

# GOLDEN FLEECE HOTEL

## SNACKS + APPETIZERS

FRESH OYSTERS, FINGER LIME	5EA
MT. ZERO OLIVES	9
SAGANAKI, POMEGRANATE MOLASSES, LEMON	9
FRIES, TARRAGON AIOLI	9
FRIED BRUSSEL SPROUTS, SPECK LARDONS, XO SAUCE	12
TRUFFLED MUSHROOM ARANCINI (3)	12
BRIE TARAGO RIVER GIPPSLAND (AUS), QUINCE, FRESH PEAR, CORNICHONS	13
PROSCIUTTO, BORGO PROSCIUTTO CRUDO (ITA), PICKLES	16
GREEK SALAD (V)	14
ANCIENT GRAIN SALAD, FRESH HERBS, POMEGRANATE, LABNEH (V)	14
HOUSE MADE BREAD, OLIVE OIL, CONFIT GARLIC, SEA SALT	9
— TRIO OF DIPS	+10
— SARDINES, OLIVE TAPENADE, ASSORTED PICKLES	+11
BURRATA, SLICED GREEN TOMATO, SDT PESTO	16
BABY SQUID, ASPARAGUS CURLS, SDT SALAD, LEMON	18
BEEF TARTARE, MILD ROMESCO, DEHYDRATED EGG YOLK, BLACK GARLIC PASTE	20
KINGFISH CEVICHE, FRESH CUCUMBER, FIG OIL, CRÈME FRAICHE	19
<b>PASTA</b> GLUTEN FREE OPTION +5	
PUMPKIN, FETA, & PINENUT RAVIOLI, SUGO	20
VODKA AGRO DULCE, DUCK, MERLOT TORTELLINI	26
BRAISED BEEF RAGU, RED & WHITE FETTUCCINI, RED WINE SAUCE, TOMATO	21
ALA SCOGLIO, BLACK & WHITE LINGUINI, SQUID, PRAWNS, CALAMARI, SCALLOPS, SHALLOT, GARLIC, WHITE WINE SAUCE, GOLDEN BROWN PANNA GRATTATA (DF)	25

## PIZZA

MARGHERITA, TOMATO SUGO, BUFFALO MOZZARELLA, FRESH BASIL (V)	21
DIAVOLA, HOT SALAMI, TOMATO SUGO, MOZZARELLA, SCARMORZE, PICKLED CHILLI	23
PROSCIUTTO CRUDO E RUCOLA, TOMATO SUGO, ROCKET, FRIED CAPERS	26
ROMPERE LE REGOLI, MORTADELLA, LACTO FERMENTED PINEAPPLE SALSA, TARRAGON	24
FUNGO PAZZO, PORCINI, TRUFFLED BUTTON MUSHROOM, TOMATO SUGO, MOZZARELLA, GORGONZOLA	26

## MAINS

CHICKEN PARMIGIANA, PANKO & PARMESAN CRUMBLER, NAPOLI SAUCE, HAM, MOZZARELLA, FRIES, SIDE GREEN SALAD	29
SCOTCH FILLET 250G, PAN FRIED, BUTTERED GREENS, RED WINE JUS	44
MARKET FISH, STRAIGHT FROM THE MARKETS, ASK YOUR SERVER.	32

KIDS OPTIONS AVAILABLE ON REQUEST

## DESSERT

COFFEE CRÈME BRÛLÉE, CHANTILLY CREAM, BISCOTTI	16
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WEDNESDAYS GNOCCHI NIGHT	\$19 WITH ANY HOUSE BEER OR WINE
THURSDAYS PARMA NIGHT	

## WHITE

2021 GOLDEN FLEECE PINOT GRIGIO, ITA (TAP) MEDIUM BODIED. CITRUS ACIDITY, DRY, CRISP.	12/60
2021 OTU SAUVIGNON BLANC, NZ GOOSEBERRY, PASSIONFRUIT, CLASSIC CITRUS NOTES, LONG FINISH.	12/60
SVELTE CHARDONNAY, VIC FINE ACIDITY, PEACH AND PEAR FLAVOURS. BALANCED BY SUBTLE OAK NOTES.	12/60

