

DINING MENU

MELBOURNE PUBLIC MP

TO START

olives marinated <i>with</i> thyme, garlic & lemon <i>gf</i>	8
antipasto house pickled vegetables, artisan cured meats, ham hock terrine, cheese, fresh crusty bread & house made grissini <i>gf on request</i>	21
sweet corn & polenta croquettes <i>with</i> chilli aioli	12
lemon & garlic chargrilled prawns <i>with</i> green chilli mayo <i>gf</i>	18
salt & pepper squid <i>with</i> soy & sesame	15
chicken & prawn dumplings <i>with</i> soy sauce & fresh chilli	15

MAIN

cape grim 100% grass fed beef <i>produced by proud farmers in tasmania's north west point</i> <i>served with roasted chat potatoes, ratatouille, red wine sauce & mustards <i>gf</i></i>	
250gm eye fillet	38
300gm porterhouse	38
400gm rib eye	40
moroccan lamb cutlets <i>with</i> minted yoghurt, couscous & spicy eggplant chutney	32
pork belly <i>with</i> sprout salad, remoulade, parsnip chips & apple sauce <i>gf</i>	31
potato gnocchi <i>with</i> napoli, basil & parmesan	22
crispy skinned salmon fillet <i>with</i> potato & celeriac mash, radish & fennel salad <i>gf</i>	29
roasted beetroot & quinoa salad <i>with</i> pumpkin, walnuts, orange segments & red wine vinaigrette <i>gf</i>	21
prawn & green pea risotto <i>with</i> goat's cheese & watercress <i>gf</i>	25
nicoise salad <i>with</i> smoked trout, beans, olives, potato, egg & citrus dressing <i>gf</i>	26
smoked chicken salad <i>with</i> avocado, baby cos, cucumber, cranberries, almonds & red wine dressing <i>gf</i>	24

PUB CLASSICS

beer battered fish & chips <i>with</i> leafy salad & house made tartare	24
house made veal schnitzel <i>with</i> italian slaw & roasted chat potatoes	24
donati artisan pork & veal sausages <i>with</i> potato mash, onion jus & peas <i>gf</i>	22
house made chicken parmigiana <i>with</i> chips & salad	22

SIDES *gf*

leafy salad <i>with</i> lemon vinaigrette	beetroot, feta & caper salad	8
roasted rosemary chat potatoes	buttery potato mash	
steamed broccolini, peas & beans		

DESSERT

coffee panna cotta <i>with</i> almond praline, fresh berries & chocolate sauce <i>gf</i>	14
smashed pavlova <i>with</i> passion fruit curd, seasonal fruits & chantilly cream <i>gf</i>	12
warm chocolate fudge brownie <i>with</i> cherry ice cream, pecans & salted caramel	14
churros spanish doughnuts <i>with</i> warm fudge sauce	12
selection of ice cream & sorbet <i>with</i> italian biscuits & berries <i>gf on request</i>	14
cheese plate today's selection <i>with</i> house made conserve, muscatels, fresh pear & lavosh <i>gf on request</i>	

