

Starters

Calamari (ld, lg)
Spanish pepper, lime mayo

Chips (ld, lg, v, vgo)
aioli

Croquettes (v)
leek + gorgonzola, mayonnaise

House Focaccia (v)
whipped ricotta and goat cheese, sumac

Fried Chicken (ld, lg)
chilli mayo, pickled peppers

Warm Mount Zero Olives (lg, vg)

Pan Fried Saganaki (lg, v)
honey, fig jam, lemon

Pork and Duck Sausage Rolls (ld)
green tomato chutney

Padron Peppers (ld, lg, v)
crunchy salt, sherry vinegar

Pork Skewers (ld, lg)
celeriac, sweet mustard glaze

Oysters, Natural (lg, lg) lemon	7
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Oysters Kilpatrick (ld) Kilpatrick sauce, crispy bacon	8
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Grill

All served with salad, chips, Café de Paris butter and choice of sauce

250g Porterhouse Gippsland, grass fed (ldo, lg)	45
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200g Eye Fillet Queensland, 120 day grain fed (ldo, lg)	49
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300g Scotch Gippsland, grass fed (ldo, lg)	56
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Sauce – Pepper Sauce (lg), Old School Gravy (ld, lg),
Red Wine Jus (ld, lg), Mushroom Sauce (ld, lg)

Add Onion Ring Topper 6 | **Add Garlic Prawns** 6

Sides

1 for 12 | 2 for 16 | 3 for 21

Roasted Pumpkin (v)
pepitas and pesto

Paris Mash (lg, v)
creamy, buttery mash potato

Seasonal Greens (ld, lg, v, vg)
pesto

Garden Salad (ld, lg, v, vg)
tomato, cucumber, pickled onion, dressed leaves

Onion Rings (ld, v, vg)
beer battered onion rings

Dietary Key:

(lg) low gluten, (ld) low dairy, (v) vegetarian, (vg) vegan,
(lgo) low gluten option, (ldo) low dairy option, (vo) vegetarian
option, (vgo) vegan option

Pub Classics

22	Fish and Chips (ldo) tartare, peas, lemon	33
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14	Chicken Schnitzel (ld) chips, lemon, house salad and chicken gravy	32
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19	Chicken Parma (ldo) chips, house salad	33
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18	Ricotta Stuffed Eggplant Parmagiana (lg, v) chips, house salad	31.5
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21	Roast Chook Roll (lgo) sage, mayo, chips and chicken gravy	29
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14	Classic Cheeseburger (ldo, lgo) cheese, lettuce, pickles, burger sauce, chips	29
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21	Make Me Vego Burger (lgo, v, vgo) plant-based patty, tomato relish, vegan aioli and chips	28
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Add Gluten Free Burger Bun (ld, lg, vg) | 3

15	Caesar Salad (ldo, lgo) baby gem, anchovy mayo, prosciutto, egg, croutes, parmesan	28
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Add Roast Chicken 8 | **Add Garlic Prawns** 12

Mains

	Barramundi (ldo, lg) heirloom zucchini, avocado, fennel, feta	38
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	Pork Chop (ld, lg) parsnip puree, seeded mustard and cornichon sauce	32
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	Tiger Prawns and Crab Spaghetti (ldo) cherry tomato, chilli, crunchy bread crumbs	39
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	Gnocchi (v) wild mushroom sauce, crispy garlic, parmesan	36
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	Beef and Bone Marrow Pot Pie (may take 20mins) mash, pea	38
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	Lamb Back Strap (lg, ldo) roasted beetroot, pinenut pesto, jus	41
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Desserts

	Creme Caramel (lg, v) vanilla bean ice cream, crispy coconut	13
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	Sticky Date Pudding (v) pear, salted caramel, ice cream	13
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Sharing

	Grazing Platter (lgo) Manchego, Brie, prosciutto, bresaola, salami,	49
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seasonal fruit, muscatels, quince paste, lavosh

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

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Starters

Calamari (ld, lg) Spanish pepper, lime mayo	22
Chips (ld, lg, v, vgo) aioli	14
Croquettes (v) leek + gorgonzola, mayonnaise	19
House Focaccia (v) whipped ricotta and goat cheese, sumac	18
Fried Chicken (ld, lg) chilli mayo, pickled peppers	21
Warm Mount Zero Olives (lg, vg)	14
Pan Fried Saganaki (lg, v) honey, persimmon marmalade, lemon	21
Pork and Duck Sausage Rolls (ld) green tomato chutney	23
Padron Peppers (ld, lg, v) crunchy salt, sherry vinegar	15
Pork Neck Skewers (ld, lg) celeriac, sweet mustard glaze	19

Oysters, Natural (lg, lg) lemon	7
Oysters Kilpatrick (ld) Kilpatrick sauce, crispy bacon	8

Grill

All served with salad, chips, Café de Paris butter and choice of sauce

250g Porterhouse Gippsland, grass fed (ldo, lg)	45
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300g Scotch Gippsland, grass fed (ldo, lg)	56

Sauce – Pepper Sauce (lg), Old School Gravy (ld, lg), Red Wine Jus (ld, lg), Mushroom Sauce (ld, lg)

Add *Onion Ring Topper* 6

Sides

1 for 12 2 for 16 3 for 21
Roasted Pumpkin (v) pepitas and pesto
Paris Mash (lg, v) creamy, buttery mash potato
Seasonal Greens (ld, lg, v, vg) pesto
Garden Salad (ld, lg, v, vg) tomato, cucumber, pickled onion, dressed leaves
Onion Rings (ld, v, vg) beer battered onion rings