## RED

2021 GOLDEN FLEECE HOTEL PINOT NOIR, ITA (TAP) CHILLED. INITIAL SPICE BALANCED WITH RIPE CHERRY & STRAWBERRY. RICH MATURE TANNIN.	12/60
FANTINI SANGIOVESE, ITA INTENSE FRUIT FLAVOURS, MEDIUM BODY BALANCED WITH GOOD TANNINS.	13/65
DUNE SHIRAZ, SA DARK GLOSSY FRUITS & SWEET HERBS. MEDIUM BODIED WITH NICE DENSITY OF TANNIN.	15/70

## ROSE

2020 ALPHA BOX & DICE TAROT ROSE, SA DRY. RED APPLES & BLOSSOMS. SOFT PALATE, FRESH ACIDITY, TEXTURED TOWARDS FINISH.	13/65
SOUMAH PINK 'BRACHETTO', VIC LIGHTLY SPARKLING. SWEET ROSE WATER AND STRAWBERRIES, CLEAN AND FRESH FINISH. SOFT BUBBLES.	14/69

## BUBBLES

ALPHA BOX & DICE TAROT NV PROSECCO, SA DRY. APPLE BLOSSOM & LYCHEES. ZIPPY AND FRESH ACID, GENEROUS MOUTHFEEL.	13/65
MUMM GRAND CORDON, FR FRESH, CLEAN, PURE & SAPPY CHAMPAGNE. MILD CITRUS NOTES. INTENSE AND LONG FINISH.	25/150

<b>DOWNSTAIRS</b> 12PM-3PM LUNCH MENU 3PM-5PM SNACKS & APPETIZERS ONLY 5PM-LATE FULL MENU
<b>UPSTAIRS</b> 12PM-LATE SNACKS + APPETIZERS ONLY

## TAP

CBCO DRAUGHT, VIC, 4.8%	11
CBCO PALE ALE, VIC, 4.4%	12
CBCO BERTIE CIDER, VIC, 4.6%	12
MELBOURNE BITTER, VIC, 4.6%	12
KAIJU KRUSH TROPICAL ALE, VIC, 4.7%	13
KAIJU METAMORPHOSIS IPA, VIC, 6.7%	14
WOLF OF THE WILLOW "MANGO PALE ALE", VIC, 3.8%	13
STOMPING GROUND PARK ALE, VIC, 4.3%	12
3 RAVENS, PASSIONFRUIT CREAMSICLE ALE, VIC, 3.5%	12
GREEN BEACON RASPBERRY SOUR ALE, VIC, 3.5%	12
HOP NATION RAY SELTZER, VIC, 4.8%	13

## HOUSE COCKTAILS

STRIPPER MARTINI VODKA, PASSIONFRUIT, WHITE CHOCOLATE, PINEAPPLE	24
LYCHEE LOVERS VODKA, LYCHEE, ORGEAT, LEMON	23
YOUR EX G.F. BAXTER VODKA, ORANGE, SOJU, PASSIONFRUIT, THAI BASIL	21
GFH SPRITZ ASK OUR BAR STAFF FOR THIS WEEK'S ROTATING FLAVOUR	20
CLOVER CLUB GIN, SWEET VERMOUTH, RASPBERRY PUREE, LEMON	23
JOURNEY TO LEMNOS GIN, GREEN APPLE, CELERY, CUCUMBER, MINT, LEMON	24
WINGED RAM TEQUILA, CHARTREUSE, COCONUT, PINEAPPLE, LIME	23
GREAT BULLS OF FIRE TEQUILA, MEZCAL, SPICED PINEAPPLE, HABANERO, MANGO, LIME	23
SPICED & STORMY SPICED RUM, DOUBLE GINGER SODA, MINT, LIME, BITTERS	23
ESPRESSO MARTINI VODKA, COLD BREW COFFEE, COFFEE LIQUOR, VANILLA	22
CLASSIC COCKTAILS A NUMBER OF CLASSIC COCKTAILS ARE ALSO AVAILABLE, PLEASE ASK OUR FRIENDLY BARTENDERS FOR MORE DETAILS	FROM 22

