

BEER

DRAUGHT BEER

Please ask our staff for the latest selection.

BOTTLED BEER

Boags Premium Light	5
XXXX Gold	6
Bridge Road Brewers Little Bling	7.5
Hahn Super Dry	7
Melbourne Bitter tinnie	6
Stone & Wood Pacific Ale	7.5
PACT Pale Ale	8
Stockade Duel Hoppy Lager	8.5
Young Henrys Newtowner	7.5
Bridge Road Brewers Bling IPA	8
Corona	8
Asahi	8
Peroni	7.5
Guinness	9.5

OTHERS

Brookvale Ginger Beer Tinnie	7.5
Bridge Road Brewers Cider	8
Endless Pear Scrumpy Cider	7.5

WINE

SPARKLING

Sunnycliff Estate, <i>Red Cliffs</i> , VIC	7.5/34
Pipsqueak Prosecco, <i>Yarra Valley</i> , VIC	9/42
Endless Wines, <i>King Valley</i> , VIC	9.5/45
Madame Coco Blanc de Blanc Vintage	11/55
Aude Valley, France	
Innocent Bystander 'Pink' Moscato, <i>Yarra Valley</i> , VIC	9/42

WHITE WINES

Riesling Freak No.3, <i>Clare Valley</i> , SA	9/42
Nick O'Leary Riesling, <i>Canberra</i> , ACT	11/46
Kalleske Chenin Blanc, <i>Barossa</i> , SA	9.5/44
La Prova Bianco, Pinot Grigio/Fiano/ <i>Garganega, Adelaide Hills</i> , SA	9/42
The Hipsters Sister Funky White Blend, <i>Heathcote</i> , VIC	11/50
Barrsworth SSB, <i>Riverina</i> , NSW	7.5/33
Kindred Spirits Sauvignon Blanc	8/36
<i>Marborough</i> , NZ	
Dourthe Wines 'Beau Mayne'	9/41
Sauvignon Blanc, <i>Bordeaux</i> , France	
Snake & Herring 'Tough Love' Chardonnay <i>Margaret River</i> , WA	10/46
Fish Called Wonder, Pinot Grigio <i>King Valley</i> , VIC	10/46
Le Chat Noir Pinot Gris, <i>Aude Valley</i> , France	9/40

ROSE

Lavau Rose, <i>Rhone Valley</i> , France	9/42
Nick O'Leary Rose, <i>Canberra</i> , ACT	10/47

RED WINES

Pike & Joyce Pinot Noir, <i>Adelaide Hills</i> , SA	9/41
Endless Wines Pinot Noir, <i>King Valley</i> , VIC	9.5/44
Gemstone Merlot, <i>McLaren Vale</i> , SA	8.5/39
Mallaluka Sangiovese, <i>Canberra District</i> , NSW	9/41
White Stripes, <i>Alpine Valley</i> , VIC	11/50
Elefante Tempranillo, <i>La Mancha</i> , Spain	8/36
Finca Las Moras Alma Mora Malbec, <i>San Juan</i> , Argentina	8.5/39
Torbreck GSM, <i>Barossa Valley</i> , SA	11/52
Barrsworth Shiraz Cabernet, <i>Riverina</i> , NSW	7.5/33
Parnasse Cabernet Sauvignon	8/36
<i>Languedoc</i> , France	
Parker Estate Cabernet Sauvignon, <i>Coonawarra</i> , SA	11/50
Tomfoolery 'Son of a Gun' Cabernet Sauvignon Shiraz, <i>Barossa Valley</i> , SA	12/55
The Primrose Path Shiraz, <i>McLaren Vale</i> , SA	8.5/38
Silence of the Lamb Shiraz, <i>Heathcote</i> , VIC	10/46

DESSERT WINES

Mitchell Noble Semillon 375ml <i>Clare Valley</i> , SA	8/40
Frogmore Creek lead Riesling 375ml <i>Coal River</i> , TAS	11/55

