

SMALL BITES

Spanish Chorizo 24

mixed olives, grilled Turkish bread, dip (gfo)

Recommended

Local Mushrooms & Truffle Arancini 18

spicy tomato chutney, vegan aioli (gf, v, vg)

S&P Squid 21

*tartare sauce, crispy garlic, chilli, coriander
gfo +3.5

Fried Chicken Karaage 20

kewpie mayo, lemon

Chips 10.5

herb salt, aioli (gf, v, vgo)

MAINS *please see board for chef's specials*

The Melbourne Burger 25

wagyu beef, streaky bacon, melted cheese, tomato, grilled onions, lettuce, burger sauce, chips

Chicken Parmigiana 29

tomato basilico sauce, melted mozzarella, salad, chips

Beer Battered Barramundi 28

*salad, tartare sauce, chips (gfo)
grilled +3.5

Recommended

Nasi Goreng with Grilled Chicken Skewers 28

chef special fried rice topped with fried egg, sambal, crispy shallots, chicken skewers (gfo)

DB's Steak Sanga 29

Margaret River beef striploin, streaky bacon, Kalbarri egg, pepper jack cheese, fresh tomatoes, grilled onions, harissa sauce, aioli, chips

T-Bone Steak 30

salad, chips, red wine jus

SWEET TOOTH

Sticky Date Pudding 12

caramel sauce, vanilla ice cream

DAILY SPECIALS

PENNY PINCHER MONDAYS

classic cheeseburger

12

WOK'D UP TUESDAYS

nasi goreng, fried egg, sambal, grilled chicken skewers

22

BEEF UP WEDNESDAYS

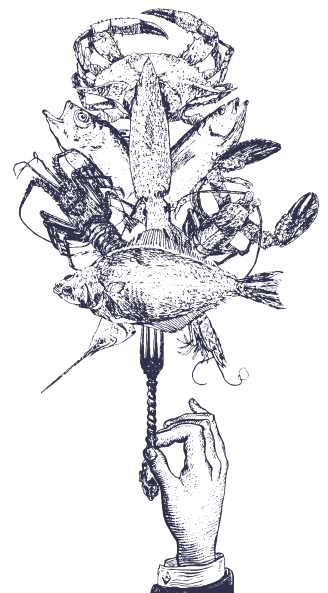
t-bone steak, chips, red wine jus

26

SCHNITZY THURSDAYS

schnitzel, chips, your choice of mushroom or garlic sauce

20



Please place your order at the bar counter, thank you!



Monday-Friday from 11.30am
Saturday from 2.00pm

Email us at
events@melbournehotel.com.au
for groups larger than 20

 @debaunandco

 De Baun & Co



CHAMPAGNE & PROSECCO

glass bottle

Moet & Chandon Brut Imperial NV <i>France</i>	20	110
Chandon Brut NV <i>Victoria</i>	12	59
San Martino Prosecco D.O.C. Extra Dry <i>Italy</i>		55
House Pour Sparkling	9	39

RED WINE

St Hugo Cabernet Sauvignon <i>Coonawarra</i>		89
Pierro Cabernet Sauvignon Merlot LTC <i>Margaret River</i>		79
Vasse Felix Filius Cabernet Sauvignon <i>WA</i>	13	55
Howard Park Flint Rock Pinot Noir <i>WA</i>	12	55
Langmeil Valley Shiraz <i>Barossa Valley</i>	13	59
House Pour Red	9	39

WHITE WINE

Cloudy Bay Sauvignon Blanc <i>New Zealand</i>		79
Pewsey Vale Riesling <i>Eden Valley</i>		65
Forest Hill Sauvignon Blanc <i>Great Southern</i>	12	49
Via Caves Chardonnay <i>Margaret River</i>	13	55
Puiattino Pinot Grigio <i>Italy</i>	14	55
NV, Volodi Farfalle, Moscato D'Asit <i>Italy</i>	13	59
House Pour White	9	39

ROSE

Chateau D'esclans Whispering Angel <i>France</i>		79
NV Bouchard Aine & Fils De France <i>France</i>	12	49

BEER & CIDER

Gage Roads Pinky's Sunset Apple Cider		12
Boston Tingletop Ginger Beer		13.5
Gwei Lo Rainbow Sherbet Sour		14.5
Maui Bikini Blonde Lager		13.5
Nomad Rollin Haze Pale Ale		13
Nomad Budgy Smuggler Pale Ale		13
Nomad Trooper XPA		14
Little Creatures Flying Low 0%		9.5

COCKTAILS

Available on request

please note menu items are subject to availability