratatouille risotto soft ricotta, pine nuts (V, GF)</i>	24
<i>250g Darling Downs porterhouse</i>	29
<i>300g Darling Downs scotch fillet Served with chips, remoulade red wine jus, green peppercorn jus or truffle mushroom cream sauce</i>	34

CHARCUTERIE PLATTER 30

*Bresaola, calabrese hot salami, prosciutto, pickles,
seeded mustard, Mt zero olives and charred sour
dough (DF)*

LARMAGIANA 31

*Crumbed chicken schnitzel, topped with ham, cheese,
Napoli and lasagne, served with chips and salad*



BOWLS & SALADS

<i>Raw salmon poke bowl</i> <i>edamame, kimchi, wakami, brown rice,</i> <i>crispy rice crackers, wasabi mayo (GF, DF)</i>	22
<i>Crispy egg noodle salad, spring onions,</i> <i>bean sprouts, carrot, red peppers, tofu,</i> <i>Japanese omlette, green papaya, peanuts,</i> <i>crispy lotus root with a nam jim dressing (DF,V)</i> <i>Add chicken or calamari</i>	21 4
<i>Superfood bean & grain salad</i> <i>Mint, zucchini, feta, broad beans,</i> <i>red onion, chickpeas and</i> <i>pomegranate molasses dressing (GF,DF,V)</i> <i>Add chicken or Calamari</i>	22 4

**All bowls can be vegan/vegetarian*

SIDES

<i>Buttered broccolini, chilli & garlic (GF)</i>	10
<i>Chips and mayo</i>	10
<i>Sweet potato fries, pesto mayo</i>	13
<i>Thyme mash (GF)</i>	10
<i>Char grilled Asparagus spears</i> <i>and parmesan (GF)</i>	10

BURGERS

<i>The 1853 classic cheese burger</i> <i>Victorian beef, cheddar, burger sauce,</i> <i>pickles, lettuce, tomato</i>	22
<i>AC/DC Lane grilled chicken burger</i> <i>bacon, cheddar, slaw, blue cheese mayo</i>	23
<i>The Warney pork burger</i> <i>smoked pulled pork, apple slaw, cheddar,</i> <i>pickles, smoky BBQ sauce</i>	24
<i>So Melbourne hipster hot dog</i> <i>mac 'n' cheese hot dog, buffalo sauce, mustard,</i> <i>boozy beer onions (V)</i>	20
<i>The O.G street style hot dog</i> <i>beef frank, sauerkraut, pickles,</i> <i>Hawthorn pale ale onion, frenchies mustard</i>	22

**All served in a soft milk bun with old school crinkle cut chips*

DESSERTS

<i>Passion-fruit and summer berry eton mess</i> <i>crushed meringue and oreo crumbs</i>	12
<i>White & dark Chocolate raspberry ripple</i> <i>ice cream sandwich</i>	12
<i>Honey and ginger panna cotta</i> <i>with honey comb blueberry compote (GF)</i>	12
<i>Victorian cheese platter</i> <i>cheddar, brie, blue, fig chutney, grapes,</i> <i>lavosh and toasted sour dough</i>	32