

Please place your orders at the bar, thank you



BREAKFAST

(730am - 1030am weekdays, 730am - 1100am weekends)

bruschetta of mushroom, ringwould goats cheese, rocket on sour-dough toast V 16

eggs benedict; poached eggs, ham, shapland farm rocket, hollandaise, white batard toast 18 (Vego option with heirloom tomato)

bacon and egg panini, caramelised onion, ringwould goats cheese, rocket 15.9

full cook-up, double smoked bacon, eggs, herb roasted tomato, chive mushrooms, mt. barker pork sausage, hash brown, toast 19.9

village green beef steak, free range fried egg, hash browns, house made bbq sauce 35

vego cook-up, eggs, herb roasted tomato, chive mushrooms, bathgate farm greens, hash brown, sour-dough toast V 19.9

bacon and eggs (poached, fried or scrambled) on toast 13.9

croissant and preserves V 7.5

ham and swiss cheese croissant 9.9

toast and preserves V 5.5

smoothie of the day V 9.5

COFFEE (Di Bella, roasted in Fremantle)

espresso 3

double espresso 4

long black 4

short macchiato 3.5

long macchiato (please specify traditional or topped up) 4

flat white 4

latte 4

+ soy 0.5

+ mug 1

cappuccino 4

mocha 4

chai latte 4

dirty chai 5

affogato 7

iced latte 5 (add ice-cream 2)

hot or iced chocolate 4 (add ice-cream 2)

TEA 4

english breakfast earl grey chamomile chai tea

peppermint

share menu starts at 11am and lunch at 1130am

Please note that the outside area is not table service, please place your orders at the bar. Thank you.

lunch 1130am - 230pm

village green beef steak sandwich, sundried tomato panini, crispy fried onion, aioli, cheese, chutney, 22.5 + egg 2, + bacon 2

hybla seafood chowder, local fish, scallops, prawns, mussels 22.5

beer battered fish, hand cut chips, tartare sauce, salad 24.5 (grilled +5)

village green wagyu beef burger, 180gm pattie, smoked tomato sauce, cheese, crispy red onion, salad 21.5 + egg 2, + bacon 2

hybla salad of the day (see specials)

traditional chicken caesar salad (GF available) 21.5

frittata of the day (see specials), hand cut wedges, salad GF

village green beef steak (see specials for cut) hand cut wedges, shaplands farm green salad, jus GF

hawthornden lamb dish of the day (see specials)

felton farm tomato, kalamata olives, pappardelle pasta, shapland farm basil, fresh chilli, napoli sauce, pecorino V 26

share plates 11am - Late

marinated olives V GF 8.5

garlic bread V 8.5

hand cut wedges, cajun spices, sour cream, aioli, sweet chilli V 13.5

chips and aioli V 9.5

manchego, roast capsicum and jalapeño arancini, guacamole V 12.9

albany oysters, natural with horseradish cream or kilpatrick style (half dozen) 18

chilli, salt and pepper squid, citrus aioli 14.9

grilled chorizo, goats cheese, olives, crusty bread 18.5

ploughmans plate served with char-grilled sourdough (see specials) 24

deli board; pate, parma ham, corned wagyu silverside, pork pistachio & prune terrine, cornichons, relish, fresh bread 24

cheese plate, lingot d'argental (soft, washed rind), queso valdeon (blue), cave aged cheddar, crackers, fresh berries, quince paste, nuts GF 19.9

kids menu 15 (for children 12 and under only)

set price includes 1 main course and dessert - steak and chips - fish and chips - pasta bolognaise

kids dessert - ice-cream sundae (no nuts)

DINNER 6PM TO 9PM

entrée/share plates

albany oysters natural with horseradish cream (GF) or kipatrick style (half dozen) 18

garlic bread 8.5

chilli, salt and pepper squid, citrus aioli GF 14.9

grilled chorizo, ringwoud goats cheese, olives, crusty bread 18.5

ploughmans plate served with char-grilled sourdough, see daily specials 24

deli board, pate, parma ham, corned wagyu silverside, pork pistachio & prune terrine, relish, cornichons, bread 24

manchego and jalapeño arancini, guacamole V 12.9

seafood chowder, local fish, scallops, prawns, mussels 22.5

village green steaks, see specials for todays cuts

village green beef focuses on direct delivery from our paddocks to your plate. all animals are genetically traced so that we can ensure you receive our beef. we do not use hormones or antibiotics on our village green cattle and our breeding programmes are aimed at producing beef with healthier (tasty) fats.

all cuts served with roast garlic mash, broccolini, bathgate zucchini and ruby chard, choice of jus, peppercorn or mushroom sauce.

main plates

fish of the day, see daily specials

fresh seafood linguini marinara 29.5

hawthornden lamb GF, see daily specials

felton farm tomato, kalamata olives, pappardelle pasta, shapland farm basil, fresh chilli, napoli sauce, pecorino V 26

crispy duck salad, confit duck leg and chargrilled duck breast meat, sesame, asian greens, mixed leaves, cantonese dressing 36

bbq american pork ribs, slow roasted in house made bbq sauce, slaw, char-grilled sweetcorn 34

sides

chips and aioli 9.5

hand-cut wedges, sour cream, sweet chilli and aioli GF 13.5

spring green salad GF 5.5

mixed bathgate greens GF 9.5

kids menu 15 (for children 12 and under only)

set price includes 1 main course and dessert - steak and chips - fish and chips - pasta bolognaise

kids dessert - ice-cream sundae (no nuts)

dessert

old school sundae, mixed ice-cream, marshmallow, chocolate brownie, cream, peanut butter chocolate sauce 13.9

vanilla bean pannacotta, fresh edengate blueberries, chocolate balsamic glaze GF 13.9

sticky date pudding, salted caramel sauce, pecan ice cream 13.9

cheese plate, lingot d'argental, queso valdeon (blue), cave aged cheddar, crackers, fresh berries, quince paste, nuts GF 19.9