

# the gully

BAR & RESTAURANT

## BREAKFAST

served until 11.30am

kids porridge with  
brown sugar  
6

house made fruit loaf with  
ricotta and blue duck's  
jam  
12

eggs any way with bacon,  
mushroom, roasted  
tomato and herb salad  
18

black rice, quinoa and  
sago porridge with  
yoghurt, roasted almonds  
and passionfruit  
16.50

corn fritters with avocado,  
chilli, lime, coriander, red  
onion and poached egg  
17

bacon + egg sandwich  
w pimento salsa +  
hollandaise sauce  
12

bircher muesli with  
yoghurt, roasted almonds  
and berry compote  
16.50

eggs any way is fried,  
poached or scrambled.

Sides...avo, bacon,  
mushrooms, roasted tomatoes  
4

We make everything in house incl. the bread, jams and compote.

Check the counter for a selection of daily baked muffins, friands, brownies etc...

## LUNCH

served from 12pm

soup of the day  
w house made bread  
14

braised lamb shanks  
w mash, zucchini, mint +  
pea salad  
25

potstickers (pork, beef,  
shitaki mushrooms + chilli)  
w ponzu, lime and shallots  
13.50

american style burger w  
cheese, pickles, onions,  
mustard + house made  
tomato sauce  
10

ruby red grapefruit salad  
w fennel, parsley, pumpkin  
seeds and iceberg  
12

mixed toasted foccacias -  
salami, ham, cheese and  
tomato  
8

sausage roll w  
house made tomato sauce  
1 per inch

See the blackboard for specials

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## SWEETS

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freshly baked muffins,  
friands, brownies  
+ jam doughnuts  
on the counter.

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## FRESH JUICE

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orange + ginger  
5  
apple + mint  
5

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## HOT DRINKS

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chocolate +  
single origin  
roasters coffee  
4.5  
(extras  
0.5)

green, peppermint,  
chamomile,  
english breakfast  
+  
earl grey tea  
4.5

chai latte  
4.5

At The Gully Bar and Restaurant we make all our own pastries and baked goods.

Our tea and coffee is organic, fair trade and forest friendly from Single Origin Roasters and we use Kiewa Valley milk. We use organic eggs and flour, our rabbits are wild and our trout is from Albury. Our butcher is Gav, veges are from Frank + Joe and our dairy and dry goods are from Darren + Heather...  
all from Mount Beauty.

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## APERITIFS

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all \$8 each

pastis  
maidenii  
jagermeister

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## DINNER

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all \$35 each

pork belly w parsnip puree  
w apple + beetroot

braised short rib w flat iron,  
pickled onions, celery +  
mustrad

smoked trout w herb fish  
cake w tomato beurre  
blanc + a poached egg

slow cooked lamb shanks  
w tomato red wine jus,  
mash, zucchini, mint  
+ pea salad

duck merry land w chilli  
jam, enoki mushrooms,  
asian greens + coconut  
sambal

8hr beef cheeks w baby  
radish salad

roast chicken w veg

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## SIDES

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all \$8 each

oven roasted vegetables

ruby red grapefruit salad  
w fennel, parsley, pumpkin  
seeds + iceberg

mushrooms + grains w  
almond gaspacho

potato gratin

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## DESSERT

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all \$14 each

marshmallows, chocolate  
+ peanut brittle

lemon curd, salted  
meringue, strawberries +  
pistachio praline

sticky date pudding w  
double cream

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## FORTIFIEDS

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stanton and killeen  
4yr old muscat  
8

stanton and killeen  
12yr old calssic muscat  
17

pfeiffer's  
2006 'christophers'  
vintage port  
11

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## WHITE

### sparkling

chrismont prosecco  
king valley vic  
10/48  
(76.2)

pommery champagne small  
france  
40  
(16763)

pommery champagne large  
france  
115  
(16763)

### white

11 campbells riesling  
rutherglen vic  
39  
(117.1)

11 chrismont 'lazona' pinot grigio  
king valley vic  
11 / 49  
(76.2)

sorrenberg sauvignon blanc/  
semillon  
beechworth vic  
75  
(77.1)

journey chardonnay  
yarra valley vic  
11/52  
(188.9)

montevecchio italian bland  
heathcote vic  
10/45  
(226.3)

witness point sauvignon blanc  
yarra valley vic  
10/45  
(190.4)

savaterre cahrdonnay  
beechworth vic  
130  
(78.7)

wood park pinot gris  
king valley vic  
11/47  
(82.4)

## RED

### rose

save our souls rose  
king valley vic  
11/45  
(78.9)

### red

gapsted merlot  
myrtleford vic  
54  
(65.4)

savaterre pinot noir  
beechworth vic  
140  
(78.7)

route du van dolcetto shiraz  
alpine valley vic  
10/44  
(79.8)

wild's gully tempranillo  
king valley vic  
9/39  
(77.5)

three blue ducks syrah/mouvedre  
barossa sa  
12/58  
(800.4)

castagna syrah  
beechworth vic  
125  
(80.3)

castagna 04 syrah  
beechworth vic  
160  
(80.3)

william downie pinot noir  
gippsland vic  
130  
(196.3)

mr mundy cabernet sauvignon  
heathcote vic  
49  
(225.4)

tar and roses sangionvese  
heathcote vic  
11/49  
(223.7)

bress pinot noir  
yarra valley vic  
11/48  
(269.5)

mayford tempranillo  
porepunkah vic  
89  
(37.7)

greenstone shiraz  
heathcote vic  
66  
(223.5)

campbells durif  
rutherglen vic  
90  
(117.9)

luke lambert nebiolo  
heathcote vic  
94  
(229.2)

All of our wines, except the Champagne, are sourced from the wine growing regions surrounding Falls Creek. The number in brackets indicates the number of kilometres from the vine to the table - in a straight line.