

MEZZE - Sharing plates

Mount Zero mixed olives *	5
Natural pacific oysters, merlot vinaigrette *	6
Saganaki, honey, lemon, oregano *	14
Smoked chicken cigars, chicken fat aioli *	15
Jamon and manchego croquette, romesco *	15
Fetta hummus, chickpea, flatbread *	15
Pickled sardine, grape and plum cream, crisp bread	20
Lemon and herb grilled prawn skewers	21
Kingfish crudo, lemon, grape, thin sliced chilli	22
Grilled scallops, shrimp bisque, pan fried leek, chorizo crumb	26
Scarpetta (freshly baked house bread), Lisadurne Hill olive oil	3
Grilled Salmon, bagna càuda, brassica salad, broccoli crisp	31
Beef brisket ragu, parsley linguine, grana padana, pangrattato	34
Ricotta ravioli, spinach, roasted pumpkin, pine nuts, sage	33
Black Angus T-Bone 300+gm, cafe de paris butter	40
Triple cooked chips, aioli *	12
Charred broccolini, romesco sauce, toasted almonds	12
Butter lettuce, radish, confit shallot & merlot dressing	12
Caramel flan, honeycomb	14
Spanish churros, salted caramel, dark chocolate	15

Between 3.30pm - 5pm Saturday, only items with asterisk are available to order.

'The menu is designed for sharing, we recommend ordering a few plates to share with friends and family to enjoy the full experience.'

Please note that our menu features the freshest seasonal ingredients and is subject to change based on availability.

15% surcharge applies on public holiday



WINE

2023 Preece Pinot Grigio	15/54
Mitchelton Sparkling NV Blanc de Blanc Cuvee	16/58
2024 Mitchelton Estate Rose	16/58
2023 Mitchelton Estate Chardonnay	16/58
2023 Preece Riesling	54
Mitchelton NV Sparkling Rose Cuvee	58
2021 Mitchelton Marsanne	58
2023 Preece Nouveau Red	15/54
2020 Mitchelton Estate Cabernet Sauvignon	16/58
2022 Mitchelton Single Vineyard Shiraz	16/58
2018 Farnese Edizione	90
2020 Fantini "Three Dreamers" Montepulciano d'Abruzzo	95
2019 Mitchelton Print Shiraz	110
2018 Penfolds St Henri Shiraz	135

BEERS

Nagambie Brewery Lager (Tap) 4.6% ABV	7/10
Nagambie Brewery Pale Ale (Tap) 4.6% ABV	8/11
Mythos Lager 5% ABV	12
Peroni Red 4.7% ABV	12
Carlton Draught	12
Bridge Road 'Little Hazy' 3.4% ABV	10

COCKTAILS

Limoncello/ Aperol Spritz – Limoncello/ Aperol, Preece Prosecco, Soda	20
French Martini – Chambord, Vodka, Pineapple Juice	20
Negroni – 3608 Classic Gin, Vermouth, Campari	20

NON-ALCOHOLIC

Bridge Road 'Free Time' Hazy Pale	10
Naked Margarita	10

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Somewhere

NAGAMBIE

BREAKFAST MENU (8AM-11AM EVERY SATURDAY & SUNDAY)

Sourdough toast, house made preserves, butter	8
Granola, greek yoghurt, poached fruit, pepita and chia seeds	19
Butter milk waffle, mixed berry compote, whipped cream, maple syrup	21
Three cheese omelette, sourdough, mozzarella, cheddar, aged parmesan, chives, truffle oil	24
Eggs benedict, poached eggs, English muffin, taurus ham, spinach, Hollandaise sauce	25
Local Farm's eggs on toast Poached, scrambled or fried on sourdough	16
add 2 hash browns	4
add mushroom	5
add avocado	5
add bacon	5
add chorizo	5
Big breakfast, sourdough, eggs your way, chorizo, mushrooms, bacon, hash browns, baked beans	32
Juniors	10
Scrambled eggs, bacon, toast	
Kids waffle, mixed berries compote, whipped cream	
Drinks	
Espresso	4
Short Macchiato/Long Black	4.5
Latte/Flat White/Cappuccino/Mocha/Hot Chocolate/Chai Latte/Magic/Long Mac	5.5
Extra shot	+ 0.5
Alternative Milk	+1 (Bonsoy, Oat, Almond, Lactose Free)
Iced Coffee/Mocha/Long Black	6
Juice - Orange/Apple/Pineapple	6

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