

ENTRÉE/SHARES

| | |
|--|--------|
| GARLIC BREAD (V) | 8.9 |
| MELT BEEF WAGYU CHEESEBURGER SLIDERS (3) | 18.5 |
| SPICY BUFFALO WINGS AIOLI | 14.5 |
| SALT + PEPPER CHILLI SQUID (GF) AIOLI | 15.5 |
| OYSTERS KILPATRICK (MIN 4) | 3.9 EA |
| SOUP OF THE DAY SEE SPECIALS | M.P |
| PUMPKIN AND FETA ARANCHINI (V) CHIPTOLE MAYO | 13.9 |
| HOT CHIPS + GRAVIES | 10.9 |
| SEASONED POTATO WEDGES (V) SOUR CREAM, SWEET CHILLI | 10.9 |

SHARE BOARDS

| | |
|--|------|
| MELT BEEF + HAWTHORNDEN LAMB TASTING PLATE FOR TWO - SEE SPECIALS | MP |
| MELT BRESOLA CHORIZO FRESH BREAD BOCCONCINI, OLIVES, DIP, TOMATO | 24.5 |
| THREE DIPS, GRILLED CHORIZO, TURKISH BREAD | 16.5 |
| + FETA | 2.5 |
| + OLIVES | 2.2 |
| + EXTRA CHORIZO | 5.5 |
| + EXTRA BREAD | 3.5 |

MAIN PLATES

| | |
|--|------|
| SEAFOOD CHOWDER GRILLED BREAD | 24.5 |
| SALT + PEPPER CHILLI SQUID, CHIPS, SALAD, AIOLI | 25.9 |
| BBQ PORK RIBS BEER BATTERED FRIES, HOUSE SLAW | 36.9 |
| CHICKEN PARMIGIANA CHIPS, SALAD | 28.9 |
| CRISPY BUTTERMILK CHICKEN BURGER BACON, SWISS CHEESE, RED ONION, BEETROOT, TOMATO, CHIPOTLE MAYO | 22.5 |
| ROASTED VEGETABLE + GOAT'S CHEESE TART CARAMELISED BEETROOT SALAD (V) | 24.5 |
| WA FISH + CHIPS (GRILLED AVAIL) BERR BATTER, SALAD, TARTARE | 26.5 |
| GRILLED FISH OF THE DAY (GF) SEE SPECIALS | MP |
| LINGUINI MARINARA WA PRAWNS, SCALLOPS, FISH, SQUID TOMATO + BASIL SAUCE | 26.5 |

MON-THURS MEAL DEALS

| | |
|--|----|
| FEATURING COMPLIMENTARY BEER OR HOUSE WINE (SEE SPECIALS) | 25 |
|--|----|

OUR BEEF + LAMB

| | |
|--|-------------|
| MELT BEEF STEAKS (GFA): SEE SPECIALS + SURF N TURF | MP 9.9 |
| MELT BEEF STEAK SANDWICH (GFA) CHEESE, CRISPY ONIONS, RELISH, SALAD, CHIPS + BACON | 24.5 2.2 |
| + EGG | 2.2 |
| MELT BEEF WAGYU BURGER + CHIPS (GFA) MUSTARD AIOLI, CHEESE, RELISH, CRISPY ONIONS, SALAD | 22.9 |
| + EXTRA PATTIE | 6.9 |
| + BACON | 2.2 |
| + EGG | 2.2 |
| MELT BEEF BANGERS + MASH MASH, GREENS, PEPPER SAUCE | 27.5 |
| MELT BEEF + HAWTHORNDEN LAMB TASTING PLATE FOR TWO - SEE SPECIALS | MP |
| MELT BEEF CURRY (GFA) RICE, CUMIN PAPPADUMS, RAITA | 24.9 |
| MELT BEEF KEBABS (6) (GF) SATAY SAUCE, COCONUT RICE, CHILLI SAMBAL ASIAN-STYLE SLAW | 26.5 |
| PIE OF THE DAY (SEE SPECIALS) | MP |
| MELT BEEF VEAL PARMIGIANA CHIPS, SALAD | 23.5 |
| HAWTHORNDEN LAMB (SEE SPECIALS) | MP |

PIZZA

| | |
|--|------|
| MELT BEEF MEAT LOVERS BBQ SAUCE, CHORIZO, BRISKET, GROUND BEEF, BACON | 22.5 |
| CRUDAIOLA TOMATO, OLIVE OIL, BUFFALO MOZZARELLA, ROCKET | 18.9 |

SIDES

| | |
|--------------------|-----|
| GARDEN SALAD (GF) | 5.9 |
| GREEK SALAD (GF) | 7.5 |
| HOUSE SLAW (GF) | 4.9 |
| GREEN VEGES (GF) | 7.9 |
| CHIPS OR WEDGES | 5.5 |
| MASHED POTATO (GF) | 5.5 |

