

# sidro

ESTD  
2023

bar & restaurant

THE OAK & ANCHOR HOTEL  
PORT FAIRY

## CHEFS SELECTION

CAN'T DECIDE?

LET US DO IT FOR YOU

FEASTING MENU

TWO COURSE |

\$55 PER PERSON

THREE COURSE |

\$75 PER PERSON

TO BE ENJOYED BY THE ENTIRE  
TABLE

PLEASE ADVISE STAFF OF ANY  
DIETARIES + ALLERGIES

FOLLOWING OPTIONS ON REQUEST  
GF | DF

## SMALLER

### STONE BAKED SOURDOUGH

salted butter

### OLIVES

marinated mt zero olives

### DIP & FLAT BREAD

chickpea labne, sumac, za'atar, flat bread

### SOUP

lamb, tuscan bean

### POTATO FRIES

potato fries, smokey salt, aioli | df

### ARANCINI

mushroom, parmesan (2 of)

### FRIED SQUID

salt + pepper squid, chermoula | df

### TINNED SARDINES

chilli oil, toasted sourdough

### GRILLED HALOUMI

pickled beetroot, honey, hazelnut | gf

### CHEESE PLATE

selection of local + imported cheeses, lavosh, quince

### PORK CAPOCOLLO

mustard cauliflower, sourdough

### SERRANO HAM

cornichons, stone baked sourdough

## LARGER

### SPINACH & FETA RAVIOLI

roasted pumpkin, pepitas | v

\$34

\$6

### 1/2 ROAST CHICKEN

romesco, salsa verde

\$35

\$8

### BEEF CHEEK

chimmi-churri, pickled onion, broccoli cream

\$42

\$14

### MARKET FISH

please ask our staff for todays offering

MARKET  
PRICE

\$16

### PORK BELLY

braised mt zero lentils | gf

\$38

\$11

### CONFIT DUCK LEG

pomegranate, walnut, pear, herb salad

\$34

\$11

## FOR TWO TO SHARE

\$16

### BEEF BRISKET

chimmi churri, pickled onion

\$64

\$16

### SLOW COOKED LAMB SHOULDER

hommus, salsa verde, lemon

\$72

\$18

## SIDES

\$27

CAN BE SHARED BETWEEN TWO

### CHAMP MASH | gf

crushed chats, spring onion, butter

\$12

\$22

### POTATO FRIES | df

aioli, smokey salt

\$11

\$22

### GRAIN SALAD

quinoa, freekah, currents | df

\$14

### ICEBERG SALAD

feta, dukkah

\$12

### BROCCOLINI

lemon, herbs, pepitas

\$12

20% PUBLIC HOLIDAY SURCHARGE APPLIES  
CARD PAYMENT SURCHARGE APPLIES

ACCURATE AS OF 10/072024