

**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	14
+	
Warm marinated olives	12
Smoked eggplant baba ganoush	9
Burrata, cumquat & saffron, walnut	19
Pickled mushrooms, thyme	12
Cherry tomatoes, vinaigrette	9
Pickled zucchini, turmeric	8
Spiced grilled tuna, beetroot, labneh	21
Seared scallops, parsnip puree, nasturtium oil	19
18 month prosciutto, pear & truffle	18
Kangaroo carpaccio, dill & caper mayo	21
Chicken pate, aromat butter	12
Beef tongue pastrami, pickles	12
Pulled duck croquette, native plum reduction	14
Beer battered squid, lemon, tartare	24

Pasta / Gnocchi / Risotto

Made in-house with 100% organic semolina

Ricotta gnocchi, Otway four mushrooms, crispy enoki, herb sauce	38
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
Linguini, crayfish, truffle, prawn bisque, cream	46
Ricotta gnocchi, lamb ragout, parmesan	39
Pappardelle pasta, braised beef brisket & pork sausage	38
Spaetzle pasta, tomato & dill sauce, baby spinach	34

Meat / Fish

Grilled local fish, parsnip puree, butter & lemon, 250g	38
BBQ boneless chicken, preserved lemon, green sauce, 300g	34
Grilled Otway lamb racks, rosemary & thyme, 350g	39
Black Angus scotch fillet steak, red wine reduction, truffle mascarpone, Suggested medium rare, 350g	48
Blackened pumpkin, maple, macadamia, nasturtium verde	28

Sides / Salads / Vegetables

Radicchio leaves, shaved fennel, white wine vinaigrette	9
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	26

*** Dishes may contain allergens including nuts, shellfish, dairy, gluten, 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.