ALL DAY 10am - 10pm

Sourdough artisan breads house smoked butter, rosemary garlic oil, local olives (v)	\$9
M&G baked garlic bread caramelised onion, herb, mozzarella cheese (v)	\$12
M&G charcuterie board jamon de serrano reserva (Spain), lp's saucisson sec (NS quattro stelle beef bresaola (NSW), capocollo calabrese chilli (NSW), country terrine, marinated olives, grissini, gr bread, dijonaise	
Oysters natural 1/2 dozen sherry mignonette (df, gf, nf)	\$40
Oysters kilpatrick 1/2 dozen shaved smoked bacon, classic Kilpatrick sauce (df, gf)	\$46
Truffle & parmesan arancinis 4 pieces aioli (nf, v)	\$17
Braised duck spring rolls 2 pieces spiced pineapple chutney (df, nf)	\$20
Salmon roe blinis smoked sour cream, chives (nf)	\$18
Garlic prawns pot chilli, garlic, lemon, toasted sourdough (df)	\$26
Chicken wings Choose your sauce: Smokey bbq sauce with ranch dressing Sriracha with blue cheese Honey soy with mustard (gf)	\$18
M&G fries house seasoning (df, gf, nf, v)	\$12

CLASSICS 10am - 10pm

Beer battered fish 'n' chips hoki fillets, house salad, tartare sauce (df)	\$24
Chicken schnitzel fries, salad, gravy	\$24
Classic minute steak (180g) salad, fries, red wine jus	\$26
M&G beef burger lettuce, tomato, aioli, caramelised onion, bacon, cheddar cheese beetroot relish, fries	\$23 e,
Crispy chicken burger lettuce, tomato, aioli, fries	\$24
Chicken caesar salad cos lettuce, poached egg, grilled bacon, croutons, parmesan, classic Caesar dressing	\$21
Steak sandwich minute steak, lettuce, tomato, beetroot relish, egg, fries	\$32

SIDES

Garden salad, soft herbs, shallots, capers, house dressing (df, gf, nf, v)	\$14
Green beans, garlic, lemon, oregano (v, g)	\$16
Roast notatoes rosemary garlic (of nf)	\$14

15% surcharge applies on public holidays

WINES

CHAMPAGNE & SPARKLING Morgan's Bay Sparkling Brut Cuvée Fiori Pink Moscato Vedova Prosecco DOC Veuve D'Argent Blanc de Blanc Moët & Chandon	\$11 \$12 \$13 \$14	750ml \$35 \$48 \$55 \$55 \$145
WHITE WINE Morgan's Bay Semillon Sauvignon Blanc Isabel Estate Sauvignon Blanc Bleasdale Pinot Gris Nick O'Leary Riesling Cape Mentelle Chardonnay Tar & Roses Chardonnay	\$11 \$13 \$14 \$14 \$14 \$14 \$18	\$52
ROSÉ WINE Nick O'Leary Rosé	150ml \$13	750ml \$52
Nick O'Leary Rosé		

COCKTAILS

MARTINI | \$21

Have it dry, dirty, Vodka or Gin, have it with a twist.

MOJITO | \$19

Rum, mint, soda, sugar and lime

MARGARITA | \$18

Tequila, lime and Cointreau

OLD FASHIONED | \$18

Bourbon, bitters and sugar

SOURS | \$19

Whisky, Amaretto, Pisco..your choice!

ESPRESSO MARTINI | \$20

Vodka, Tia Maria and espresso

NEGRONI | \$18

Gin, Campari and red Vermouth

COSMOPOLITAN | \$19

Vodka, Cointreau, cranberry and lime

LONG ISLAND ICE TEA | \$21

Vodka, Gin, Rum, Tequila, Cointreau, lemon and coke

PINA COLADA | \$18

Rum, coconut cream, pineapple

APEROL SPRITZ | \$17

Aperol, prosecco and soda

MOSCOW MULE | \$18

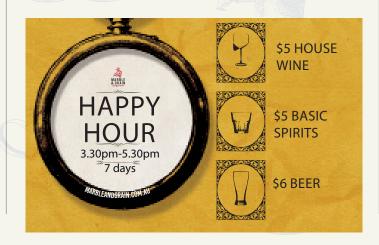
Vodka, lime, ginger beer

BEER & CIDER

Draught	425ml	560ml
Apple Thief Granny Smith Apple Cider	\$11	\$14
Great Northern Super Crisp Lager	\$11	\$14
Young Henrys Natural Lager	\$11	\$14
Lord Nelson Old Admiral	\$11	\$14
Young Henrys Newtowner Pale Ale	\$11	\$14
Lord Nelson Three Sheets Pale Ale	\$11	\$14
Hawkes Lager	\$11	\$14
Wayward Pilsner	\$11	\$14
Capital Brewing Co. Coast Ale	\$11	\$14

BOTTLES

James Boags Light	\$9
Hahn Super Dry	\$10
Crown Lager	\$12
James Boags Premium	\$12
Asahi Super Dry	\$12
Little Creatures Pale Ale	\$12
Corona	\$11
Peroni Nastro Azzurro	\$11
Tumut River Ginga Ninja Ginger Beer	\$12
Batlow Apple Cider	\$12
The Hills Pear Cider	\$12



BAR MENU

