

**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 where possible**



Appetisers

Crispy potato focaccia, smoked butter

+

Warm marinated olives

Smoked eggplant baba ganoush

Burrata, cumquat & saffron, walnut

Pickled mushrooms, thyme

Cherry tomatoes, vinaigrette

Pickled zucchini, turmeric

Spiced grilled tuna, beetroot, labneh

Seared scallops, parsnip puree, nasturtium oil

18 month prosciutto, pear & truffle

Kangaroo carpaccio, dill & caper mayo

Chicken pate, aromat butter

Beef tongue pastrami, pickles

Pulled duck croquette, native plum reduction

Beer battered squid, lemon, tartare

Pasta / Gnocchi / Risotto

Made in-house with 100% organic semolina

Ricotta gnocchi, Otway four mushrooms, crispy enoki, herb sauce 38

14 Fettuccini pasta, vongole clams, preserved lemon, garlic, thyme 36

Saffron risotto, chorizo, grilled scallops, squid, prawns, clams & mussels, green peas, cherry tomatoes, smoked paprika 42

12 Linguini, crayfish, truffle, prawn bisque, cream 46

9 Ricotta gnocchi, lamb ragout, parmesan 39

19 Pappardelle pasta, braised beef brisket & pork sausage 38

12 Spaetzle pasta, tomato & dill sauce, baby spinach 34

Meat / Fish

8 Grilled local fish, parsnip puree, butter & lemon, 250g 38

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

19 Seared scallops, parsnip puree, nasturtium oil 39

18 Grilled Otway lamb racks, rosemary & thyme, 350g 48

21 Black Angus scotch fillet steak, red wine reduction, truffle mascarpone, Suggested medium rare, 350g

12 Blackened pumpkin, maple, macadamia, nasturtium verde 28

Sides / Salads / Vegetables

14 Radicchio leaves, shaved fennel, white wine vinaigrette 9

24 Wild rocket, grana padano, olive oil, lemon 9

Grilled broccoli, preserved lemon, garlic, butter 12

Potato & herb rosti, aoli 12

Blackened roast carrots, honey & cumquat 9

Salt roasted jacket potato, smoked butter 12

Shredded beetroot, white balsamic glaze 8

Cauliflower bake, gruyere cheese 14

Fries, BBQ salt, aioli 12

Casual Favourites - Available 11:30 - 2:30

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

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

Pulled lamb pitta, pickled zucchini, green sauce, aioli, crispy parmesan 26

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

Herb falafels, flat bread, raita, babba ganoush, pickles, green sauce **Available all day V/G/VE/L** 26

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