

## ENTRÉE

Pane di Casa, cultured butter	7.5
Baked oysters, seaweed butter, furikake	7 EACH
Mt Zero olives - warm	10
Beetroot hummus, flat bread	13
Chorizo croquettes, aioli	14
Golden eggplant chips, parmesan, truffle mayonnaise	14
Saltbush lamb empanadas, cumin and lemon mayo	15
WA ½ shelled scallops, turmeric butter, fried curry leaf	16
Cured meats – today's selection	19
Goldensquid, spiced aioli, lemon	23
Burrata, freekeh, coriander, pomegranate, walnuts	27
Chargrilled Tiger prawns, Tobiko, lemon, garlic, herb butter	29

## SIDES

Shoestring fries	12
Tote garden salad, Sherry vinaigrette	12
Gnocchi alla Romana, parmesan cheese	12
Paris mash	12
Sauteed rainbow chard, lemon & confit garlic	12

FOR ANY FUNCTION OR ENQUIRIES PLEASE EMAIL  
US AT [EVENTS@TOTEBARANDDINING.COM.AU](mailto:EVENTS@TOTEBARANDDINING.COM.AU)

DISCOVER WHAT'S ON AT [WWW.TOTEBARANDDINING.COM.AU](http://WWW.TOTEBARANDDINING.COM.AU)

*Please inform our friendly staff of any dietary requirements. While we will endeavour to accommodate different dietary requirements, we cannot guarantee allergy-free meals due to the potential of trace allergens in the working environment And supplied ingredients. Dishes may contain traces of nuts.*

## MAIN

Double cheeseburger, bread and butter pickle, fries	25
Cauliflower pithivier, harissa cauliflower puree	28
Lasagna, Black Angus Bolognese, scamorza bianca, basil	30
Tote crispy Chicken burger, bang bang slaw, fries	30
Chickpea gnocchi, pumpkin puree, pepita seeds roasted butter squash, feta	35
Roast ½ free range chicken, gnocchi alla romana rainbow chard, jus gras	38
Wimmera duck breast, cream fraiche, autumn beans prune gastrique, red wine jus	38
Crispy skinned King Salmon, fennel & red pepper escabeche	47
Prawns, spaghetti, basil, tomato, chili oil, garlic	MP

## FROM THE GRILL

Meat sourced and aged by Vics Meats

Steak frites 200g, black garlic butter	37
300g + Foie Gras butter	MP
600g + Foie Gras butter	MP
1kg Tomahawk + fries, Tote garden salad Mixed Mustards, (only available for pre-order)	MP

## KIDS MENU

Cheeseburger, fries	15
Spaghetti, Napoli, parmesan	15
Minute steak, fries, mixed salad	15
Fish and chips	15
Vanilla ice cream	8
Ice cream sandwich	10

1.5% SURCHARGE APPLIES TO ALL CARD PAYMENTS  
10% SURCHARGE APPLIES TO ALL PUBLIC HOLIDAYS



## DESSERT

Sticky date pudding, caramel sauce, vanilla gelato	15
Chocolate bavarois, chocolate jaffle Crispy orange	15
Pear frangipane tartlet, double cream	15
Vanilla Ice Cream	8
Affogato	12
Affogato with liquor (Frangelico or Amaretto)	16

## COFFEES by Five Senses

White	5
Black	5
Iced Coffee	5
Iced Coffee W/ Ice Cream	8
Iced Chocolate	5
Iced Chocolate W/ Ice Cream	8
Hot Chocolate	5
Chai	5
Milk (Oat, Almond, Soy)	0.5
Decaf	0.5

## TEA SELECTION by Tea Tonic

Peppermint	All 5
Chamomile	
English Breakfast	
Glew (Ginger, Lemongrass, White Tea)	
French Earl Grey	
Green Tea	

## COCKTAILS

White Russian Vodka, Kahlua, Cream	18
Espresso Martini Vodka, Espresso, Kahlua	22
Black Russian Vodka, Kahlua	18
Grasshopper Creme De Menthe, Crème de Cacao, Cream	18

## SWEET WINES

2017 Penfold's Late Harvest Viognier	SA	14
NV Penfold's Father 10yo Grand Tawny	SA	16
NV Penfold's Grandfather 20yo Rare Tawny	SA	25
NV Saltram Mr Pickwick's Particular Tawny	SA	15
NV Valdespino Pedro Ximénez El Candado	SPA	14

## DIGESTIFS

Amaro Montenegro	11
Amaro Averna	11
Ouzo 12	10
Mini Ouzo	12
Yeni Raki 1937 Ouzo	12
Fernet Branca	12
Jägermeister	12
Sambuca Galliano Black / White / Vanilla	12
Disaronno Amaretto	10
Frangelico	10
Kahlua	10
Baileys	10
Villa Massa Limoncello	12

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