

FANCY A DRINK?



COCKTAILS

WILD FLOWER 18
GIN, VIOLET, LYCHEE, LEMON

TROPICAL SPRITZ 18
TEQUILA, ROSE, HIBISCUS, LEMON

FRENCH MARTINI 18
VODKA, CHAMBORD, PINEAPPLE

MARGARITA 18
TEQUILA, COINTREAU, LIME,

CHEEKY OASIS 18
GIN, BLUE CURACAO, PEACH

SPRITZ

GIN, LEMON & ELDERFLOWER 14
ROSÉ & STRAWBERRY 14

APEROL 14

BEER ON TAP

SAPPORO PREMIUM BEER (330ml) 10

LITTLE SMITH IPA (360ml) 8

AKASHA CANADA BAY XPA (360ml) 9

CARLTON DRAUGHT (360ml) 7.5

ESTRELLA DAMN (330ml) 9.5

WINE BY THE GLASS

SPARKLING

BEAUMONT SPARKLING 9

2015 MANDALA BLANC DE BLANCS 14

DA LUCA PROSECCO NV 12

POMMERY BRUT ROYAL CHAMPAGNE NV (REIMS, CHAMPAGNE) 20

WHITE

2019 PALADINO PINOT GRIGIO 12

2018 BEAUMONT SEM SAUV BLANC 9

2018 DUSKY SOUNDS SAUV BLANC 13

2018 WICKS ESTATE CHARDONNAY 12

ROSÉ

2019 LA VIEILLE FERME ROSÉ 12

RED

2018 MERLI PINOT NOIR 14

2018 BEAUMONT SHIRAZ 9

2018 TAIT 'BALL BUSTER' SHIRAZ 14

2017 HEARTLAND CAB SAV 10

BROWN COW

— HAMPTON —

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382 HAMPTON ST, HAMPTON 3188 | BROWNCOW.COM.AU

BROWN COW

— HAMPTON —

2 Courses \$55pp | 3 Courses \$65pp

STARTERS

BEEF CARPACCIO W. CELERIAC REMOULADE, ENDIVES & TRUFFLE OIL (v)

SALMON & MACARONI CROQUETTES W. PARMESAN & ROCKET SALAD

SPICY FRIED CHICKEN STRIPS W. RANCH DRESSING

ZUCCHINI FRITES W. ROAST PEPPER ROMESCO & SALTED ALMOND CRUMB

BEER BATTERED HONEY & SESAME PRAWN SKEWERS

CRISPY CALAMARI W. CHIPOTLE AIOLI

HEIRLOOM TOMATOES W. GOATS CHEESE, OLIVE CRUMB PARMESAN CRISP
& BALSAMIC REDUCTION

OR

Flatbread to share between 2 people

TOMATO, MOZZARELLA & CRISPY BASIL (v)

ROAST PUMPKIN, PESTO, OLIVES, KALE
& RICOTTA (v)

CHORIZO SAUSAGE, ROAST PEPPERS & PERSIAN FETA

ROAST LAMB, PUMPKIN, GOATS CHEESE & HARISSA YOGHURT

(vg) vegan (v) vegetarian (gf) gluten friendly (gfa) gluten friendly available

MAINS

COCONUT RED CURRY BROTH W. CRISPY TOFU, SNOW PEAS,
ROAST PUMPKIN & THAI BASIL (v) (vg) (gf)

TRUFFLE PORTOBELLO MUSHROOM RISOTTO W. BABY SPINACH
& GRANA PADANO PARMESAN

CRISPY SKIN BARRAMUNDI W. SEAFOOD BOUILLABAISSÉ, ROAST TOMATO,
CONFIT KIPFLERS ROAST FENNEL & BABY BOK CHOY (gf)

SEAFOOD LINGUINE W. CHILLI, GARLIC, PRAWNS, CRAB, CALAMARI,
CHERRY TOMATO, OLIVE OIL & WHITE WINE

HONEY & THYME CHICKEN BREAST W. PUMPKIN PUREE, ROAST CARROTS,
BABY PEAS & TOASTED ALMONDS (gf)

TWICE COOKED PORK BELLY W. CELERIAC CREAM, ROAST FENNEL,
APPLE, CRACKLING & PORT JUS (gf)

SLOW COOKED BEEF CHEEK W. CAULIFLOWER PUREE, BABY CARROTS,
FRENCH BEANS & MUSHROOM JUS

HAND MADE POTATO GNOCCHI W. LAMB RAGU & MANCHEGO

ADD A SIDE - (French Fries / Rocket Salad / Green Vegetables) +8

DESSERT

VANILLA CRÈME BRULÉE (gf)

BAKED MERINGUE W. LEMON CURD, BERRIES, FRANGELICO CREAM
& TOASTED HAZELNUT

DARK CHOCOLATE FONDANT W. SALTED CARAMEL ICE-CREAM
& CHOCOLATE POPPING CANDY

CHEESE PLATE W. ACCOMPANIMENTS
Choice of 2 (BRIE, CHEDDAR, BLUE, WASHED RIND)