

# sidro

ESTD  
2023

bar & restaurant

THE OAK & ANCHOR HOTEL  
PORT FAIRY

## CHEFS SELECTION

**CAN'T DECIDE?  
LET US DO IT FOR YOU**

**\$35 PER PERSON |  
SHARE PLATES**

**\$75 PER PERSON |  
FEASTING MENU**

**TO BE ENJOYED BY THE  
ENTIRE TABLE**

PLEASE ADVISE STAFF OF ANY  
DIETARIES + ALLERGIES  
FOLLOWING OPTIONS ON REQUEST

## SMALLER

### OLIVES

marinated mt zero olives

### DIP & FLAT BREAD

chickpea labne, sumac, za'atar, flat bread

### POTATO FRIES

potato fries, smokey salt, aioli | df

### ARANCINI

spinach + pumpkin, adobo (3 of)

### FRIED SQUID

salt + pepper squid, chermoula | gf, df

### SARDINES

tinned la narval spicy tomato sardines, sourdough | gf

### DUCK PATE

great ocean road duck pate, prune jam | gf

### GRILLED HALOUMI


pickled beetroot, honey, hazelnut | gf

### CHEESE PLATE

selection of local + imported cheeses, lavosh, quince

### CURED MEATS + SOURDOUGH

 venison salami, cornichons

 beef bresola, mustard cauliflower

## LARGER

### ROASTED PUMPKIN

za a tar roasted pumpkin, salsa verde, grain salad | v **\$32**

### CHICKEN SCHNITZEL

slaw, fries | df **\$32**

### BEEF CHEEK

chimmi-churri, pickled onion, champ mash | gf **\$42**

### MARKET FISH

please ask our staff for todays offering **MARKET PRICE**

### PORK BELLY

fennel + apple salad | gf **\$36**

## FOR TWO TO SHARE

### SLOW COOKED LAMB SHOULDER **\$68**

hommus, lemon, herbs | gf

### ROAST CHICKEN **\$60**

romesco, salsa verde | gf

### BEEF BRISKET **\$64**

chimmi churri, pickled onion | gf, df

## SIDES

### CAN BE SHARED BETWEEN TWO

### CHAMP MASH | gf **\$12**

### POTATO FRIES, AIOLI | df **\$11**

### CABBAGE & FETTA SALAD | gf **\$13**

### GRAIN SALAD **\$14**

quinoa, freekah, currents | df

### ICEBERG SALAD **\$12**

mustard, lemon, herbs | gf, df