

SNACKS

House Made Cultured Sourdough / Mt Zero olives, single pressed olive oil		12
Crispy School Prawns / Garlic mayonnaise		15
Mac Project Mac n' Cheese Croquettes (3pce) / Smoked bacon croquette, bacon jam OR Mac 'n' Cheese croquette, chipot		otle aioli 12
MAINS		
Berkshire Pork Fennel Sausage / Pork & leek sausages, Paris mash, braised onions, pork scratchings, red wine jus GF		26
Pot Roasted Coconut Cauliflower Curry / Coconut yoghurt, cumin sweet potatoes, jasmine rice GF		25
Shepherd's Pie / Free range lamb mince, King Edward mash, lamb jus		27
Irish Beef & Guinness Pie / Paris mash, mushy peas, red wine jus		28
Classic Fish & Chips / Lemon, gribische sauce, mushy peas		28
Seared Humpty Doo Barramundi (NT) / Confit tomato, salsa verde, pickled fennel GF		32
Free Range Chicken Parma / Crumbed chicken breast, smoked ham, Napoli sauce, mozzarella, chips		28
18og Wagyu Beef Burger / Shallot jam, pickled gherkins, Montgomery Jack cheese, chips		24
Windsor Club Sandwich / Sourdough, Berkshire pork belly bacon, Yarra Valley cos, free range chicken, avocado, chips		26
Victorian Fig, Blue Cheese & Walnut Salad / Molasses, roasted pumpkin, cos lettuce, King Island blue GF, V		25
Soup of the Season / Housemade sourdough, cultured butter GF, V option		15
GRILL		LUNCH SPECIALS (12PM - 4PM)
Local, sustainable steak with red wine jus and hand-cut chips GF		18
Dry Aged Grain Fed Riverine Scotch 350g	45	Rotating special with pot of beer
Dry Aged Grass Fed Riverine Porterhouse 280g	30	Please enquire with our bartenders
SIDES Hand-Cut Chips	12	DINNER SPECIALS (6PM - 9.30PM)
Roasted Miso Broccolini / Confit crisp shallots, coriander, parsley GF, V option	12	Monday - Chicken Parma
House Salad / Cos lettuce, Roma tomatoes, pickled zucchini, pancetta GF, V option	12	Tuesday - Steak
Dukkah Spiced Confit Carrots / Toasted almonds, fennel seed GF, V option	12	Wednesday - New York Burger
Pork Scratchings / Smoked paprika salt	9	,
- Comparison of	3	Thursday - Fish & Chips