



HERD

BAR & GRILL

Grazing

Leek & cheese croquettes, sauce gribiche / each v	5
Piquillo peppers, goats curd (2) v gf	12
Green sicilian olives, white anchovies gf	10
Marinated W.A. octopus, tomato gf	18
Grazing plate - <i>A taste of above</i>	30
Pacific oysters, mignonettes, lemon / each gf	5
Roasted macadamia, cashews, almonds v gf vg	8
Pumpkin & parmesan arancini (2) v	10
La Boqueria chorizo, charred tomato, cathedral ranges honey gf	15
Popcorn chicken, palm sugar, lime, coriander	15
Eggplant chips, aioli v	15
De Palma bresaola, zucchini pickle, Rikkis Bikkis	16
De Palma Norcia salami, zucchini pickle, Rikkis Bikkis	14

Cheese

Yarra Valley Dairy, Hubert's - washed rind cow's milk	10
Stone & Crow, Joe Crow - semi hard cow's milk	10
Milawa Blue - semi-soft interior, buttery characteristics	10
A taste of above	28

Burgers

<i>Served with shoestring fries - gf available (2)</i>	25
Herd - Angus beef, cheese, cucumber pickle, oak leaf, red onion, herd burger sauce	
Add bacon \$5	
Persian - Haloumi, zucchini pickle, onion, beetroot, herbs v	
Japanese - Edamame, carrot & cashew pattie, cos, radish, red onion v vg	
Thai - Soy marinated chicken, pickled carrot, cucumber, sriracha mayo	

Sides

Leaf salad - lettuce, witlof, chives v vg	
Seasonal greens, roasted almond v vg	
Handcut chips, aioli v	
Fries v	

Mains

Grass fed beef sourced from Viande farms - Yarra Glen	
<i>Eye fillet 200gr - Scotch fillet 200gr - Rump 250gr</i>	
Served with hand cut chips, pickles shallots, cress & cafe de paris butter gf	45
Slow cooked lamb shoulder, harissa, parsnip mash gf	36
Steamed murray cod, bok choy, lemongrass, lime, jasmine rice gf	38
Crab, avocado & coconut salad, red chilli, coriander, mint, peanuts gf	28
Coconut steamed pumpkin, bean shoots, ginger, lemongrass v vg gf	30
Jasmine rice	4

Kids (16 & under)

Chicken & chips	10
Fish & chips	10
Cheeseburger & chips	12
Vanilla ice cream, choc sauce	6

Dessert

Chocolate soufflé, salted caramel sauce, vanilla bean ice cream gf	18
Honey pannacotta, quince, black rice gf	15
Apple & berry crumble, cream gf	15
Add bacon \$2	
House made sorbet (2) vg gf	10
Four pillars gin & chocolate truffles / each gf	4

Please notify staff of any dietary requirements as some dishes can be modified. However, we cannot guarantee a total absence of traces of allergens.

Lunch - Saturday to Sunday midday - 3pm Dinner - 7 nights a week from 5pm.
 Licensed till 1am Friday & Saturday
 Surcharge - 10% Sunday's - 15% public holidays. No split bills