

Prohibition
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prohibitionfoodandwine.com.au



Prohibition
•FOOD & WINE•

We're all about family & friends sharing great food and good times!

SMALL PLATES

Smokey Zucchini Dip **GF AVAILABLE, LF, V** – \$17
w green chilli & coriander salsa / grilled turkish bread

Creamy Burrata **GF AVAILABLE, VEG** – \$19
w spiced fruit chutney / grilled ciabatta

Parmesan & Manchego Croquettes (3) **VEG** – \$19.5
w paprika aioli

Roasted Pumpkin **GF AVAILABLE, LF, V** – \$18
w pepitas, pomegranate & sticky molasses

Grilled Lamb Cutlet **GF, LF** – ea \$9
w fresh lemon & extra virgin olive oil

Baked Eggplant **GF, LF, V** – \$18
w sesame, spring onions & date syrup

Harissa Brussels Sprouts **GF, LF, V** – \$18
w Israeli-style braised cauliflower leaves (*spicy!*)

SIDES

Thick Cut Chips **LF AVAILABLE, VEG, V AVAILABLE** – \$14
w Pro's seasoning & special sauce

Crispy Spanish-style Potatoes **LF, V** – \$11

Grilled Turkish Bread **LF, V** – \$4

Fragrant Rice **GF, LF, V** – \$4

FROM THE GARDEN

Roasted Beetroot & Quinoa Salad **GF, LF AVAILABLE, VEG, V AVAILABLE | CONTAINS NUTS** – \$19
w mint, hazelnuts, goats cheese & beet infused vinaigrette

Corn Tabbouleh **GF, LF, V** – \$18
w tomato, cucumber, pomegranate, radish, shallots & mixed leaves

Thai Beef Salad **LF, V AVAILABLE | CONTAINS NUTS** – \$25
seared beef marinated in lemongrass, ginger, garlic & sesame w Asian slaw, crispy egg noodles & peanuts
without beef – \$18

KIDS UNDER 15S - \$17

Crumbed Chicken w chips **LF** | **Grilled Lamb Cutlets** w chips **LF** | **Cheeseburger** w chips

Vanilla Ice Cream w chocolate sauce – \$5

LARGE PLATES

Oven Roasted Cauliflower **GF, LF, V** – \$29
w tahina, chickpeas, zaatar & paprika

Crispy Skin Barramundi **GF, LF AVAILABLE** – \$39
pan-seared fillet w caramelised sprouts, thick cut bacon & smoked yoghurt

Chorizo Albondigas **GF, LF AVAILABLE** – \$36
meatballs in red pepper & tomato sugo w potato mash & manchego

Peri Peri 1/2 Chicken **GF AVAILABLE, LF** – \$35
w smokey capsicum Israeli couscous salad & peppered tomato vinaigrette

Slow-cooked Beef Brisket **GF, LF AVAILABLE** – \$35
w tomato, amba, pickled chilli salsa, coriander yoghurt & fragrant rice

350g Porterhouse **GF AVAILABLE, LF AVAILABLE** – \$48
w herb butter & crispy Spanish-style potatoes

PROHIBITION FAVOURITES

Pro's Fried Chicken (PFC) **LF** – \$18
w soy, ginger, lemongrass & sesame sauce

Duck Tacos (3) **LF** – \$37.5
w shaved cucumber, coriander, hoisin mayo, mango salsa & shallots

Wagyu Beef Burger – \$26
w lettuce, tomato, house-made pickles, cheese, smokey bbq sauce, American mustard, ketchup & chips

PURE INDULGENCE

White Chocolate & Passionfruit Mousse **GF AVAILABLE** – \$19
w passionfruit coulis, meringue & blonde shortbread

Apple & Date Puff Pastry Cones – \$19
w butterscotch, rolled oats & brandy custard

Pecan Tart **CONTAINS NUTS** – \$20
w sweetened milk, honeycomb & praline vanilla gelato

Cheese Board **VEG**
chef's selection of fresh & dried fruit w crackers
1 cheese – \$12 2 cheeses – \$22 3 cheeses – \$30

Our menu is designed to embrace this sharing philosophy and we encourage you to indulge in our many small and larger sharing plates and share the experience together.

BANQUET – \$75PP (MIN. 2)

FIRST

Smokey Zucchini Dip **GF AVAILABLE, LF, V**
w green chilli & coriander salsa / grilled turkish bread

Baked Eggplant **GF, LF, V**
w sesame, spring onions & date syrup

Roasted Pumpkin **GF AVAILABLE, LF, V**
w pepitas, pomegranate & sticky molasses

SECOND

Grilled Lamb Cutlet **GF, LF**
w fresh lemon & extra virgin olive oil

Slow-cooked Beef Brisket **GF, LF AVAILABLE**
w tomato, amba, pickled chilli salsa, coriander yoghurt & fragrant rice

Duck Tacos **LF**
w shaved cucumber, coriander, hoisin mayo, mango salsa & shallots

Corn Tabbouleh **GF, LF, V**
w tomato, cucumber, pomegranate, radish, shallots & mixed leaves

THIRD

Fruit Sorbet **GF, V AVAILABLE**
w wild berry compote & broken meringue

LUNCH SPECIALS – \$27.5 (12PM-3PM)

W CHOICE OF TAP BEER, HOUSE WINE, SOFT DRINK OR COFFEE

Wagyu Beef Burger
w lettuce, tomato, house-made pickles, cheese, smokey bbq sauce, American mustard, ketchup & chips

Crumbed Chicken Burger
w rocket, tomato, cheese, special sauce & chips

Chicken Parma **LF AVAILABLE**
w ham, napoli sauce, mozzarella & chips

Thai Beef Salad **LF, V AVAILABLE | CONTAINS NUTS**
seared beef marinated in lemongrass, ginger, garlic & sesame w Asian slaw, crispy egg noodles & peanuts

Oven Roasted Cauliflower **GF, LF, V**
w tahina, chickpeas, zaatar & paprika

Cocktails

Tommy's Margarita 20
Patron Silver, fresh lime, agave, salt

Pornstar Martini 22
Grey Goose, passionfruit liqueur, passionfruit syrup, vanilla, fresh lime

Lychee Martini 20
Grey Goose, lychee liqueur, fresh lychee

Zombie 24
Bacardi Blanco & Spiced, Plantation Dark & Pineapple, Inner Circle Overproof, absinthe maraschino, pineapple juice, fresh lime, orgeat, angostura
Comes to you on fire!

Singapore Sling 23
Bombay Sapphire Gin, Dom Benedictine, triple sec, cherry liqueur, fresh lime, raspberry, pineapple juice, Angostura bitters

Bloody Sour 21
Four Pillars Bloody Shiraz Gin, lemon juice, egg white, raspberry syrup

Vanilla Malt Milkshake 21
Peanut butter whiskey, Frangelico, milk, sugar syrup
Morning milkshake...but make it boozy

Chocolate Tiramisu 21
Peanut butter whiskey, Frangelico, vanilla essence, milk, sugar, chocolate powder, espresso

For more cocktails, see our drinks list or ask us for a recommendation

V vegan **GF** gluten free
VEG vegetarian **LF** lactose free

Please note a 10% surcharge applies on weekends, and a 15% surcharge applies on public holidays. We do not accept cash payments as no cash is kept on site.