

ENTRÉE & SNACKS

○	House cured salmon , Horseradish crème fraiche, roasted beetroot	19
○	Garlic & chilli prawns , Seaweed salt, seeded sourdough	18
○	Warmed, house olives , Citrus, thyme, roasted garlic	8
○	Roasted cauliflower soup , cauliflower carpaccio, parsley, dukkah	14
○	Baby back pork ribs , Honey, barbecue glaze, citrus slaw	16
○	Scorched ‘San Fran’ sourdough . Garlic rub, rosemary & sea salt	7
	▪ Add marinated white anchovies	5
	▪ Add chick pea & roast garlic houmous	5
○	Pumpkin & Manchego cheese croquettes (3 pieces)	12
○	Salt & pepper squid , citrus & Paprika aioli	17
○	Baked field mushrooms , leek & tarragon cream, parsnip crisps	18
○	Pulled beef sundae , Buttered mash, house bbq, chilli caramel popcorn	16
○	Freshly shucked oysters with sauce Mignonette	
	We source our oysters from various locations as seasons & quality changes to bring you the freshest & best we can	
	Please ask your server for today’s origin	
	Half dozen	22
	Dozen	39

CHARCOAL GRILL

Cooked over hot charcoal for an authentic barbecue flavour

- **Scotch Fillet - Vintage Beef Co. 300g** 47
60 - month, 100% grass fed. Aged in the paddock to achieve luxurious marbling & a rich developed flavour
- **Hanger steak - Cape Grim. 250g** 34
Tasmanian Grass-fed beef
- **Eye Fillet – Western District. 200g** 39
- **Wagyu Rump - Diamantina Grass fed Organic Wagyu Rump. 250g** 44
Grown in the Gull region of North Queensland. Finished for a minimum 100 days on a barley & wheat blend (Marble score 6)
- **Rib Eye on the bone – Western District, Dry aged 800g** 89
(For the bigger appetite or for 2 to share) Includes 3 x sides & 2 sauces
- **Market Fish - Grilled simply over Charcoal.** Please ask for today's choice Market

All Grill dishes are served with your choice of 1 x Side & 1 x Sauce

- **SAUCES** 4
Béarnaise / Peppercorn / Blue cheese / House BBQ sauce
- **SIDES** 9
Charcoal mixed greens parmesan & aged balsamic
Gem lettuce, pear, toasted walnut, blue cheese & maple dressing
Cauliflower, melting 'Grotto' cheese from Apostle Whey
Garden salad
Truffle Mash
Fries, Barbecue salt
Charcoal roasted Brussels Sprouts, bacon, hazelnuts, crème fraiche
Baby potatoes roasted with Wagyu fat & rosemary
- **SURF & TURF – Add Garlic & Chilli prawns (4) (or) Half shell scallops (3)** 12

HANGING SKEWERS

Myrtle's signature charcoal grilled skewers

- **Harissa marinated lamb, dukkah, smoked yoghurt** 26
- **Halloumi & capsicum, toasted sesame sauce** 26
- **Garlic & herb Chicken, sweet chilli sauce** 24
- **New Zealand King salmon, tartare sauce** 28
- **Australian tiger prawns, salsa verde** 30

- All skewers served with your choice of Fries & charred lemon or cous cous salad

BURGERS

20

toasted milk roll, cos lettuce, tomato, tomato relish & fries

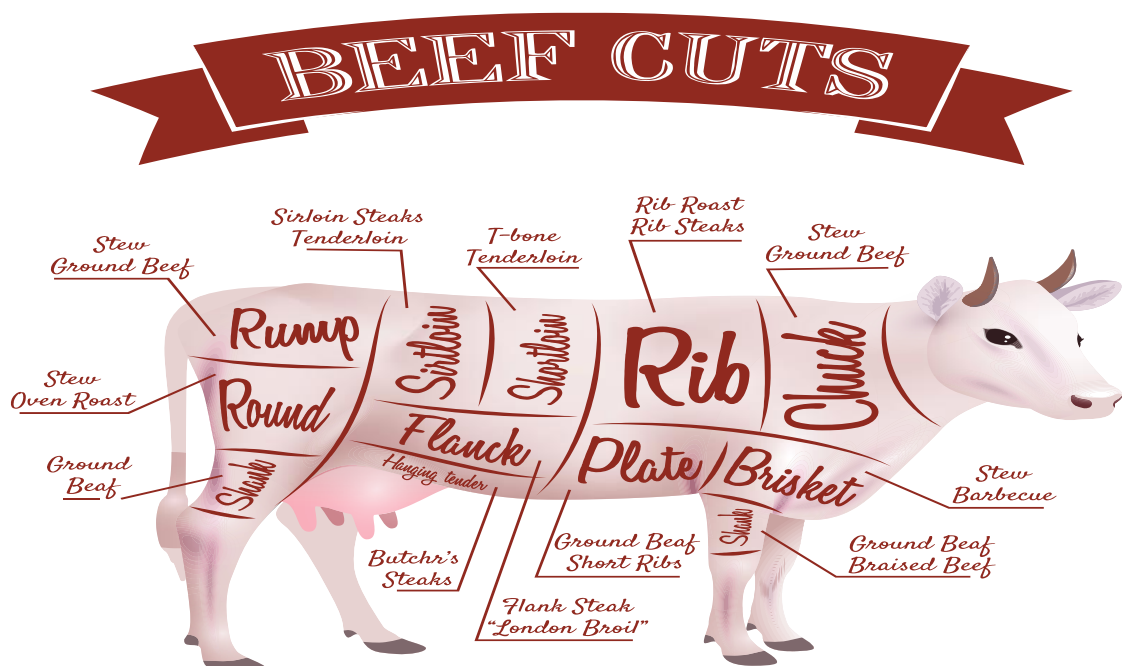
- **Beef Burger** – Myrtles own recipe using Western district beef (200g)
- **Chicken Burger** – Charcoal grilled free-range chicken breast
- **Beyond Meat Burger** – Plant based vegan patty

Additional topping - Smoked bacon / Mature cheddar / Pineapple

3

FAVOURITES

- **Tiger Prawn Linguine**, Australian tiger prawns, chilli, garlic, tomato & parsley 38
- **Pork Belly**, Berkshire free range Aringa North, Port Fairy, Roasted parsnips
Includes 1 x Side & 1 x Sauce 36
- **Pumpkin tart**, Caramelised pumpkin tart, confit onion, spinach, savoury granola
Includes 1 x Side 36
- **Charred chicken**, Free range chicken breast, lemon myrtle & paprika rub, roast tomato sauce
Includes 1 x Side 38



DESSERTS

- **Warm dark chocolate fondant**, chocolate ice cream **16**
- **Crème brulee**, Vanilla, Pistachio biscotti **12**
- **Knickerbocker Glory**, strawberry, hazelnut, meringue, vanilla bean ice cream **14**
- **Sticky date pudding**, toffee sauce, vanilla ice cream **14**
- **Baked Camembert**, Sourdough toast, fig jam **19**

TO FINISH

- **Coffee**, from 'Will&Co' Bondi, Sydney **4**
Espresso / Latte / Flat white / Long Black / Macchiato / Cappuccino
- **Tea**, from 'Ceylon tea bush' company, Australia **4**
Ceylon breakfast tea / Earl grey / Lemongrass & rosehip / Ceylon green / Supermint / Camomile & lemon
- **Hot chocolate** **4**
- **Affogato** **7**
With Liqueur - Frangelico / Baileys / Brandy / Amaretto / Whisky **14**