

BAR SNACKS

A GRADE PACIFIC OYSTERS SCHUCKED TO ORDER W APPLE CIDER VINEGAR MIGNONETTE	6 EA
WARM SOURDOUGH, LOCALLY CHURNED DAIRY MAN'S BUTTER	12
FRIED WELSH RAREBIT & CAULIFLOWER, CHEDDAR, STOUT & MUSTARD CROQUETTES (2)	12
LAMB SAUSAGE ROLLS W DATE & PRESERVED LEMON KETCHUP (2)	17
SCOTCH EGG W MUSTARD RELISH & HOUSE KETCHUP	14
SMOKED SPICED SALT & PEPPER CAPE CALAMARI W NAVEL ORANGE SALAD & SAFFRON AILOI	22

MAINS

CHICKEN OR BEEF SCHNITZEL W COS SALAD & FRIES - CHOICE OF SAUCE	30
MAKE IT A PARMIGIANA W PROSCIUTTO, FIOR DI LATTE MOZZARELLA & NAPOLI'S SAUCE +2	
BEER BATTERED COORONG MULLET W TARTARE, COS SALAD & FRIES	32
SLOW COOKED MOROCCAN SPICED EGGPLANT W TAJIN FLAVOURS ^{VG GF}	29
THE BELLEVUE BURGER W CHEESE FONDUE SAUCE, BACON, ONION MARMALADE, DILL PICKLES & FRIES	26
200G SCOTCH FILLET MINUTE STEAK W FRIES, SALAD & BÉARNAISE SAUCE ^{GFO}	30
CORNED BEEF CHEEK W ROOT VEGETABLES, MASH, WHITE SAGE & ONION SAUCE	36

SIDES & SAUCES

THRICE COOKED CHIPS	12
FRENCH FRIES	10
GEM LETTUCE W RADISHES, ^{GF} PICKLED SHALLOTS & HERBS	12
KALE & BRASSICA SALAD ^V	10
GRAVY, MUSHROOM, PEPPER & BÉARNAISE SAUCE	3

CHEESE & DESSERTS

MYER LEMON CHEESECAKE W RHUBARB & GINGER BISCUIT	15
STICKY DATE PUDDING W VANILLA ICE CREAM & WHISKEY SAUCE	16
BREAD & BUTTER PUDDING W WARM ORANGE, APRICOT & GRAND MARNIER SAUCE - HOT OR COLD	15
AFFOGATO	10
WOODSIDE CHEESE SERVED W SEASONAL FRUIT & OLIVE BREAD	
CAPRICORN GOAT'S CHEESE	20
6-MONTH CAVE RIPENED CHEDDAR	22
BUSH BUFF CHÈVRE	20
SELECTION	30

KIDS 15 EA

PASTA W LAMB BOLOGNESE	
CRUMBED FISH N CHIPS	
PASTA W NAPOLI'S SAUCE ^{VGO}	
CHICKEN NUGGETS	
ICE CREAM	6

^V VEGETARIAN | ^{VG} VEGAN | ^{GF} GLUTEN FREE
^{VGO} VEGAN OPTION AVAILABLE
^{GFO} GLUTEN FREE OPTION AVAILABLE