

THE SHEAF

MON – THUR | 12 - 3 & 6 - 9.30

FRI – SUN | 12 - 9.30

PLEASE SEE BOARD
FOR TODAY'S SPECIALS

www.thesheaf.com.au

 [the_sheaf](https://www.instagram.com/the_sheaf)

 [thesheafdb](https://www.facebook.com/thesheafdb)

STARTERS

STUFFED ZUCCHINI FLOWERS | 16
goats cheese, basil, tomato (v)

SALT & PEPPER SQUID | 16
nahm jim

BLACK KINGFISH CRUDO | 18
ruby grapefruit, watermelon, black sesame (g)

CRISPY FRIED CHICKEN | 16
jalapeno mayo

PIZZA

MARGHERITA PIZZA | 20
tomato, basil, mozzarella (v)

PRAWN PIZZA | 23
fennel, chilli, preserved lemon

PROSCIUTTO PIZZA | 22
rocket, reggiano, balsamic

GLUTEN FREE BASE | 2

SIDES

GARDEN SALAD | 7 (v, g)

GREEN BEANS | 9
preserved lemon, almonds (v, g)

GARLIC BREAD | 6
parmesan (v)

FAT CHIPS | 8
aioli

SALADS

ROASTED BEETROOT SALAD | 19
spiced cauliflower, chard, walnuts, horseradish, merlot dressing (v, g)

ALASKAN KING CRAB SALAD | 22
baby cos, fennel, avocado, croutons, chipotle

SMOKED CHICKEN SALAD | 20
shaved zucchini, radicchio, avocado, grain mustard (g)

All of our menus contain allergens and are prepared in a kitchen by chefs that handle nuts, gluten, shellfish and dairy products etc. Whilst all reasonable steps are taken to accommodate guests dietary needs, we cannot guarantee our food will be allergen free.

MAINS

PRAWN LINGUINE | 26
chilli, garlic, rocket, lemon

GRILLED TUNA NICOISE | 28
kipflers, green beans, hen's egg, cherry tomato, anchovy (g)

BEER BATTERED FLATHEAD | 26
chips, tartare

GRILLED CHICKEN BURGER | 20
slaw, avocado, bacon, chipotle mayonnaise, chips

SHEAF WAGYU BURGER | 20
lettuce, tomato, cheese, relish, pickle, aioli, chips

GRILL

GRASS FED SCOTCH FILLET
300G | 38

GRAIN FED RIB ON THE BONE
350G | 34

GRAIN FED SIRLOIN 250G | 29

HOUSE CONDIMENTS
tarragon mustard / horseradish / salsa verde

FREE RANGE HALF CHICKEN | 29
silverbeet slaw, parmesan, romesco (g)

FREE RANGE PORK CUTLET
300G | 30
red oak, split beans, apple, witlof, wholegrain mustard (g)

all steaks come with shoestring fries, baby cos, red wine jus (g)

DESSERT

RHUBARB & PEAR CRUMBLE | 12
walnut, buttermilk sorbet (v)

CHOC FUDGE BROWNIE | 12
salted caramel ice cream, toasted marshmallow, fudge sauce (v)

TEA & COFFEE

TEA | 4
english breakfast, earl grey & peppermint tea

COFFEE | 3.5
"Killerbee" by Single O

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BUBBLES

NV Leftbank Brut <i>South Australia</i>	9	36
NV Chandon Brut <i>Yarra Valley VIC</i>	12.5	55
NV Santa & D'Sas Prosecco <i>King Valley VIC</i>	11	49
NV Dominique Portet LD Brut Rosé <i>Yarra Valley VIC</i>	-	65
NV Veuve Clicquot <i>Champagne FRA</i>	25	130
NV Taittinger <i>Champagne FRA</i>	-	140
02 House of Arras EJ Carr LD <i>Tasmania</i>	-	250

