

## STARTERS

TOASTED GARLIC BREAD \$11 *V*

TOASTED CHEESY GARLIC BREAD \$13 *V*

ADD CRISPY BACON BITES \$3

BOWL OF CHIPS \$12

crispy coated steakhouse chips  
 with tomato sauce *V GF*

KFC STYLE FRIED CAULIFLOWER \$14

with sriracha sauce *VG DF GF*

PUMPKIN FETA ARANCINI \$14

served on pumpkin puree with  
 vincotto glaze (4pcs) *V*

PRAWN TARTARE \$21

blanched and chopped prawns, lemon myrtle,  
 tomato, crumbed feta, avocado, citrus balsamic  
 vinaigrette and charred sourdough *GFO*

KOREAN FRIED CHICKEN \$18

crispy fried boneless chicken thigh fillets,  
 sweet tangy glaze with side kimchi *GF*

SMOKED BBQ BEEF SPARE RIBS \$20

Texas style beef ribs with  
 BBQ Louisiana glaze *GF*

SALT & LEMON PEPPER CALAMARI \$17

with house aioli & lemon *GF*



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A 15% surcharge applies to all  
 menu items on public holidays

## PUB CLASSICS

300G CHICKEN PARMIGIANA \$32

crumbed chicken breast, napoli, ham,  
 mozzarella cheese with chips, salad or vegetables

300G CHICKEN SCHNITZEL \$30

crumbed chicken breast with chips,  
 salad or vegetables

FISH & CHIPS \$32

beer battered flathead fillets with chips,  
 salad and house tartare *DF*

OPTION: Grilled flathead fillets *GF DF*

SALT & LEMON PEPPER CALAMARI \$32

calamari strips pineapple cut with chips,  
 salad and house aioli *GF DF*

AMERICAN ANGUS BEEF BURGER \$28

Gippsland beef, double cheese, smoked bacon,  
 lettuce, tomato, pickled cucumber, house burger sauce,  
 toasted brioche bun with chips

PERI PERI CHICKEN BURGER \$28

grilled chicken tenderloin, smoked bacon, lettuce, tomato,  
 house peri peri aioli, toasted brioche bun with chips

FISH BURGER \$28

beer battered fish fillet, lettuce, tomato, tartare,  
 toasted brioche bun with chips

ROAST OF THE DAY \$32

served with crispy potatoes, pumpkin  
 sautéed greens & gravy *GF*

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## DESSERT

STICKY DATE PUDDING \$15

with vanilla ice cream & butter scotch sauce

CITRUS TART \$15

with creme chantilly *GF*

## MAINS

MARKET FISH \$38

grilled fish fillet, zucchini and  
 sweet corn perkedel, house  
 tomato jam, charred asparagus,  
 cream of green peas *GF*

CHICKEN  
 SALTIMBOCCA \$35

grilled free range chicken fillets  
 wrapped with prosciutto and sage,  
 roasted potatoes, romaine salad,  
 creamy white wine sauce *GF*

LAMB RUMP \$39

pan seared lamb rump, minted pea  
 mousse, roasted sweet potato,  
 balsamic glazed vine ripened pearl  
 tomatoes, grilled asparagus,  
 pomegranate molasses *GF*

SEAFOOD LINGUINI \$42

sautéed seafood medley; prawns,  
 calamari, mussels, scallops, fish  
 tossed through a pinot grigio sauce,  
 baby heirloom tomatoes, chilli flakes,  
 fresh herbs

MUSHROOM RISOTTO \$34

sautéed Swiss brown Gippsland  
 mushroom, creamy sauce and  
 shaved parmesan tossed through  
 a flavoured arborio rice with white  
 truffle oil *V GF*

CHICKEN AND PRAWNS  
 NASI GORENG \$36

Indonesian fried rice, wok tossed prawn  
 cutlets, diced boneless chicken thigh  
 fillets in a house sambal, fried egg,  
 crispy shallots *GF*

ROASTED PUMPKIN SALAD \$26

roasted pumpkin, spinach, quinoa, crispy  
 chickpeas, feta, lemon mustard dressing  
*V GF VGO DFO*

ADD FRIED CALAMARI \$8  
 ADD SLOW ROASTED LAMB \$12

HOUSE CHICKEN  
 CAESAR SALAD \$32

grilled chicken fillets, crunchy cos heart,  
 boiled eggs, smoked bacon, grilled  
 sourdough, shaved grana padano tossed  
 in a creamy, tangy homemade dressing

