MR MEADER

Restaurant and Bar

DAILY SPECIALS

SERVED LUNCH AND DINNER

MONDAY 34
Chef's pasta special

TUESDAY 34
Chicken parmigiana with salad and fries

WEDNESDAY 35
220g Angus beef porterhouse with fries and red wine jus

THURSDAY 34
Green chicken curry with coconut, and steamed rice

FRIDAY 38
Gippsland pork cutlet, confit garlic mashed potato, and port wine jus

(M) **SATURDAY** 38
Pan-roasted salmon with market vegetables, and bearnaise sauce

SUNDAY 38
Classic Roast with roasted Gippsland summer vegetables

NO FURTHER DISCOUNT IS APPLICABLE ON THESE ITEMS

ENTRÉE

GRILLED FLATBREAD BRUSCHETTA 25
Sundried tomato, Kalamata olives, tomato, feta cheese, and basil pesto

(I) **GRILLED TIGER PRAWNS** 26
Green tomato salsa verde, red onion confit

TWICE-COOKED GIPPSLAND PORK BELLY 25
Apple and fennel slaw, and port wine jus

VEGAN SUPERFOOD SALAD 25
Cos lettuce, avocado, cherry tomato, quinoa, pomegranate, mint, pepita seeds, and lemon dressing

MAINS

(A) **PAN ROASTED HUMPTY DOO BARRAMUNDI** 45
Puy lentil salad, fennel purée, pomegranate, and caper salsa

VEGAN RISOTTO 34
Forest mushrooms, leek, truffle, rocket, and vegan cheese

(I) **SEAFOOD CASARECCE** 42
Prawns, mussels, barramundi, scallops chilli, rocket, basil pesto, cherry tomato, white wine, and pecorino

SUNDRIED TOMATO AND OLIVE GNOCCHI 36
Arrabbiata and Gruyère

THE GRILL

All meats served with seasonal greens, mashed Warragul potatoes, and a choice of sauce

350G ANGUS GRAIN-FED BEEF RIB EYE ON THE BONE 65

300G ANGUS GRAIN-FED BEEF PORTERHOUSE 57

220G BENDIGO CHICKEN KIEV, CAMEMBERT, SUNDRIED TOMATO, AND THYME 47

240G VICTORIAN LAMB MEDALLION NOISETTE 48

EXTRA SAUCE 5

Béarnaise, red wine jus, mushroom jus or peppercorn jus

FAVOURITES

ANGUS BEEF BURGER 31

Tomato relish, aioli, lettuce, tomato, cheddar cheese and fries

CHICKEN CAESAR SALAD 26

Boiled egg, anchovy, bacon, parmesan and croutons

(A) BATTERED DORY FILLETS 30

Green salad, fries, and tartare sauce

PORTOBELLO MUSHROOM BURGER 29

Burger sauce, lettuce, tomato, red onions, and fries

SIDES | 14

HOUSE SALAD

Vinaigrette dressing

STEAMED SEASONAL VEGETABLES

Olive oil

SKINNY FRIES

Aioli and tomato sauce

MASHED POTATOES

DESSERTS

BLACKCURRANT PANNA COTTA 19

Berry, compote, and raspberry sorbet

BAKED LEMON MYRTLE RICOTTA BASQUE CHEESECAKE 19

Red wine-poached pear, double cream, and seasonal berries

WARM STICKY DATE PUDDING 19

Vanilla bean ice cream

AMORE CHEESE SELECTION 30

Assorted crackers, dried fruits, nuts & quince paste.

SEAFOOD ORIGIN

A=Australian I=Imported M=Mixed

Discover Local - Experience fresh local taste here

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.