COCKTAILS

LOTUS MARTINI

zubrowka vodka, peach schnapps, cloudy apple juice and passionfruit

16

PASSIONFRUIT AND YUZU MOJITO

passionfruit, fresh lime, mint and soda

16

VIETNAMESE ESPRESSO MARTINI

vodka, kahlua, fresh espresso and sweet condensed milk

17

APEROL SPRITZ

aperol, prosecco, olives, orange and mint topped with soda

14

BERRY BLAZER

Hennessey chambord, mixed berries vanilla sugar

17

COPPER PINEAPPLE COCKTAILS

Pedlar Iced Tea

22

Pineapple & Kaffir lime Cooler

22

Pimm's Cup No1

22

BLOODY MARY'S

original

16

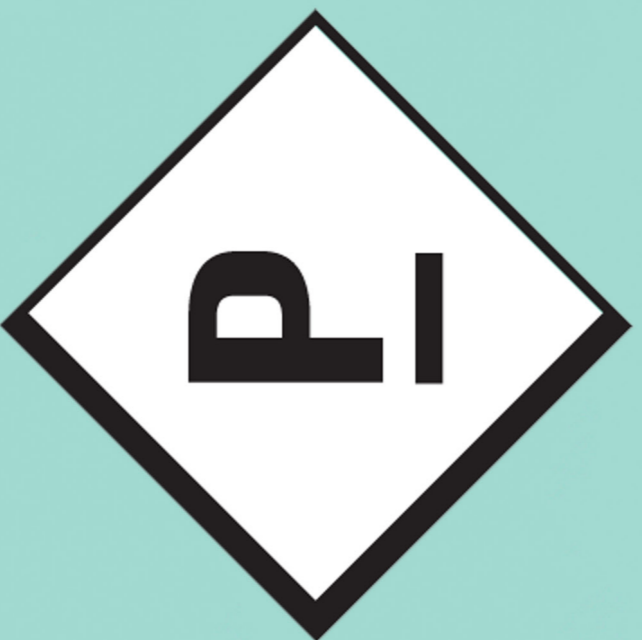
bacon overload

16

Mexican

16

DRINK



Small Plates

OYSTERS ½ doz / doz	18/32
<i>natural or kilpatrick</i>	
.....	
SPICY ONION RINGS (v)	12
<i>with chipotle mayonnaise</i>	
.....	
SHOESTRING FRIES (v)(g)	10
<i>with aioli</i>	
.....	
DEEP FRIED CALAMARI (g)	14
<i>in Szechuan spices served with lime mayonnaise</i>	
.....	
FLATBREAD (v)	13
<i>with grilled zucchini, shallots, whipped marinated feta and dried chilli</i>	
.....	
CALDERETA (g)*	17
<i>a small Spanish hotpot with prawns, squid, chorizo, capsicum, tomato sugo and smoked paprika served with sourdough and aioli</i>	
.....	
FALAFEL BOMBS (v)(g)	14
<i>sesame crusted falafel balls with green pea puree and lemon garlic dressing</i>	
.....	
PAN FRIED HALOUMI (v)(g)	16
<i>with orange, green olive, pistachio, organo and pedro ximenz glaze</i>	
.....	
CRISPY FRIED CHICKEN WINGS	15
<i>with chilli caramel, Asian herbs and fresh chilli</i>	
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TUNA TARTARE (g)	17
<i>avocado, yuzu and dashi jelly, sesame seeds and wasabi mayonnaise served with cassava crackers</i>	

THE PEDLAR

PLEASE ORDER AT THE BAR

MAINS

THAI PUMPKIN SOUP (v)(g)*	
<i>pumpkin and coconut soup with Thai spices served with grilled sourdough</i>	
	14
HONEY ROASTED PUMPKIN SALAD (v)(g)	
<i>with rocket, avocado, marinated fetta, pepitas and honey thyme dressing</i>	
	18
CONFIT DUCK SALAD (g)	
<i>with avocado, pear, sorrel, cress, crispy onions, candied pecans and sour cherry vinaigrette</i>	
	19
250g SCOTCH FILLET (g)*	
<i>with fries, garden salad and choice of mushroom or pepper sauce</i>	
	28
CHICKEN SCHNITZEL	
<i>with fries, garden salad and choice of mushroom or pepper sauce</i>	
	21
BEER BATTERED FISH	
<i>served with fries, garden salad and house tartar sauce</i>	
	19
CHEESE BURGER	
<i>beef, bacon, cheddar, onion, mustard and ketchup on a soft bun with fries</i>	
	18
CHICKEN BURGER	
<i>crispy chicken with avocado, iceberg lettuce, tomato and chipotle mayonnaise on a soft bun with fries</i>	
	18
½ kg MUSSELS (g)*	
<i>with tomato sugo, bacon, chilli, basil and white wine served with grilled sourdough</i>	
	23
BRAISED BEEF PAPPARDELLE	
<i>slow braised beef tossed with tomatoes in house made pappardelle topped with pecorino, gremolata and olive oil served with garlic bread</i>	
	24
YELLOW DUCK CURRY OR PUMPKIN CURRY (v)* (g)	
<i>with baby eggplant, bok choy, lychees and Thai herb salad served with steamed jasmine rice</i>	
	26/23
BEEF SHORT RIB (g)	
<i>with thick rice noodles, chilli caramel, pho broth and a herb salad</i>	
	26

Dessert

VANILLA BEAN BRULEE	13
<i>with toffee pear, cinnamon and almond wafer</i>	
.....	
DARK CHOCOLATE FONDANT	13
<i>with sour cherry compote and white chocolate ice-cream</i>	
.....	
CHEESE BOARD	24
<i>three varieties of cheese with fig paste and broken pane croccante</i>	

Sides

<i>garden salad</i>	7
<i>garlic bread</i>	6
<i>warm sourdough with smoked butter</i>	6
<i>pepper sauce / mushroom sauce</i>	3.5

Cold drinks

COLD PRESSED JUICES	6.5
<i>orange</i>	
<i>mixed fruit</i>	
<i>healthy green</i>	
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SMOOTHIES	7.5
<i>mixed berry and mango</i>	
<i>pineapple and passionfruit frappe</i>	
<i>banana and peanut butter</i>	
.....	
MILKSHAKES	7
<i>chocolate and coconut</i>	
<i>vanilla and chai</i>	
<i>strawberry and honeycomb</i>	
.....	
ICED COFFEE	7.5

(v) vegetarian (g) gluten free (v)* (g)* vegetarian / gluten free upon request

The Pedlar kitchen will do its best to accommodate peoples dietary requirements.