MORTIMER'S

BAR BITES

STEAKHOUSE CHIPS $13
Made from Tassie spuds, served with rosemary-thyme salt & garlic aioli

SOUP OF THE DAY $18
Please speak with our team for today's flavour, served with warm focaccia toast

SALT & PEPPER SQUID (I) $19
Wild caught salt & pepper squid, served with Tandoori aioli

TRADITIONAL FOCACCIA BREAD $11
Baked in house served with smokey eggplant dip

VICTORIAN PUMPKIN FALAFEL $19
Pickled fennel, herb oil and a sesame honey mustard dressing

GIPPSLAND PULLED BEEF TACOS $19
Slow-cooked Gippsland beef tacos, roasted pineapple salsa, avocado mousse, fresh lime, and pickles

BARRAMUNDI TACOS $19
Grilled fish tacos served with roasted pineapple salsa, avocado mousse, fresh lime & pickles

CHARCUTERIE BOARD $34
Featuring a mix of Victorian & Australian smallgoods served with house-made piccalilli, mustard & toasted housemade focaccia

CHEESE PLATTER $37
Selection of hard and soft cheeses, lavosh, fruit paste & fresh grapes and roof-top honey-comb

BAR DINING

MARGHERITTA PIZZA $26
Napoli sauce, cherry tomato, mozzarella cheese & basil

CHORIZO AND RED PEPPER PIZZA $28
Napoli sauce ,green olive ,mozzarella cheese and herb oil

CLASSIC CAESAR SALAD (I) $26
Cos lettuce, anchovies, bacon, parmesan, croutons, soft boiled egg & caesar dressing

Add grilled chicken +$8

FOREST MUSHROOM PAPPARDELLE $36
Forest mushroom ragout, sage, crispy enoki & shaved parmesan

CRISPY MAIZE POLENTA $34
Ratatouille, basil cream, pickled zucchini, fried kale & olive crumble

UNBEATABLE BEETROOT & BUCKWHEAT BURGER $34
Plant based beetroot and grain pattie, cos lettuce, vegan aioli, tomato relish & dill pickles. Served with steakhouse chips

ANGUS BEEF BURGER $35
Gippsland grass-fed angus beef Pattie, cos lettuce, mustard aioli, tomato relish, dill pickles & cheese. Served with steakhouse chips

FRIED CHICKEN BURGER $35
Crispy fried Hazeldene chicken, magic seasoning, grilled bacon, shredded cos lettuce, pickle fennel, honey mustard. Served with steakhouse chips

FURPHY BEER BATTERED FISH & CHIPS (A) $36
Locally caught fish, beer-battered, steakhouse chips. Served with tartare sauce & fresh lemon

FRAGRANT YELLOW CHICKEN CURRY $33
Malaysian style yellow curry, served with basmati rice, green peas, crispy shallot & chilli strands

DESSERTS

SEASONAL FRUIT PLATE $14
Selection of fresh melons, seasonal berries & grapes

MANGO AND COCONUT DESSERT BOWL $22
Mango and lime sorbet, coconut mousse, passionfruit granita, lime meringue shard

DARK CHOCOLATE LAVA CAKE $22
A deeply rich dark chocolate cake, molten centre, served with caramelised white chocolate crumb and matched with bold Cabernet wine ice cream

We cater to dietary requirements where possible, but due to shared preparation and serving areas, we cannot guarantee that meals are free from allergens. Please advise our team of any allergies or intolerances.

Chef's Recommendation
Seafood Origin Key
(A) Australian (I) Imported (M) Mixed