



BURGERS

Wagyu beef, pickled zucchini, raclette, baby leaves, house relish, mustard mayonnaise	14.5
Hereford beef & basil, bourbon bacon jam, jarlsberg, pickled onion rings, cos	15
Buddha burger, minute eye fillet, soft egg, kassler, oven dried tomatoes, crumbled aged cheddar, house relish, roasted garlic aioli	16
Soft shell crab, confit baby tomatoes, red slaw, burnt capers, watercress	16.5
15hr pulled pork, pickled carrot & cucumber, coriander, peanut crumble, chilli aioli	15.5
Panko black sesame crumbed chicken breast, green mango salad, lemongrass mayo	15.5
Beer battered wild barramundi, tomatillo salsa, sweet potato rosti, preserved lemon, lime aioli, leaves	17.5
Pressed lamb shoulder, pickled cucumber, beetroot fennel barley, house made flat bread, spiced labna	17.5
Quinoa lentil local mixed mushrooms & citrus, chilli jam, goats curd, shredded kale, crisp enoki	15.5
Gluten free bread / 2 ea	

KIDS

SOMETHING FOR THE LIL' ONES...

Wagyu beef slider, cheddar, sauce / 5
Battered fish, hand cut chips / 9.5

SIDES

Home made fat chips / single 4 / to share 7
Purple congo, kipfler + bullhorn pepper fry up / 7
Merlot pickled onion rings / 5
Mixed pickle plate Jalapenos, carrot, cucumber, cornichons / 5.5
Pickle side / 2.5

SAUCES

Chili jam / 2
Roasted garlic aioli / 2
Bourbon bacon jam / 2
Dijon mustard mayo / 2
Manuka honey smoked paprika mayo / 3



WINE

SPARKLING / ROSE

Carpene Malvolti DOCG Prosecco, Veneto ITALY
Delicate, fruity, smooth – yet dry from acidity – apple aromas 9.5/40

'14 Hahndorf Hill Rose, Adelaide Hills SA
Strawberries and blood orange, dry and textural 9.5/40

'13 Goldilocks Moscato (lightly sparkling), McLaren Vale SA
Floral, musky and sweet with a little fizz 7/29

WHITE

'13 Clairault Sauvignon Blanc Semillon, Margaret River WA
Tropical, dry, zingy and zesty 8.5/39

'13 Majella Riesling, Coonawarra SA
Precise and crisp with apple/apple blossom and pear aromas 8.5/39

'13 First Creek Chardonnay, Hunter Valley NSW
Think stone fruits with a hand full of nuts. Slightly oaked and creamy 10/46

'13 Pasqua, 'Le Collezioni' Pinot Grigio, Veneto ITALY
Pears and apricots, fresh and floral, slightly nutty – great table wine 8/37

RED

'12 Coombe Farm Pinot Noir, Yarra Valley VIC
Light and bright with a little earthiness, sweet spice and red fruits 11/49

'12 Finca Manzanos Tempranillo, Rioja SPAIN
Dry spice and leather, grippy tannins 9/39

'11 Clairault Cabernet Merlot, Margaret River WA
Rounded and soft with blackberries and blackcurrant, a little coffee and a hint of eucalypt 8.5/39

'12 Hugh Hamilton 'Rascal' Shiraz, McLaren Vale SA
Big body, dark berries, touch of pepper and spice, hint of vanilla 10/46

'11 Domain Barossa 'Toddler' GSM (Grenache, Shiraz, Mouverde), Barossa Valley
Big and juicy with black cherry and spice – young, fresh and full of beans (or grapes?) 8.5/39

BEER



Prickley Moses Light (AUS) 7

4 Pines pale ale 8

Mountain Goat Organic Steam Ale (AUS) 8.5

4 Pines Hefeweizen 8

Barrow boys stormy lager (AUS) 9

Feral brewers Hop Hog IPA (AUS) 8.5

Appellation Cider (AUS) 9

Brookvale Union Ginger Beer (AUS) 10

FIZZY & JUICES

Phoenix variety / 4.5

Apple guava

Juicy apple

Mango passion

Blood orange sparkling

Ginger beer

Lemon lime and bitters

Lemonade

#mredcafe

