



C Y O'Connor Village  
PUB

## Smalls & Share Plates

**WA chips**, chicken salt, aioli & tomato sauce (vo)(gf) **10.90**

**Sweet potato wedges**, sour cream, sweet chilli sauce (v)(gf) **12.90**

**Onion rings**, roast garlic aioli (v) **12.90**

Cream cheese **garlic bread** (v) **11.90**

**Fish tacos** & charred pineapple salsa, pickled red cabbage, iceberg, avocado, tomato, chilli, coriander, smoky chipotle mayo (2) (vo) **17.90**

Buttermilk **fried squid**, japanese spice, green onions, chilli, roast garlic aioli (gf) **17.90**

**Buffalo chicken wings**, celery, franks hot sauce & ranch (6) (gf) **16.90**

**Hawthornden Farm lamb**, hummus, pickled cauliflower, pomegranate, smoked yoghurt, toasted grains (gf) **17.90**

Cheeseburger **spring rolls**, tomato ketchup (4) **15.90**

**Truffle mac and cheese bites**, chilli beef jam (vo) **15.90**

**Jalapeño poppers**, cream cheese stuffed, tomato salsa, roast garlic aioli **13.90**

Lemongrass **Melaleuka Farm beef skewers**, black pepper caramel, sesame noodle salad **18.90**

**Roast cauliflower hummus**, amlou dressing, pomegranate, toasted seeds & nuts, charred flatbread (v)(gfo) **14.90**

## Mains

**Fish and chips**, prof's lager batter, chopped salad, chips & tartare **27.90**

Melaleuka Farm **beef schnitzel**, panko crumbs, parmesan, mushroom sauce, chips and mustard slaw **23.90**

**Chicken parmigiana**, napoli, triple cheese, Melaleuka Farm brisket bacon, chips & chopped salad **28.90**

**Hawthornden Farm lamb ragu**, tagliatelle, porcini & mushroom, caper, spinach, parmesan **26.90**

**Prawn & Melaleuka Farm beef chorizo fettuccine**, tomato, chilli, mascarpone, rocket, salsa verde, fried capers **27.90**

**Herb & ricotta gnocchi**, truffle, mushrooms, spinach, basil, parmesan, pangrattato (v) **25.90**

**Char siu salad**, asian vegetable, mint, coriander, rice noodles, shallots, avocado, kaffir lime peanuts, sesame dressing (vo) (gf) **22.90**

+ char siu chicken **4.90** + crispy squid **4.90**

+ char siu tofu **3.90**

**Wedge salad**, chopped iceberg, smoky bacon, avocado, cranberries, cherry tomato, toasted almonds, shaved parmesan & ranch dressing (vo) (gf) **20.90**

+ buffalo tofu **3.90** + squid **4.90** + chicken **4.90**

## Extra Bits

Royal blue **whipped potatoes**, black truffle (v)(gf) **9.90**

**Seasonal greens**, anchovy butter sauce, toasted seeds (vo)(gf) **7.90**

Maple roasted **baby potatoes**, smoked bacon, parsley, ranch (gf)(vo) **8.90**

Shark bay **garlic cream prawns** (5) (gf) **10.90**

**Truffle mac & cheese**, pangrattato (v) **10.90**

## Burgers

**Melaleuka Farm steak sandwich**, tomato, swiss cheese, Melaleuka Farm smoked beef, field mushroom, crispy onions, truffle mayo, rocket, bbq sauce, herb panini, chips (gfo) **25.90**

**Melaleuka Farm cheeseburger**, american cheddar, onion, pickle, chipotle tomato relish, brioche bun, chips (gfo) **19.90**

**Melaleuka Farm wagyu beef burger**, bacon, american cheddar, red onion, iceberg, tomato, beetroot, sriracha aioli, bbq sauce, brioche bun, chips (gfo) **24.90**

**Melaleuka Farm pulled beef sandwich**, american cheddar, jalapeno, pickle, spicy slaw, BBQ sauce, milk panini, chips (gfo) **23.90**

**Southern fried chicken burger**, bacon, swiss cheese, iceberg, tomato, red onion, pickles, sriracha mayo, brioche bun, chips (gfo) **23.90**

**The beyond burger**, vegan pattie, notzerella cheese, lettuce, tomato, onion, pickles, sriracha veganese, baby turkish, chips (vg)(gfo) **24.90**

## Woodfired Grill

Served with garden salad & chips **OR** maple roasted potato/ bacon/parsley & seasonal greens (gf)