300G CHARGRILLED  
 ANGUS PORTERHOUSE \$47

grass fed Angus beef fillet served with  
 chips, salad or vegetables *GF*

YOUR CHOICE OF SAUCE:  
*dark gravy, mushroom sauce,  
 pepper sauce, garlic butter*

300G CHARGRILLED  
 ANGUS SCOTCH FILLET \$52

grass fed Angus beef fillet served with  
 chips, salad or vegetables *GF*

YOUR CHOICE OF SAUCE:  
*dark gravy, mushroom sauce,  
 pepper sauce, garlic butter*

NEW YORK CHEESECAKE \$15

with seasonal berries & coulis

## SENIORS

1 COURSE \$19 • 2 COURSES \$29 • 3 COURSES \$38 • STARTER OR DESSERT \$11

### ENTREE

**GARLIC BREAD  
OR CHEESY  
GARLIC BREAD**  
V

**PUMPKIN FETA  
ARANCINI**  
3 x pumpkin feta arancini  
served on pumpkin puree  
with vincotto glaze V

**KFC STYLE FRIED  
CAULIFLOWER**  
with sriracha sauce  
GF VG DF

**KOREAN FRIED  
CHICKEN**  
crispy fried boneless  
chicken thigh fillets  
sweet tangy glaze with  
side kimchi GF

### MAINS

**FISH & CHIPS**  
beer battered flathead fillets with chips,  
salad & house tartare DF  
OPTION: Grilled flathead fillets GF DF

**150G CHICKEN PARMIGIANA**  
crumbed chicken breast, napoli, ham, mozzarella  
cheese with chips, salad or vegetables

**150G CHICKEN SCHNITZEL**  
crumbed chicken breast with chips,  
salad or vegetables

**SALT & LEMON PEPPER CALAMARI**  
calamari strips pineapple cut with chips,  
salad and house aioli GF DF

**ROASTED PUMPKIN SALAD**  
roasted pumpkin, spinach, quinoa, crispy  
chickpeas, feta, lemon mustard dressing  
V GF VGO DFO

### ROAST OF THE DAY

served with crispy potatoes, pumpkin, sautéed  
greens & gravy GF  
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### MUSHROOM RISOTTO

sautéed Swiss brown Gippsland mushroom, creamy  
sauce and shaved parmesan tossed through a  
flavoured arborio rice with white truffle oil V GF

**HOUSE CHICKEN CAESAR SALAD**  
grilled chicken fillets, crunchy cos heart, boiled eggs,  
smoked bacon, grilled sourdough, shaved grana  
padano tossed in a creamy, tangy homemade dressing

### CHARGILLED ANGUS BEEF FILLET

grass fed Angus beef fillet served with chips,  
salad or vegetables GF

YOUR CHOICE OF SAUCE:  
dark gravy, mushroom sauce, pepper sauce,  
garlic butter

### DESSERT

**STICKY DATE PUDDING**  
with vanilla ice cream & butter scotch sauce

**CITRUS TART**  
with cream chantilly GF

**NEW YORK CHEESECAKE**  
with seasonal berries & coulis

## KIDS

**CHICKEN NUGGETS \$13**  
served with chips

**LINGUINI NAPOLI \$13**  
with grated parmesan DFO

**HALF CRUMBED  
CHICKEN PARMIGIANA \$13**  
with ham and chips

**MINI CHEESE BURGER \$13**  
served with chips

**GRILLED CHICKEN TENDERLOIN \$13**  
served with chips GF

**BATTERED FISH \$13**  
served with chips

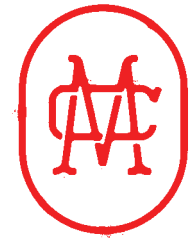
**ROAST \$15**  
served with roasted potatoes,  
pumpkin and sauteed vegetables GF

UPON REQUEST SALAD OR  
VEGETABLES CAN BE ADDED  
TO KID'S MEAL

## KIDS DESSERT

**JAM DONUT \$8**  
served warm with vanilla ice cream

**ICE CREAM SUNDAE \$6**  
served with your choice of topping:  
chocolate, caramel, strawberry GF



**BOOKINGS ESSENTIAL:**  
Call 03 5662 2050 or via  
[www.mccartins.com.au](http://www.mccartins.com.au)

**BISTRO LUNCH HOURS**  
Mon–Thurs: 12–2pm  
Fri–Sun: 12–2:30pm

**DINNER HOURS**  
Everyday: 5.30–8.30pm

**TAKEAWAY**  
Selected bistro items  
available for takeaway

A 15% surcharge applies to all  
menu items on public holidays