



Bar Menu

Warm deviled green olives \$7.50

Sweetcorn relish, smoked popcorn, maize flat bread \$10.50

Pickled mushrooms, hoummus, hazelnut oil, fried lemon crumbs \$14.50

House cured salmon gravlax, pickled cucumber, dill crème fraiche, lime salt \$13.50

Home 'jarred' escabeche of sardines, toasted sourdough, lemon \$10.90

Istra cured pork loin, fennel and chilli jam \$10.50

Syrahmi salami, pepper chutney \$13.50

Istra copacollo, horseradish cream \$11.90

a platter of all three cured meats \$29.90

Ricotta dumplings, bocconcini pearls \$16.50

Duck meat balls, tomato sugo, taleggio \$15.90

Public Inn steak 'sandwich'

Marinated Wagyu rump, Kulindi cheddar, double smoked bacon, capsicum relish \$22

Individual tarts & cakes

Lemon meringue tartlet \$9.50

Chocolate and almond cake, chocolate ganache \$10.50

Cheese

Bontazola – cow's milk gorgonzola (*Italy*) \$11.50

Mauri Taleggio D.O.P. – cow's milk washed rind (*Italy*) \$12

Holy Goat La Luna – matured soft goat's curd (*Sutton Grange, Victoria*) \$13.90

A selection of three cheeses and accompaniments \$34

Local cheese plate ~ Locheilan, northern Victoria \$28

Locheilan Triple – soft cow's milk brie style (*Wunghnu, Victoria*)

Locheilan Kulindi – cow's milk cheddar style (*Wunghnu, Victoria*)

Locheilan Broken Blue – cow's milk stilton style (*Wunghnu, Victoria*)

Bar menu dishes are prepared for the day and may sell out.

Timing of Bar menu dishes may also differ from the a-la-carte service.