



Small dishes to share

Recommended 2 per person

House Turkish bread, smoked butter 14

+

Pickled four mushrooms 12

Warm marinated olives 9

Smoked eggplant baba ganoush 8

Cherry tomatoes, vinaigrette 9

Marinated zucchini 8

Burrata, tomato & herb 18

Cured kingfish, fennel, micro salad 22

Scallop carpaccio, pickled cucumber & green grape, almond cream 18

18 month prosciutto, pear & truffle 16

Kangaroo, dill & caper mayonaise 18

Chicken parfait, native plum paste 9

Beef tongue pastrami, pickles 14

Pork & pistachio terrine, mandarin 12

Beer battered squid, lemon, tartare 24

Pasta / Gnocchi / Risotto

Spaetzle pasta, tomato, dill & cream sauce, baby spinach, peas 32
Add prawns - 9

Ricotta gnocchi, Otway four mushrooms, crispy enoki, herb sauce 36

Fettuccini pasta, vongole clams, preserved lemon, garlic, thyme 34

Saffron risotto, chorizo, grilled scallops, squid, prawns, clams & mussels, green peas, cherry tomatoes, smoked paprika 39

Ricotta gnocchi, lamb ragout, parmesan 38

Pappardelle pasta, braised beef brisket & pork sausage 36

Main dishes

Grilled flathead fillets, parsnip cream, butter & lemon 38

BBQ boneless chicken, preserved lemon, green sauce 300g 34

Slow roasted Otway lamb, rosemary & thyme 300g 36

Sirloin steak, garlic butter, suggested medium rare 300g 42
Mbs2, Black Angus

Blackened savoy cabbage, enoki bechamel, crispy enoki 28

Sides / Salads / Veg

Radicchio & fennel salad, white wine vinaigrette 9

Shredded beetroot, balsamic glaze 8

Grilled Broccoli, lemon, garlic, butter 11

Potato & herb rosti, aoli 12

Blackened roast carrots, honey & mandarin 9

Grilled asparagus, parmesan, herb sauce 12

Salt roasted jacket potato, smoked butter 9

Cauliflower bake, gruyere cheese 14

Fries, BBQ salt, aioli 12

Casual Favourites - Available 11:30 - 2:30

Beer battered butter fish, horseradish coleslaw, house tartare, fresh lemon 28

Lobster & prawn roll, toasted brioche, dijon aioli, watercress, garlic gremolata 32

Pulled lamb pitta, marinated zucchini, garlic sauce, crispy parmesan 26

Crispy battered fish, coleslaw, tartare on a toasted brioche roll 26

Herb falafels, flat bread, raita, babba ganoush, green sauce - Available all day - Vegan option 26

Every item on our menu is proudly home made. We source all produce locally or grow them on site where possible.

* Dishes may contain allergens including nuts, shellfish, dairy, gluten, fructose, etc. Please inform us of and dietary requirements.

* As we pay our staff in accordance with fairwork, we charge a 10% surcharge on weekends and 15% on public holidays.

Thank you for your understanding.