



C Y O'Connor Village
PUB

Smalls & Share Plates

- WA chips**, chicken salt, aioli, tomato sauce (vo)(gf) **10.9**
- Sweet potato wedges**, sour cream, sweet chilli sauce (v) **12.9**
- Onion rings**, roast garlic aioli (v) **12.9**
- Garlic & herb bread** (3) (v) **9.9** + cheese 2.9
- Herbed focaccia**, beetroot hummus, toasted seeds (vg) **12.9**
- Melaleuka Farm tapas plate**, house cured meats, cheese, local olives, chimichurri mushrooms, beetroot hummus, focaccia (gfo) **25.9**
- Crispy buffalo cauliflower bites**, celery, ranch sauce (v) (gf) **14.9**
- Jalapeno poppers**, cream cheese stuffed, tomato salsa, roast garlic aioli (4) (v) **13.9**
- Corn & manchego croquettes**, cauliflower puree, jalapeno, rocket, pickled shallots, toasted seeds (v) **16.9**
- Buffalo chicken wings**, celery, franks hot sauce, ranch (6) (gf) **16.9**
- Cheeseburger spring rolls**, Melaleuka Farm beef, chipotle ketchup (4) **15.9**
- Korean beef ribs**, Melaleuka Farm beef, asian herbs, pickled chilli, green onions, sesame, sticky soy sauce **18.9**
- Fish tacos**, iceberg, charred pineapple salsa, chili, coriander, soft tortilla, smoky chipotle mayo (2) **20.9**
- Melaleuka Farm beef kebab**, peanut sauce, terasi pickled veg, toasted puff rice, kaffir lime peanuts, coriander **14.9**

Mains

- Fish and chips**, prof's lager batter, chopped salad, chips, tartare **27.9**
- Melaleuka Farm beef schnitzel**, panko crumbs, parmesan, mushroom sauce, chips, slaw **24.9**
- Salt & pepper squid**, local squid, aioli, chips, salad **26.9**
- Chicken parmigiana**, leg ham, napoli, triple cheese, chips, chopped salad **28.9**
- Blue swimmer crab linguine**, pernod cream, chilli, garlic, onion, peas, wild rocket & tomato salsa, parmesan **28.9**
- Ricotta & pumpkin ravioli**, lemon beurre blanc, crispy sage, pinenuts, feta, amaretto crumb (v) **26.9**
- Hawthornden Farm lamb arrabiata**, linguine, braising juices, olives, chorizo, chilli, rocket & tomato salsa, parmesan **26.9**
- Char siu salad**, asian vegetable, mint, chilli, coriander, rice noodles, shallots, kaffir peanuts, sesame dressing (vo)(gf) **21.9** +teriyaki tofu 3.9 +squid 4.9 + char siu chicken 4.9

Extra Bits

- Seasonal greens** w lemon & chive butter, toasted seeds (vo) (gf) **7.9**
- Maple roasted baby potatoes**, smoked bacon, parsley, ranch (gf)(vo) **8.9**
- Shark Bay garlic cream prawns** (5) (gf) **10.9**
- Rice pilaf**, terasi pickled vegetables (gf) (v) **11.9**

Burgers

- 2021 AHA Award winning Melaleuka Farm steak sandwich**, marinated tomatoes, swiss cheese, smoked beef, field mushroom, crispy onions, truffle mayo, bbq sauce, herb panini, chips (gfo) **25.9**
- Melaleuka Farm cheeseburger**, mustard, american cheddar, onion, pickle, chipotle tomato relish, brioche bun, chips (gfo) **19.9**
- Melaleuka Farm wagyu beef burger**, mustard, american cheddar, bacon, red onion, iceberg, tomato, beetroot, sriracha aioli, bbq sauce, brioche bun, chips (gfo) **24.9**
- Southern fried chicken burger**, bacon, american cheddar, iceberg, tomato, red onion, pickles, brioche bun, chips (gfo) **24.9**
- Pulled Melaleuka Farm beef sandwich**, american cheddar, jalapeno, pickle, spicy slaw, bbq sauce, milk panini, chips (gfo) **24.9**
- The beyond burger**, vegan pattie, notzerella cheese, lettuce, tomato, onion, pickles, sriracha veganese, baby turkish, chips (vg) (gfo) **24.9**
- Hawthornden Farm lamb burger**, danish feta, caramelised onions, rocket, tomato, beetroot, chipotle mayo, bbq sauce, baby turkish, chips (gfo) **24.9**

Woodfired Grill

- Melaleuka Farm steaks** - please refer to daily specials
- Melaleuka & Hawthornden Farms share plate** - please refer to daily specials
- Fresh fish** - please refer to daily specials
- Smoked bbq pork ribs**, in house bbq sauce, chips, mustard slaw (gf) **36.9**
- Woodfired jap pumpkin**, tamarind, coriander chutney, danish feta, toasted seeds & almonds, tahini dressing, pomegranate (v) (vgo) (gf) **22.9**
- Charred tikka lamb for 2**, Hawthornden Farm lamb, rice pilaf, terasi pickled vegetables, bombay potatoes, raita, naan bread (gf) **55.9**
- Double cajun chicken breast**, lemon chive butter, woodfired pumpkin & potato, coriander chutney, rocket, feta, toasted seeds & almonds (gf) **32.9**

Something Sweet

- Sticky date pudding**, toffee sauce, vanilla bean ice cream (v) **13.9**
- Chocolate cheesecake**, caramel popcorn, chocolate soil, fresh local berries, coulis (v) **13.9**
- Pear & apple crumble**, caramel fudge sauce, rosemary & sea salt ice cream (v) **13.9**

Once you have made your selection, please order at the bar.
Let our friendly staff know if you have any food allergies