Dietary Key:
(lg) low gluten, **(ld)** low dairy, **(v)** vegetarian, **(vg)** vegan, **(lgo)** low gluten option, **(ldo)** low dairy option, **(vo)** vegetarian option, **(vgo)** vegan option

Sparkling

			
Mr Mason Sparkling Cuvee Brut NV Multi-Regional, AUS	13.5		65
Mount Paradiso Prosecco NV Murray Darling, SA	15		72
Bird in Hand Sparkling Pinot Rose Adelaide Hills, SA			79
Chandon Brut NV Yarra Valley, VIC	17		82
Moet & Chandon Imperial Brut NV Epernay, FRA	27.5		130
Veuve Cliquot Yellow Label Brut NV Reims, FRA			180
Ruinart Rosé NV Reims, FRA			285
Dom Perignon Brut Vintage 2013 Epernay, FRA			595
Vivo Moscato Riverina, NSW	15	25	72

White

			
Dottie Lane Sauvignon Sauvignon Blanc Multi-Regional, AUS	13.5	22.5	65
Mill Flat Sauvignon Blanc Marlborough, NZ	15.5	26	74
Gabbiano Pinot Grigio Delle Venezie, Italy	15	25	72
Leeuwin Estate Art Series Riesling Margaret River, WA	17.5	29	84
Paloma Riesling Clare Valley, SA	15.5	26	74
Ant Moore Pinot Gris Marlborough, NZ			74
Fringe Societe Grenache Blanc Languedoc, FRA			77
Aphelion 'Welkin' Chenin Blanc Adelaide Hills, SA			76
Lost Woods Chardonnay Limestone Coast, SA	15.5	26	74
Innocent Bystander Chardonnay Yarra Valley, VIC	17	28	80
Vasse Felix 'Filius' Chardonnay Margaret River, WA			79
Yabby Lake Single Vineyard Chardonnay Mornington Peninsula, VIC			112
Dom. Thierry Mothe Chablis AC Burgundy, FRA			127

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Chicken Schnitzel (ld) chips, lemon, house salad and chicken jus	32
Chicken Parma (ldo) chips, house salad	33
Ricotta Stuffed Eggplant Parmagiana (lg, v) chips, house salad	31.5
Roast Chook Roll (lgo) sage, chips, mayo and chicken jus	29
Classic Cheeseburger (ldo, lgo) cheese, lettuce, pickles, burger sauce, chips	29
Make Me Vego Burger (ld, lgo, v, vg) plant-based patty, tomato relish and chips	28
Add <i>Gluten Free Burger Bun</i> (ld, lg, vg) 3	
Caesar Salad (ldo, lgo) baby gem, anchovy mayo, prosciutto, egg, croutes, parmesan	28
Add <i>Roast Chicken</i> 8 Add <i>Calamari</i> 12	

Mains

Barramundi (ldo, lg) heirloom zucchini, avocado, fennel, feta	38
Pork Chop (ld, lg) parsnip puree, seeded mustard and cornichon sauce	32
Tiger Prawns and Crab Spaghetti (ldo) cherry tomato, chilli, crunchy bread crumbs	39
Gnocchi (v) wild mushroom sauce, crispy garlic, parmesan	36
Beef and Bone Marrow Pot Pie mash, pea	38
Lamb Back Strap (lg, ldo) roasted beetroot, pinenut pesto, jus	41
Witlof Salad (ld, lg, v, vg) persimmon, walnuts, marjoram, smoked chilli	27
Add <i>Roast Chicken</i> 8 Add <i>Calamari</i> 12	

Desserts

Creme Caramel (lg, v) vanilla bean ice cream, crispy coconut	13
Sticky Date Pudding (v) pear, salted caramel, ice cream	13

Sharing

Grazing Platter (lgo) Manchego, Brie, prosciutto, bresaola, salami, seasonal fruit, muscatels, quince paste, lavosh	39
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Red

			
Storm & Saint Pinot Noir Yarra Valley & Bendigo, VIC	15.5	25.5	74
St Huberts Pinot Noir Yarra Valley, VIC	16.5	27.5	79
Stonier Pinot Noir Mornington Peninsula, VIC			95
Cloudy Bay Pinot Noir Marlborough, NZ			145
Te Mata Gamay Noir Hawkes Bay, NZ			77
Marques De Tezona Tempranillo Castilla-La Mancha, Spain	15	25	72
Wine Gringo Grenache 'Nouveau' (served chilled) Multi Regional, SA	14.5	24	70
Maretti Chianti DOCG (Sangiovese) Tuscany, ITA			77
Tellurian Redline Shiraz Heathcote, VIC	17	27.5	80
Ponting 'The Pinnacle' Shiraz Barossa Valley, SA			78
Penfolds St Henri Shiraz Multi Regional, AUS			160
Henry & Hunter Shiraz Cabernet Multi Regional, AUS	13.5	22.5	65
Rymill 'The Yearling' Cabernet Sauvignon Coonawarra, SA			84

Rosé

			
Hearts Will Play Rosé Multi-Regional, AUS	13.5	22.5	65
Sud Rosé Languedoc, FRA			74
Sud Rosé Magnum 1500ml Languedoc, FRA	15.5	26	144
Chateau D'Esclans Whispering Angel Rosé Provence, FRA			112

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