

**Our menu is best enjoyed when shared
We recommend appetisers with bread
followed by mains and sides to share**

**Every item on our menu is
proudly made in-house
We source produce locally or
grow it ourselves wherever possible**



Appetisers

Crispy potato focaccia, smoked butter	14
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Warm marinated olives	12
Smoked eggplant baba ganoush	12
Chicken pâté, aromatised butter	14
Burrata, mandarin & saffron, walnut	24
House pickled mushrooms, thyme	12
Cherry tomatoes, vinaigrette, flake salt	14
Pickled zucchini, turmeric	11
Shredded beetroot, white balsamic glaze	9
Beef tongue pastrami, pickles	16
Grilled trout gravlax, orange, fennel, macadamia	26
Seared scallops, parsnip puree, nasturtium oil	24
18 month aged Jamón Ibérico, pear & truffle	26
Kangaroo carpaccio, dill & caper mayo	24
Pulled duck croquette, native plum reduction	16
Beer battered squid, lemon, tartare	26

Pasta / Gnocchi / Risotto

Made in-house with 100% organic semolina

Four mushroom risotto, baby spinach, crispy enoki, truffle mascarpone	39
Fettuccini pasta, grilled scallops, squid, prawns, clams & mussels, preserved lemon, butter, white wine, thyme	56
Green pea risotto, grilled scallops, chorizo, reggiano parmesan	44
Linguini, crayfish, prawn & truffle bisque, cream	58
Ricotta gnocchi, lamb ragout, parmesan	48
Pappardelle pasta, pulled beef brisket, tomato sugo	44

Meat / Fish

Grilled local fish, sunchoke puree, butter & lemon, 250g	44
BBQ boneless chicken, preserved lemon, green sauce, 350g	39
Grilled Otway lamb tenderloins, rosemary & thyme, 300g	44
Black Angus scotch fillet steak, red wine reduction, truffle mascarpone, Suggested medium rare, 350g	56
Maple roast cauliflower, pumpkin puree, macadamia, green sauce	38

Sides / Salads / Vegetables

Radicchio leaves, shaved fennel, white wine vinaigrette	14
Wild rocket, reggiano parmesan, olive oil, lemon	12
Grilled broccoli, preserved lemon, garlic, butter	16
Potato & herb rosti, aioli	14
Blackened roast carrots, honey & mandarin	12
Salt roasted jacket potato, smoked herb butter, shaved parmesan	16
Cauliflower bake, gruyere cheese, crispy parmesan	18
Fries, herb seasoning, aioli	14

Casual Favourites - Available 11:30 - 2:30

Beer battered butter fish, coleslaw, house tartare, fresh lemon	32
Lobster & prawn roll, toasted brioche, dijon aioli, watercress, garlic gremolata	36
Pulled lamb pitta, pickled zucchini, green sauce, aioli, herb crumble	29
Pulled beef brisket roll, red wine gravy, snowpea leaves, shaved parmesan	28
Crispy battered fish, coleslaw, tartare on a toasted brioche roll	28
Herb falafels, flat bread, raita, babba ganoush, pickles, green sauce Available all day V/G/VE/L	32
Fries, herb seasoning, aioli	14

*** Dishes may contain allergens including nuts, shellfish, dairy, gluten, etc. Please inform us of all 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.