DESSERTS

| | |
|--|------|
| YOGHURT AND HONEY PANNACOTTA RASPBERRY COULIS, STRAWBERRIES | 9.5 |
| STICKY DATE PUDDING BUTTERSCOTCH SAUCE, VANILLA BEAN ICECREAM | 12.5 |
| WARM APPLE PIE BRANDY ANGLAISE, ICE-CREAM | 14.5 |
| CHEESE, BLUE, SOFT, HARD ACCOMPANIMENTS, CRACKERS | 24.9 |

HYBLA
— T A V E R N —

SORRY NO ITEMISED BILLING

BEER / CIDER on tap

| | |
|---|--------|
| 425ml Schooners or 1140ml Jugs only | |
| Little Creatures Pale Ale WA 5.2% | 9.5/23 |
| Swan Draught Lager WA 4.5% | 8/I8 |
| Hahn 'Super-Dry' Lager NSW 4.6% | 9/20 |
| James Squire '150 Lashes' Pale Ale NSW 4.2% | 9.5/23 |
| Roger's Beer Amber Ale WA 3.8% | 9/2I |
| James Squire 'Orchard Crush' Apple Cider 5% | 9.5/23 |

CIDER in pack

| | |
|--|---|
| James Squires Orchard Crush Pear, AUS 5% | 9 |
|--|---|

BEER in pack

| | |
|--|-----|
| Cascade Light, Tasmania 2.8% | 5 |
| Hahn Super-Dry 3.5, NSW 3.5% | 5.5 |
| Boston 'The Right' Nut Brown, Denmark 5.7% | 9 |
| Boston 'Boondie' Rye Pale, Denmark 5% | 9 |
| Matso's Mango Beer, Broome, WA 4.5% | 8.5 |
| Corona 355ml, Mexico 4.5% | 8 |
| Coopers Pale Long Neck 750ml, SA 4.7% | I2 |
| Colonial Small Ale 3.5% | 7 |
| Colonial Kolsch 4.8% | 8 |
| Melbourne Bitter Long Neck 4.8% | IO |
| Nail Oatmeal Stout 6% | 9 |

GINGER BEER in pack

| | |
|-----------------------------------|----|
| Boston 'Tingletop' Ginger Beer 3% | IO |
|-----------------------------------|----|

WILSONS BREWING COMPANY

We are now proudly stocking handcrafted beers from Wilson Brewing Company, a family owned and operated five barrel craft brewery, located right here in Albany.

| | |
|-------------------------------------|---|
| Lighthouse 'Session Ale' 3.5% | 7 |
| Lost Sailor 'Albany Dark Ale' 5.3% | 7 |
| Stiff Mast 'Albany Bitter' 5.2% | 7 |
| Rough Seas 'Albany Pale Ale' 5.8% | 7 |
| Figurehead 'Albany Blonde Ale' 4.9% | 7 |

SPARKLING WINE

| | |
|--|--------|
| NV Azahara Multi-regional | 9/35 |
| NV West Cape Howe Moscato (sweet) Multi-regional | 8.5/33 |

WHITE WINE

| | |
|--|--------|
| 20I6 Rocky Gully Riesling by "Frankland Estate Frankland River, WA | 9/53 |
| 20I6 Snake + Herring "Bizarre Love Triangle" Riesling / Pinot Gris / Gewurtztraminer Frankland River, WA | IO/48 |
| 20I6 Dalzotto Pinot Grigio King Valley, Victoria | 9.5/45 |
| 20I6 "The Sun" by Castelli Sauvignon Blanc Pemberton, Margaret River, WA | 8/28 |

| | |
|--|------|
| 20I6 Professor White by Alkoomi SSB Frankland River, Great Southern WA | 8/30 |
|--|------|

| | |
|---|-------|
| 20I6 Willow Bridge GI-I0 Chardonnay Geographe, WA | IO/48 |
|---|-------|

ROSE WINE

| | |
|--|------|
| 20I6 3 Drops Shiraz Nebbiolo Rose Mt Barker WA | 9/35 |
|--|------|

RED WINE

| | |
|---|--------|
| 20I6 Plantagenet "Three Lions" Pinot Noir Great Southern, Western Australia | 9.5/45 |
|---|--------|

| | |
|---|------|
| 20I3 Professor Red by Alkoomi Shiraz Frankland River, Great Southern WA | 8/30 |
|---|------|

| | |
|--|--------|
| 20I4 Nannup Ridge Cabernet Merlot Nannup, WA | 9.5/43 |
|--|--------|

| | |
|---|------|
| 20I4 Willoughby Park Cabernet Sauvignon Denmark, Great Southern, WA | 9/40 |
|---|------|

| | |
|---|-------|
| 20I2 Lange's Shiraz Frankland River, WA | IO/49 |
|---|-------|

FEATURE WINE

20I2 Lange's Shiraz
Frankland River, WA

From 20 year old vines and classy winemaking comes a wine which is drinking superbly; aged dark fruits and spice are brought together by long, lingering fine tannins, pluggable

IO/49

PLEASE ASK STAFF FOR OUR FULL WINE LIST + COCKTAIL MENU

