

bv menu

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

small share

grilled sourdough, salted butter 9
pumpkin dip, olive oil, grilled sourdough 19
mushroom arancini, aioli GF 19
tempura tofu, miso eggplant, pickled shimeji mushrooms, wakeme & kewpie 17
spanish chorizo & olives, pickled onion, sourdough 19
salt & pepper squid, aioli, lemon wedge GF 21
chilli mussels, spicy tomato sauce, herbs, sourdough GFO 29
mussels, garlic, cream, herbs, white wine, sourdough GFO 29
creamy garlic prawns, sourdough 27
slow cooked pork belly bites, black vinegar caramel, asian slaw GFO 20
fresh natural oysters, mignonette, lemon wedge GF 26 ½ doz / 48 doz
half shell scallops from Abrolhos Island, XO butter GFO 10 ea / 39 for 4
chips, aioli VO GF 12

solo

beef burger, cheese, onions, pickles, mustard, chipotle, tomato, lettuce, potato bun, chips 27
chicken katsu burger, spicy slaw, crumbed breast, bulldog sauce, kewpie, chips 25
gluten free bun add 3 egg add 3
brewvino salad Sm 15 Lge 26 **add chicken** +8
hazelnut, rocket, cherry toms, feta, pickled onion, sunflower seeds, whipped pumpkin, honey/sherry dressing
squid salad, peanuts, herbs, chilli, shallots, noc-man dressing 27
fish & chips, tartare, garden salad 28
pan fried gnocchi, roast pumpkin, almonds, basil pesto, pecorino VO 29
prawn linguine, mild chilli, lemon butter sauce GFO 34
local market fish, please see specials board for today's market fish mp
300gm scotch fillet, skin on fries, rocket salad GF 52
choice of jus & steak butter, mushroom sauce or pepper sauce

large share

500g beef sirloin, grain fed, *choose 2 sides* GF 105
800g beef rib eye, grain fed, *choose 2 sides* GF 130
for all steaks choice of jus & steak butter, mushroom sauce or pepper sauce
12-hour slow cooked whole lamb shoulder serves 2-4 GF 130
lamb served with pork fat potatoes, roast pumpkin, broccolini, garlic yoghurt, lamb jus

sides

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

to finish

sticky date pudding, butterscotch sauce, vanilla ice cream 15
chocolate delice, chocolate nut crumb, raspberry couli, cream GF N 15
coconut & coconut cheesecake, charred pineapple sals, almond biscuit base GF N 15
cheese & fruit plate, 2 cheeses, lavosh, quince paste, fresh fruits 29
affogato 12
affogato with 15ml liqueur 19

VO – Vegan option, GF – Gluten Free, GFO – Gluten Free option
Please note 15% surcharge applies on Public Holidays
Eftpos fees apply