WHITES

09 Zeppelin Cellar Aged Riesling <i>Eden Valley SA</i>	12	55
14 Castelli Estate Riesling <i>Great Southern WA</i>	10	44
16 Flaxman Riesling <i>Eden Valley SA</i>	-	62
15 Maxwell Wines 'Little Demon' Verdelho <i>McLaren Vale SA</i>	11	46
15 Leftbank Pinot Grigio <i>Victoria</i>	9	36
16 Pikes Luccio Pinot Grigio <i>Clare Valley SA</i>	11	46
15 Henschke Lenswood Pinot Gris <i>Adelaide Hills SA</i>	-	72
15 First Ridge Vermentino <i>Mudgee NSW</i>	10	42
15 Rightbank Sauvignon Blanc Semillon <i>Margaret River WA</i>	9.5	38
09 Mount Pleasant 'Elizabeth' Semillon <i>Hunter Valley NSW</i>	12	55
15 Leftbank Sauvignon Blanc <i>Multi Regional VIC</i>	9	36
16 Mount Vernon Sauvignon Blanc <i>Marlborough NZ</i>	12	55
12 Printhe MCC Sauvignon Blanc <i>Orange NSW</i>	-	54
15 Rightbank Chardonnay <i>Orange NSW</i>	9.5	38
12 Coppabella 'The Crest' Chardonnay <i>Tumbarumba NSW</i>	12	48
15 Voyager Estate 'Girt by Sea' Chardonnay <i>Margaret River WA</i>	-	60
15 L'Atelier Petit Chablis <i>Burgundy FRA</i>	-	66

COCKTAILS



ROSÉ

14 East Sangiovese Rosé <i>King Valley VIC</i>	9.5 38
15 Logan 'Clementine' Rosé <i>Orange NSW</i>	12 46
15 Les Trois Rose <i>Provence FRA</i>	11 42

REDS

15 Rightbank Pinot Noir <i>Tumbarumba NSW</i>	9.5 38
14 Joseph Chromy 'Pepik' Pinot Noir <i>Launceston TAS</i>	- 58
15 Cake Wines Pinot Noir <i>Adelaide Hills SA</i>	11 46
16 Unico Zelo 'Truffle Hound' Nebbiolo <i>Clare Valley SA</i>	11 44
15 Mr Mick NOVO Sangiovese <i>Clare Valley SA</i>	10 40
14 Hewitson 'Miss Harry' GSM <i>Barossa Valley SA</i>	12 50
13 Hesketh 'Small Parcels' Tempranillo <i>Barossa Valley SA</i>	12 48
13 Heartland Dolcetto Lagrein <i>Langhorne Creek SA</i>	11 46
13 La La Land Malbec <i>Victoria</i>	11 46
14 Rightbank Merlot <i>King Valley VIC</i>	9.5 38
15 Leftbank Cabernet Merlot <i>Victoria</i>	9 36
14 Cape Jaffa Cabernet Sauvignon <i>Limestone Coast SA</i>	11 46
14 Leftbank Shiraz <i>Mudgee NSW</i>	9 36
16 Krinklewood Wild Shiraz <i>Hunter Valley NSW</i>	11 46
13 Cape Mentelle Shiraz <i>Margaret River WA</i>	- 75

CUCUMBER & TONIC | 16
Hendricks gin, St Germain, pink grapefruit, cucumber

WILD ROSÉ SPRITZ | 16
Regal Rogue wild rosé, mint, fresh grapefruit, strawberry, soda

GARDEN COLLINS | 18
Belvedere vodka, Lillet Blanc, lemon, falernum, soda

SOUTHSIDE ROYALE | 18
Westwinds Sabre gin, lime, mint, sugar, prosecco

KIAORA COSMO | 18
Beefeater Gin, Cointreau, Strawberry, Basil, Cranberry

POPCORN PALOMA | 18
Popcorn infused tequila, lime, vanilla, grapefruit soda,

TRADER VIC'S MAI TAI | 18
Havana Club especial, Cointreau, almond, lime, dehydrated pineapple

SALTED CARAMEL COLADA | 19
Havana Club especial, sorbet, pineapple, lime, salted caramel

Classic cocktails available upon request

SHARED COCKTAILS



PIMMS BLING
Pimms, Beefeater gin, strawberry, cucumber, mint, citrus, lemonade, ginger ale

QUEEN OF TARTS
Absolut vodka, peach, pink moscato, mint, passionfruit, citrus, soda

Serves 3-4