

## To Start

- Marinated Olives** V,GF,LF 7  
Olives marinated in oil, zest, rosemary, thyme, bay leaves, coriander seeds and fennel seeds.
- Charcuterie Board** serves 2  24  
A selection of Salumi, House cured salmon, Croquettes, Marinated Cucumber, olives, Semi sun dried tomato & grilled baguette.
- Prawn Skewers** GF,LF 15  
Black and White Sesame Crumbed Prawn sticks with Sriracha Mayo
- Shiitake Croquettes** V 12  
Crumbed Wild Mushroom & Wasabi Croquettes
- Eggplant Soldiers** V 12  
Crispy Eggplant Soldiers with a Fiery Harissa dipping sauce

## Entree

- Salmon Rilette** V 16  
Smoked Salmon Rillet, Capers, Cornishon, Dill, Creme Fraiche with Croutons
- Mussels Mariniere** GF  22  
Steam Mussels in white wine parsley, a hint of chilli and Bruschetta
- Chilli Prawns** 4 pces LF 17  
Banana Prawns, E.V.O.O, Chilli, Garlic w/ Char Grilled Sourdough
- Confit Pork Belly** GF,LF  18  
Crispy Skin Confit Pork Belly, Apple Puree and Sautéed Kale
- Mr Hide Beef Carpaccio** GF,LF 16  
Premium grass fed beef, rocket, grana padano, drizzled in lemon infused extra virgin olive oil.
- Beetroot Tart** V 15  
Roasted baby beetroot, pea, red pepper and goats cheese served on rocket with extra virgin olive oil & a balsamic reduction
- Pearl Barley Risotto** GF,LF 16  
Spiced Cauliflower and Pearl Barley Risotto w/ Fresh Reggiano Parmigiano

## Main

- Salmon Fillet** GF 38  
Confit Salmon Fillet, Char Grilled Broccolini, Green Olive, Lemon and Labnah
- Pork Ribs** GF,LF 28  
Tender Sticky BBQ Pork Ribs with House Coleslaw
- Lamb Rump** GF 34  
Slow Cooked Lamb Rump, Quinoa, Pomegranate, Fresh Herbs and Yoghurt
- Homemade Tortellini** V 24  
Pumpkin Filled Tortellini Tossed in Burnt Butter with Sage and Pine Nuts
- Linguini Marinara** GF,LF  32  
Linguini, E.V.O.O, Prawns, Scallops, Mussels, Fish, Garlic and Parsley
- Zucchini Flowers** 5 pces V 30  
Served on pesto and a julienne of zucchini salad
- Chicken Breast** GF,LF 33  
Herb-rubbed Victorian Free range chicken breast w roasted beetroot and balsamic glaze

## Mr Hide Grill

- Mr Hide Wagyu Burger** 26  
180g Wagyu Beef Patty, Brioche Burger Bun, Gruyere Cheese, Bacon, House Pickles, Secret Sauce Served w Onion Rings
- Porterhouse** GF,LF  36/54  
300g/ 600g Gippsland Grass Fed Porterhouse
- Eye Fillet** GF,LF 42  
250g Black Angus Eye Fillet Steak
- Rib Eye** GF,LF  52  
500g Gippsland Dry Aged Grass Fed Rib Eye

ALL STEAKS ARE SERVED WITH ROSEMARY AND GARLIC POTATOS.  
YOUR CHOICE OF:  
PEPPERCORN SAUCE, BÉARNAISE, MUSTARDS OR HORSERADISH

## Sides

- Rocket, Pear & Parmesan Salad 9
- Beer Battered Chips 7
- Rosemary & Garlic Potatoes 8
- Mac & Cheese Gratin 10
- Spiced Pumpkin with Lemon Yoghurt 9
- Truffled Mash Potato 12



MR HIDE  
BAR · GRILL