**Melaleuka Farm steaks** - please refer to daily specials (gf)

**Whole baby cauliflower**, tandoori, smokey yogurt, hummus (v)(gf) **26.90**

**Smoked bbq pork ribs**, in house bbq sauce (gf) **36.90**

**½ Charred chicken**, peri peri, chimichurri (gf) **32.90**

**Hawthornden Farm lamb** - please refer to daily specials (gf)

**Fresh fish** - please refer to daily specials (gf)

## Kids Menu

Burger & Chips **14.90**

Nuggets & Chips **14.90**

Spaghetti Bolognese **14.90**

Fish & Chips **14.90**

All kids meals served with a drink and ice cream

## Something Sweet

**Chocolate & raspberry brownie**, mascarpone, chocolate ganache, berries (v) **13.90**

**Sticky date pudding**, orange toffee sauce, vanilla bean ice cream (v) **13.90**

**Vanilla panna cotta**, espresso jelly & coffee syrup, macaroon (v)(gf) **13.90**

**Cheese plate**, cape wickham double brie, red wax cheddar, dehydrated fruit, toasted nuts, crackers (v)(gfo) **24.90**



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## Cocktails

### Feature Cocktail 16

*Gordon's Sicilian lemon gin spritz batched cocktail with prosecco, tonic, lemonade, lemon*

### French Martini 16

*Ciroc French vodka, Chambord blackberry liqueur, cranberry, squeezed lime, pineapple juice*

### Espresso Martini 18

*Russian Standard vodka, Kahlua coffee liqueur, Frangelico hazelnut liqueur, sugar syrup, fresh Five Senses espresso*

### Woo Woo 16

*Ciroc French vodka, peach liqueur, cranberry juice, lime wedge*

### Rusty Nail 15

*Barrel-aged Drambuie liqueur with Monkey Shoulder blended scotch whisky on ice*

### Whisky Sour 13

*Buffalo Trace Bourbon, lemon juice, sugar syrup, egg white*

### Mocktails

#### Lemon Fizz 9.5

*Pineapple juice, fresh lime wedges, lemonade, grenadine*

#### Virgin Cucumber Gimlet 9.5

*Lemon squash, muddled cucumber, sugar, fresh lime*

## Beer

### From The Keg

*Middy/Pint*

Hahn Super Dry 3.5% **5 9**

Little Creatures Rogers Ale 3.8% **7 12**

Professor's Lager WA 4.2% **5 8**

Swan Draught 4.4% **6 10**

Hahn Super Dry 4.6% **6.5 11**

James Squire 150 Lashes Pale Ale 4.2% **7 12.5**

Heineken Lager 5% **7 12.7**

Guinness 4.2% **7 12.7**

James Squire Orchard Crush Cider 4.8% **7 12.5**

### Feature Craft On Tap

*Middy/Pint*

Gage Roads Single Fin 4.5% **6.5 11.5**

Gage Roads Atomic IPA 5.6% **6 12**

Furphy Refreshing Ale 4.4% **7 12**

Nail Brewing VPA 6.5% **7.5 13**

Nail Brewing NBT Pale Ale 4.7% **7 12**

Feral Brewing Hop Hog 5.8% **7 12**

Feral Biggie Juice IPA 6% **7.5 13**

Panhead Pale Ale 4.6% **7.5 13**

Boston Brewing Co Tingletop Ginger Beer 3.5% **8 14**

## Wines

### Sparkling

The Professor Sparkling NV **8 33**

Di Bortoli Prosecco, King Valley, Victoria **9.5 40**

Oyster Bay Sparkling Brut NV, New Zealand **43**

Mumm Petit Cordon NV **55**

Mumm Champagne France **75**

### White

2019 Deakin Estate Moscato, Vic **8 33**

2020 Oakover Chenin Blanc, Middle Swan WA **8.5 38**

2019 Castle Rock 'Skywalk' Reisling, Porongorups WA **43**

2018 De Bortoli 'Down The Lane' Pino Grigio, Arneis, Italy **8 36**

2019 Mandon Est Sauvignon Blanc, Margaret River, WA **45**

2019 821 Sauvignon Blanc, Marlborough NZ **8.5 38**

2019 The Professor SSB by Alkoomi, Frankland River WA **8 33**

2018 Church View Estate Chardonnay, Margaret River WA **9.5 37**

### Red

2019 T'gallant 'Cape Schanck' Pinot Noir, Vic **9.8 42**

2017 Kingston Estate Merlot, Clare Valley SA **8 34**

2017 Clairault Halley & Lex Cab Sav, Margaret River WA **9 35**

2014 Chapman Grove Reserve Cab Sav, Margaret River WA **42**

2016 Devil's Lair 'Honeycomb' Cabernet Merlot, WA **9.8 42**

2016 Rivers Lane Organic Shiraz, McLaren Vale SA **42**

2016 The Professor Shiraz by Alkoomi, Frankland River WA **8 33**

2017 Ferngrove Malbec, Frankland River, WA **9.5 37**

### Rosé

2019 St Hubert's 'The Stag' Rosé, Vic **10.5 44**

2018 Le Chat Noir Rosé, France **9.5 40**

### Stickies & Port

Lindemans Gentleman's Collection Tawny 60ml **6**

Penfolds Club Tawny Port **6**

Alvaro Domecq Pedro Ximenez 1730, Spain **10**