

GOLDEN FLEECE HOTEL

WEEKDAY LUNCH · 12PM–3PM

SNACKS + APPETIZERS

FRESH OYSTERS, FINGER LIME	5 ^{EA}
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

PIZZA PANINI SANDWICHES

TEMPURA PRAWN PO'BOY, KING COLESLAW	14
MORTADELLA, CHEDDAR, ICEBERG LETTUCE	14
CHICKEN SCHNITZEL, GREEN GODDESS, PESTO	15
EGGPLANT, NAPOLI, MOZZARELLA	13
SIDE OF SHOESTRING FRIES	+2

PLEASE ASK OUR STAFF ABOUT SPECIALS OR ANY DIETARY REQUIREMENTS

1.8% SURCHARGE APPLIES TO ALL EFTPOS, CREDIT CARD TRANSACTIONS · 10% SURCHARGE ON SUNDAYS · 20% SURCHARGE ON PUBLIC HOLIDAYS

(GF) GLUTEN FREE · (V) VEGETARIAN · (VG) VEGAN · (N) CONTAINS NUTS

GOLDEN FLEECE HOTEL

WHITE

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

RED

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

ROSE

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

BUBBLES

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

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

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