

# RESTAURANT MENU

## Smaller

### FIRED PILLOW BREAD

Roasted garlic oil & Murray River salt . (ef. v. nf. df.) 9

### MIXED OLIVES

Served warm. (ef. v. nf. df. gf. c.) 9

### FRESHLY SHUCKED OYSTERS

Black pepper mignonette. (ef. nf. gf. df. c.) 5 each

James & Co Sparkling Rose

### CACIO E PEPE POLENTA BITES

Grated parmesan & black pepper aioli. (nf. ) 9

Ringer Reef Chardonnay

### WHIPPED COD ROE

Grilled bread. (df. nf. ) 15

Piano Piano Pinot Grigio

### WILD VENISON TARTARE

Egg yolk mustard, burnt lime pepper & croutons.

(df. nf. gfo. efo.) 24

Nomad's Garden Pinot Noir

### EGGPLANT CAPONATA

Roasted garlic, chickpeas, olive & basil. (v. gf. df. c. nf.) 22

Scion Rose

### SMOKED RAINBOW TROUT

Green bean remoulade, olive & potato crisp. (nf. gf. co.) 23

Warrabilla Reserve Riesling

### SALUMI

Mortadella, jamon, capicola & accompaniments.

(ef. nf. gfo. df. ) 28

James & Co Sangiovese Cabernet

## Over flame

### GRILLED BARRAMUNDI

Mussels, peas & fregola. (nf. ef. gfo. dfo.) 42

Warrabilla Reserve Riesling

### SLOW-COOKED KIEWA LAMB SHOULDER

Summer zucchini, citrus tahini yoghurt, dukkha spice & mint

(ef. nfo. gf. dfo. c.) 43

Weathercraft Shiraz

250g 'SHER' WAGYU RUMP 4-5+ 38

Olive Hills Cabernet Sauvignon

300g 'WANDERER' FREE RANGE SCOTCH FILLET 43

Warrabilla Reserve Durif

Our steaks are served with gremolata, watercress

and your choice of either:

Roasted garlic butter (ef. nf. gf. c.)

Red wine jus (nf. df. c.)

Horseradish cream (ef. nf. gf. c.)

Ask your waiter about our range of Milawa seeded mustards.

## Larger

### HOUSE-MADE GNOCCHI

Roasted red pepper sauce, balsamic tomato, black olive & pangrattato

(nf. gfo. dfo. vo. efo.) 31 | gf +3

Piano Piano Pinot Grigio

### CHICKEN SCHNITZEL

Curried pumpkin sauce, pecorino, cabbage slaw &

salted pepitas. (nf. dfo.) 29

Ringer Reef Chardonnay

### CHICKEN PARMIGIANA

Sugo, jamon, shredded mozzarella & chips. (nf.) 31

Cofield Sauvignon Blanc

## Pizza

### MARGHERITA

San Marzano tomato, buffalo mozzarella & fresh basil. (ef. nf.) 26

King River 'Kolsch' Golden Ale | Limoncello Spritz

### PUMPKIN

Butternut pumpkin, mozzarella, balsamic onions & fresh ricotta.

(ef. nf.) 27

Balter XPA | Muscat Spritz

### JAMON

Jamon, San Marzano tomato, mozzarella, green olive & parmesan.

(ef. nf.) 29

Bright Brewing 'Alpine' lager | Campari Spritz

### PEPPERONI

Pepperoni, San Marzano tomato, mozzarella & Yarramanda chilli quince glaze. (ef. nf.) 29

Bridge Rd 'Beechworth' Pale Ale | Aperol Spritz

House made gluten-free bases available +3

Our pizza dough is hand stretched and fired. As a result pizzas may arrive separately to other dishes.

## Sides

### CHOPPED 'GNANGARA FARM' LEAVES

Gribiche dressing, pickled red onion & chives. (nf. gf. df. c.) 12

### WOOD ROASTED CARROTS

Goats cheese & burnt Scion 'drunk' honey. (ef. nf. gf. c.) 12

### ROASTED SWEETHEART CABBAGE

Buttermilk & parmesan dressing, crushed smoked almonds.

(nf. c. ef. dfo. vo.) 12

### CHIPS

Barbeque spice & Yarramanda Farm ketchup. (ef. v. nf. df.) 9

THE **VICTORIA** RUTHERGLEN ▲

MON, TUES & WED from 5.30pm. THURS-SUN from 11:45am.

**One bill per table please. We are unable to split or itemise bills. A 15% Public Holiday surcharge and 1.5% card processing fee applies.**

C: coeliac. DF: dairy-free. EF:egg-free. GF: gluten-free. NF: nut-free. V: vegan. O:option. Please ask about our vegan menu.

We politely decline any substitutions or changes to the menu. Thank you for your understanding.