



STARTERS

12-9PM

Oven baked 6-inch garlic infused oil and mozzarella cheese pizza 8 (V)

Duo of house made dips w warm crunchy bread 12 (V) *(See specials board)*

Oven baked 6-inch basil pesto and mozzarella cheese pizza 8 (V)

Nachos w mozzarella, sour cream, Mexican tomato salsa and guacamole 14 (LG, V)

Corn cob (4) topped w Mexican crema, fetta and sprinkled w chilli powder 10 (LG, V)

BITES

3 FOR 30 / 4 FOR 40 · 12-9PM

House made semi dried tomato and olive arancini balls (4) w garlic aioli 12 (LG, V)

Tequila and Corona marinated chicken wings (3) w chipotle yoghurt 12 (LG)

Chicken fajitas (4) w julienne vegetables, sour cream and chilli jam 12

Charcoal coated prawns (3) w mango salsa 12 (DF)

Twice cooked pork belly (4) w a chilli and herb salad, and an Asian caramel soy sauce 12 (LG, DF)

Lime and chilli fried calamari w yuzu aioli 12 (LG, DF)

Sweet potato and chickpea falafel (4) w lemon avocado sauce 12 (LG, VG)

Golden fried vegetable spring rolls (4) w a sweet plum dipping sauce 12 (VG)

Charcoal brioche sliders (2) w BBQ pulled pork and coleslaw 12

Thai marinated rare tuna (4) w a pickled cucumber, onion salad and a ginger and lemon mayonnaise 12 (LG, DF)

SALADS

12-3PM · 5:30-9PM

Lime and chilli fried calamari tossed w crisp salad of tomato, cucumber, radish, bean shoots, roquette and nuoc mam dressing 20 (LG, DF)

Moroccan spiced chicken w turmeric roasted chickpeas, couscous, roquette and sweet onion dressing 20 (DF)

Warm beef w charred corn, black eyed beans, heirloom cherry tomato, roquette and chimichurri 20 (LG, DF)

Mixed vegetable salad w asparagus, beans, broccolini, kale, roasted pumpkin, soy roasted amino seeds and orange dressing 18 (LG, VG)

MAINS

12-3PM · 5:30-9PM

Open Tandoori chicken souvlaki w tabouli, micro herbs and cumin yoghurt 22

Chicken Parmigiana w Virginian ham, fresh crisp garden salad and side of golden steakhouse chips 24

Roasted pumpkin, pine nut and spinach risotto finished w Meredith goats cheese 20 (LG, V)

House made beef lasagne w fresh crisp garden salad and side of golden steakhouse chips 23

Angus beef burger on a brioche bun w crisp lettuce, American cheddar, bourbon bacon jam, fried egg and side of golden steakhouse chips 22

Asian coconut broth w prawns, mussels, calamari, market fish and crunchy bread 28 (DF, **)

Pan fried potato and ricotta gnocchi w roasted eggplant, Kalamata olive, cherry tomato, spinach and romesco sauce 20 (V)

Beetroot and quinoa burger w crispy fried sweet potato, spinach and avocado mayonnaise on a brioche bun w a side of golden steakhouse chips 18 (V)

Nori seasoned tuna steak w a chilli, cucumber and mango salad, drizzled w a coriander and ginger vinaigrette 25 (DF)

Grilled Atlantic salmon fillet w a snow pea and bean shoot salad, beetroot puree and orange dressing 30 (LG)

10-ounce Scotch fillet steak (medium) served w smashed kipfler potato, sautéed greens and an English mustard and parsley butter 35 (LG)

**PLEASE PLACE ORDER
AND PAY AT THE BAR**

SIDES

12-9PM

Golden fried steakhouse chips served w house made sweet chilli mayonnaise · Basket 5 · Bowl 10

Fresh garden salad drizzled w house dressing 5 (LG, VG)

Seasoned wedges served w light sour cream and sweet chilli sauce
Basket 6 · Bowl 12

Sautéed seasonal greens tossed in olive oil 5 (LG, VG)

Garlic aioli, Sweet chilli mayonnaise, Yuzu aioli, BBQ sauce, Sour cream, Guacamole, tomato salsa, sweet plum sauce, chilli jam, chipotle yoghurt 2

TO FINISH

12-9PM

House baked lemon tart w strawberry sorbet 13

Chocolate brownie served w vanilla bean ice-cream and berry compote 13

Chocolate ganache coated cookies and cream ice cream w raspberry coulis and chocolate soil 13

Cheese platter - a trio or artisan cheeses served w lavosh, quince paste and dried apricots 26 (**)

(v) Vegetarian · (df) Dairy Free
(lg) Low Gluten · (vg) Vegan

Although great care is taken, your meal may
contain traces of gluten, flour or nuts.

**Low Gluten bread available upon request



EDGE GEELONG



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