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Cocktails

Southern Hurricane **17**

bati rum white, bati rum dark, passionfruit, orange juice, grenadine

Espresso Martini **18**

russian standard vodka, kahlua coffee liqueur, frangelico hazelnut liqueur, sugar syrup, fresh espresso

Blueberry Martini **16**

vanilla vodka, triple sec, blueberry, cranberry, lime

Rusty Nail **15**

barrel-aged drambuie liqueur with monkey shoulder blended scotch whisky on ice

Mai Tai Waters **17**

blend of fine rums, cointreau, almond, cinnamon syrup, angostura, lime

Sweet As **16**

absolut citron, ginger ale, ginger syrup, mint, lime

Madame Tangerine **17**

verano lemon gin, aperol, grand marnier, mandarin syrup, lemon, tonic water

Amaretto Sour **16**

di saronno amaretto, lemon, simple syrup, agua faba

Passionfruit Colada **18**

bati white rum, malibu, passionfruit pulp, coconut syrup

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 11**

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

Heineken Lager 5% **7 12.7**

Guinness 4.2% **7 12.7**

Thatchers Gold Cider 4.8% **6 10**

Feature Craft On Tap

Middy/Pint

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

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 35**

Madfish Prosecco, WA **9.5 40**

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

Piper-Heidsieck Brut Champagne France **75**

White

2020 Deakin Estate Moscato, Vic **8 33**

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

2020 The Professor Riesling, Frankland River WA **8 35**

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

2020 821 South Sauvignon Blanc, Marlborough NZ **8.5 38**

2020 The Professor Sauvignon Semillon Blanc by Alkoomi, Frankland River WA **8 35**

2019 Church View Estate Chardonnay, Margaret River WA **9.5 37**

Red

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

2019 Kingston Estate Merlot, Clare Valley SA **8 35**

2017 Clairault Halley & Lex Cabernet Sauvignon, Margaret River WA **9 35**

2019 The Professor Cabernet Merlot, Frankland River WA **8 35**

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

2017 Rivers Lane Organic Shiraz, McLaren Vale SA **9.5 42**

2018 The Professor Shiraz by Alkoomi, Frankland River WA **8 35**

2019 Ferngrove Malbec, Frankland River, WA **9.5 37**

Rosé

2020 St Hubert's 'The Stag' Rosé, Vic **10.5 44**

2019 Le Chat Noir Rosé, France **9.5 40**

Stickies & Port

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

Penfolds Club Tawny Port **6**

— CY O'CONNOR VILLAGE PUB —

BREAKFAST

8AM-10:30AM
(LAST ORDERS)

Smashed avocado, poached eggs, feta cheese, tomato salsa, chimichurri, toasted seeds, rocket, sourdough *(vo) (vgo)* **21** *smoked salmon OR pork belly OR pulled brisket OR bacon +6*

Eggs your way, poached, scrambled or fried, tomato, grilled sourdough *(gfo)* **14**

Raw chopped beef tartare, avocado, poached egg, caper & dill hollandaise, charred sourdough *(gfo)* **25**

Cheese & chive waffle, poached eggs, house kimchi, rocket, hollandaise sauce *(vo)* **22**
smoked salmon OR pork belly OR pulled brisket OR bacon +6

Smoke house brekky, choice of eggs, hickory smoked chipolata, smokey meatball sugo, field mushroom, truss tomato, streaky bacon, tomato relish, potato hash, sourdough *(gfo)* **28**

Sweet corn & manchego croquette, cauliflower puree, chimichurri, rocket, pickled shallot salad, toasted seeds *(vo)* **19**

Lemon honey waffle, poached pears, mascarpone, apple & blueberry chutney, pecan crumble, salted caramel sauce **24**

SIDES

<i>Avocado</i>	6
<i>Egg</i>	3
<i>Feta</i>	4
<i>Bacon</i>	6
<i>Salmon</i>	6
<i>Smoked chipolata</i>	7
<i>Hash browns</i>	3

KIDS

(\$15 WITH JUICE)

Kids bacon, eggs & sausage

Waffles & ice cream, maple syrup & chocolate sauce

Sourdough, whipped butter & strawberry jam

— CY O'CONNOR VILLAGE PUB —

BREAKFAST

COFFEES

Locally roasted beans from Gesha Coffee Co.

Flat White/Latte/Cappuccino/Long Black/Chai Latte/Long Macchiato/Short Macchiato/Mocha/Espresso/Double Espresso/Hot Chocolate **4.5** Mug **5.5**
Takeaway sml **5.0** Takeaway large **6.0**

Iced chocolate/Iced Latte/Iced Chai **6.5**

Babycino **2.5**

Soy and almond milk available **+0.50**

ORIGIN LOOSE LEAF TEAS

English breakfast, earl grey, green, peppermint, chamomile or black chai **5**

JUICES

Freshly juiced apple or orange **8**

MILKSHAKE

Chocolate, vanilla, strawberry or spearmint **6.5**

COCKTAILS

Morning 'Berry Releaf' Martini - vodka, triple sec orange liqueur, blueberry, lime **16**

Bellini - white peach, peach liqueur, prosecco **14**

Rossini - strawberry, prosecco **14**

CY's Bloody Mary - hot & spicy blend of tomato, carrot, celery juices, worcestershire, pickle juice, franks hot sauce, celery salt & pepper, absolute citron vodka **17**

CY's Virgin Mary - hot & spicy blend of tomato, carrot, celery juices, worcestershire, pickle juice, franks hot sauce, celery salt & pepper **8**

BUBBLES BY THE GLASS

The Professor Sparkling NV, WA **8/35**

Madfish Prosecco, WA **9.5/40**

Piper-Heidsieck Brut Champagne, FRA **75**