

ENTRÉE

SOUP OF THE DAY

Ask one of our friendly team members for today's soup special **14**

BORROWDALE PORK BELLY

Slow cooked free-range pork belly
Seared scallops | saffron parsnip puree | chorizo jam | Dutch carrots | chicharron
Red vein sorrel **21**

LEMON PEPPER CALAMARI

Lightly fried calamari
Rocket leaves | citrus aioli **19**

DIPS AND BREAD

Warm flatbread
Chickpea and tahini dip | tzatziki dip | spiced roasted eggplant | marinated olives
Sumac onions | dukkah **16**

MACEDON DUCK TASTING PLATE

Duck leg croquette | duck ham | duck liver pate | whipped goat's
cheese | pear | frisee leaves | candied walnuts | beetroot and
balsamic jam | spiced port jelly | dijon mustard | bread **18**

MAINS

BLACK ANGUS STRIPLOIN

Grilled angus beef strip medallion
Truffle potato mash | Jerusalem artichoke puree | broccolini | Dutch
carrot | charred onion | red wine jus **37**

GRANT BURGE BENCHMARK SHIRAZ, BAROSSA VALLEY, SA 10 | 15 | 43

CONE BAY BARRAMUNDI

Roasted barramundi
Kipfler potatoes | green beans | mussels | prawn | bisque **36**
SQUELAING PIG SAUVIGNON BLANC, MARLBOROUGH, NZ 11 | 17.5 | 49

RIVERINA LAMB RUMP

Slow cooked lamb rump
Crumbed slow cooked lamb shoulder | marjoram salsa verde | sweet potato puree | broccolini
rosemary jus **35**

BIMBADGEN SHIRAZ VIOGNIER, HUNTER VALLEY, NSW 12 | 19 | 55

JAMBALAYA

Louisiana style spicy rice
Chicken | chorizo | mussels | clams | calamari | prawns | peas
tomatoes | sofrito sauce **39**

POCKETWATCH PINOT NOIR, MORNINGTON PENINSULA, VIC 11 | 17 | 49

GIPPSLAND BEEF RIB EYE

Char grilled MSA beef rib eye
Garlic chat potatoes | seasonal greens | vine tomatoes | pepper jus **41**

SALTRAM 1859 SHIRAZ, BAROSSA, SA 12 | 19 | 55

CHICKEN BREAST

Yarra valley chicken breast
Leg ballotine | butternut squash puree | Dutch carrots | fresh peas | Kaiser fleisch bacon
Charred leek and garlic emulsion | thyme jus **35**

PETRONIO YERING CHARDONNAY, YARRA VALLEY, VIC 11 | 18 | 52

CAPE GRIM BEEF CHEEK

Slow cooked beef cheek
Mashed potatoes | broccolini | vine tomatoes | caramelized onion | red wine jus **36**

HARDYS TINTARA GEOLOGY, CABERNET SAUVIGNON, MC LAREN VALE, SA 10 | 16 | 46

GNOCCHI

Pumpkin gnocchi
Seasonal vegetables | garlic cream | pesto | shaved parmesan **27**

POCKETWATCH PINOT NOIR, MORNINGTON PENINSULA, VIC 11 | 17 | 49

SIDES

HEIRLOOM TOMATO SALAD

Heirloom tomatoes | buffalo mozzarella | basil salsa **9**

ROASTED POTATOES

Garlic chat potatoes | spinach | onion jam **9**

BROCCOLI

Steamed broccoli | toasted almonds **10**

CRUNCHY CHIPS

Crunchy chips | aioli | tomato sauce **11**

ROCKET AND PEAR SALAD

Rocket leaves | pears | candied walnuts | balsamic dressing **11**

DESSERT

CHEESE PLATTER

Local cheese selection | fig and pear jam | raisin and walnut loaf **15**

DARK CHOCOLATE DELICE

70% single origin chocolate
Chocolate and almond rochers | macadamia ice cream **14**

STICKY DATE PUDDING

Caramel sauce | vanilla ice cream **16**

VANILLA BEAN CHEESECKE

Rhubarb gel
Strawberry sorbet | pistachio sponge | raspberry meringue **14**

**Please let us know if you have any allergies or dietary requirements.
Due to the potential of trace allergens in the working environment and supplied
ingredients, we cannot guarantee complete allergy free meals.**