

bv menu

“Good food is all the sweeter when shared with Good friends”

bar snacks

red rock potato chips 6
peanuts 4
cashews 6
pistachios 6

small share

grilled house baked sourdough, salted butter 8
pumpkin dip, olive oil **GF** 8
mushroom arancini, aioli **GF** 19
fried cauliflower bites, szechuan flour, sweet chilli mayo **VO GFO** 15
crispy chicken goujons, pickled chilli dressing **GFO** 18
pan fried Spanish chorizo & olives, pickled onion, sourdough 18
salt & pepper squid, aioli, lemon wedge **GF** 21
charcuterie, liver parfait, cured meats, pickles, toasted sourdough **GFO** 27
creamy garlic prawns, sourdough 27
slow cooked pork belly bites, black vinegar caramel, pineapple chilli salsa **GFO** 20
fresh natural oysters, mignonette, lemon wedge **GF** 26 ½ doz / 48 doz
baked mornay oysters, creamy garlic sauce 29 ½ doz / 50 doz
abrolhos island half shell scallops, XO butter **GFO** 7ea / 39 ½ doz
chips, aioli **VO GF** 12

vegetarian

asparagus and fava bean salad, pickled fennel, house dressing **V GF** 23
bv salad, hazelnut, rocket, cherry tomatoes, feta, pickled onion, small 15
sunflower seeds, whipped pumpkin, honey & sherry dressing large 26
add cajun chicken 8

burgers

beef, smokey bacon, cheese, onions, pickles, bbq sauce, aioli, sesame potato bun, chips 26
crispy chicken tenderloins, house chutney, iceberg lettuce, swiss cheese, aioli, chips 24
gluten free bun add 3 bacon add 4 egg add 3 pork fat potato (in the burger) add 4

VO – Vegan option, GF – Gluten Free, GFO – Gluten Free option

Please note 15% surcharge applies on Public Holidays

APOLOGIES, NO ITEMISED SPLIT BILLING

bv menu

“Good food is all the sweeter when shared with Good friends”

plates

- fish & chips, tartare, salad 28
- pan fried gnocchi, roasted tomato & capsicum, toasted walnut, parmesan, basil VO 29
- chorizo & asparagus spaghetti, cherry tomato, garlic, lemon, fetta GFO 29
- prawn linguine, mild chilli, lemon butter sauce GFO 32
- chilli mussels, spicy tomato sauce, fregola, herbs, sourdough GFO 27
- line caught market fish, charred asparagus, roasted shallot, pickles apple, beurre blanc GF mp
- 300gm scotch fillet, spiced jumbo wedges, *choice of jus & steak butter or mushroom sauce* GF 49

large share

- seafood platter for 2
 - grilled prawns, natural oysters, chilli mussels, s & p squid, battered fish, sour dough 76
- whole boneless crispy skin chicken, garlic yogurt, zaatar serves 2/3 GF 59
- 500g beef sirloin, grass fed, *choose jus & steak butter or mushroom sauce, choose 2 sides* GF 105
- 800g beef rib eye, grass fed, *choose jus & steak butter or mushroom sauce, choose 2 sides* GF 130
- 12-hour slow cooked whole lamb shoulder serves 2-4 GF 125
 - lamb served with pork fat potatoes, roast pumpkin, broccolini, garlic yoghurt, lamb jus*

sides

- pork fat potatoes 13
- cauliflower cheese 15
- caesar salad 14
- chips, aioli VO GFO 12
- roast pumpkin, charred broccolini, garlic yoghurt VO GF 14

little tackers (12 and under)

- crispy fish fillets & chips, dipping sauce 15
- crispy chicken tenders & chips, dipping sauce 15
- pasta with house tomato pasta sauce 15

to finish

- chocolate pannacotta, crushed hazelnuts, fresh berries GF 12
- vanilla crème brulee, blueberry compote, toasted coconut GF 14
- sticky date pudding, butterscotch sauce, vanilla ice cream 14
- cheese & fruit plate, 2 cheeses, lavosh, honey, fresh fruits 29
- affogato 11
- affogato with 15ml liqueur 19

VO – Vegan option, GF – Gluten Free, GFO – Gluten Free option

Please note 15% surcharge applies on Public Holidays

APOLOGIES, NO ITEMISED SPLIT BILLING