

THE  
CRICKETERS  
— PORT MELBOURNE —

SMALLER	GARLIC BREAD	\$12	MAINS	CHICKEN SCHNITZEL	\$30
	SOUP OF THE DAY	\$16		w/ Housemade Slaw, Chicken Gravy, Chips	
	W/ Toasted Sourdough			ROASTED PORK BELLY	\$36
	TRUFFLE ARANCINI (V)	\$15		W/ Braised Shallots, Apricot Puree, Hazelnuts, Herb Salad, Apple Jus	
	W/ Pea, Truffle, Pumpkin Dip & Petit Herbs			CRISPY SKINNED SALMON FILLET	\$37
CUMBERLAND SAUSAGE SCOTCH EGG	\$14	w/ Herb Crushed Potatoes, Broad Beans, Peas, Balsamic & Herb Dressing			
Truffle Mayonnaise, Petit Herbs		BEER BATTERED FISH & CHIPS		\$28	
CHEESE BURGER SPRING ROLLS	\$13	Barramundi w/ Garden Salad, House Made Tartare, Mushy Peas			
Beef Pattie, American Cheese, Pickles, Onion, Spicy Tomato Ketchup		BEEF RAGU RIGATONI		\$33	
CHARCUTERIE BOARD	\$35	12 Hour Beef Ragu, Aged Parmesan, Parsley, Rigatoni Pasta			
A House Selection of 3 Cured Meats w/ Pickles, Grissini		POSH PARMA	\$33		
MEXICAN CHILLI CHICKEN WINGS	\$15	Crumbed Chicken w/ Napoli, Cured Ham, Fior di Latte, Housemade Slaw, Chips			
w/ Celery & Ranch Dipping Sauce		CAULIFLOWER STEAK (V)	\$28		
PUMPKIN HUMMUS & ARTISAN FOCCACIA (V)	\$16	Harissa Glazed Cauliflower, Cauliflower Puree, Chickpeas, Spinach, Gremolata			
Lemon Zest, Cold-Pressed Olive Oil, Toasted Nuts, Mint Julienne		FALAFEL SALAD (V)	\$28		
CHIPS	\$11	Crisp Falafel, Cherry Tomatoes, Baby Cucumber, Hummus, Avocado, Mixed Nuts			
w/ Aioli		Add:Fried Halloumi or Chicken Tenders	\$4		
CORN COBS (V)	\$12				
Lime Mayo, Cheese, Pepita, Coriander, Paprika Spice					
TRUFFLED MAC'N'CHEESE	\$13				
BAKED CAULIFLOWER CHEESE (V)	\$12				
Roasted Cauliflower, Spices, Mornay Sauce, Melted Cheeses					
ROCKET SALAD (V)	\$12				
w/ Walnuts, Pear, Parmesan, Balsamic Dressing					
SEASONAL VEGETABLES (V)	\$15				
w/ Lemon Dressing					
DESSERTS	STICKY DATE PUDDING	\$15		CREME BRULEE	\$15
	W/ Dulce De Leche, Date Jam, Cream & Vanilla Ice Cream			Meringue Cream, Blueberries	
	CHOCOLATE FONDANT	\$15		CHEESEBOARD	\$35
W/ Hazelnut Ice Cream			A House Selection of 3 Fine Cheeses, Lavosh, Quince Paste		