

# ARCHER'S

## TO START

### MEDITERRANEAN DIPS PLATE (V) 19

hummus, baba ghanoush, grilled flatbread, crudité

### JUNIPER CURED SALMON 23

rye croutons, celeriac remoulade, dill, seeded mustard

### EDAMAME & CHERRY TOMATO

#### BRUSCHETTA (V) 18

whipped goats curd, charred sourdough bread

### EMPANADAS 19

Mexican chicken, sumac seasoning, chimichurri

### CAESAR SALAD 24

baby cos, bacon, anchovies, croutons, boiled egg  
add chicken +8  
add smoked salmon +9

### GREEK SALAD (V, LG) 19

olives, cucumber, tomato, red onion, fetta

### CHARCUTERIE PLATTER 32

prosciutto, pastrami, salami, olives, cornichons, sourdough, guindilla

## MAIN DISH

### 200GM GRASS FED GIPPSLAND STRIPLOIN

#### STEAK 42

red wine jus, with crispy fries

### FENNEL CRUSTED LAMB SCOTCH (LG) 42

yoghurt dressing, green beans, fried curry leaves

### GRILLED HAZELDENES FREE RANGE CHICKEN

#### BREAST (LG) 38

olive, almond, cucumber and rocket salad

### PAN SEARED SUSTAINABLE OCEAN

#### BARRAMUNDI 42

green leaf salad, crispy fries, lemon, tartar sauce

### GRILLED KING OYSTER MUSHROOMS (V) 32

sherry vinaigrette, toasted seeds, nasturtiums

### GREEN PEA RISOTTO (V/LG) 19/34

pea, basil and parmesan risotto, sweet onion, white wine

## ON THE SIDE

13 EACH

### CRISPY FRIES (V)

aioli, oregano seasoning

### BABY COS SALAD (V, LG)

green goddess dressing, radish, chives

### STEAMED GREENS (V, LG)

lemon oil, flaked salt, baby herbs

## SWEETS

17 EACH

### STICKY DATE PUDDING (V)

Ice cream, caramel sauce, double cream

### VANILLA & BUTTERMILK PANNA COTTA

seasonal berries, almond biscotti

### NUTELLA CAKE

Vanilla ice cream, chocolate sauce, hazelnut, chocolate crisps

### AUSTRALIAN CHEESE PLATTER 28

Australian cheese selection, blue, brie, smoked cheddar, quince, nuts, crackers

CHILDRENS MENU AVAILABLE UPON REQUEST

V = Vegetarian / VG = Vegan / LG = Low Gluten / DF = Dairy Free / VGO = Vegan Option / LGO = Low Gluten Option

Please note all transactions will incur a surcharge of 10% on Saturdays & Sundays, 15% on public holidays. Please note all credit card payments will incur a 1.95% surcharge.

**Important Notice Regarding Food Allergies:** We are committed to serving the highest quality products made from a diverse list of ingredients that we source from our best seasonal suppliers. Given the wide selection of ingredients we use, we are unable to absolutely guarantee that any of our products are free from cross-contamination by potential allergens. We are happy to answer any questions about the menu, the ingredients we use, and dietary requirements.