



STARTERS

SOURDOUGH Tuerong Farm Rouge de Bordeaux, Cultured Butter, Flinders Kelp	12
TASMANIAN PACIFIC OYSTERS Grapefruit Kosho Mignonette	7 ea
SALT BAKED CELERIAC TARTLET Sheeps Milk Labneh, Buckwheat, Mountain Pepper Leaf	12 ea
SPENCER GULF PRAWN DANISH Oyster Leaf, Finger Lime, Piment d'Espelette	14 ea

SALUMI SELECTION | RYE CROUTES, QUINDILLA PEPPERS

Martha's Aleppo Pepper Lonzino	14
Saison Wagyu Salami Cloth Matured	14
Mr Cannubi Mortadella	12

MALLEEROO KANGAROO TARTARE Smoked Yolk, Macadamia, Green Ants, Crumpets	29
SHARK BAY SCALLOP CRUDO Pickled Green Apple, Horseradish, Buttermilk, Douglas Fir	28
LAKES ENTRANCE SQUID Fermented Kohlrabi, Sea Asparagus, Chicken Wing Consommé	30
BAKED MAIN RIDGE CILIA Radishes, Cucumber, Fennel, Treviso, Caraway Crispbread	52
YARRA VALLEY FIRST HARVEST SALMON CAVIAR 30g Blinis & Accompaniments	140

MAINS

PORT LINCOLN NANNYGAI Fermented Swede, Warrigal Greens, Shellfish Sauce Américaine	52
MAIN RIDGE CAPRINELLA TORTELLONE Wattleseed, Sunchokes, Flinders Périgord Truffle	48
DRY AGED AYLESBURY CROSS DUCK Heritage Beetroot, Native Emu Apple, Fennel Pollen	56
GRASS FED SIRLOIN BONE IN 600g Wholegrain Mustard, Sauce Kampot Poivrade	120

CHEESEBURGER American Cheddar, Lettuce, Zucchini Pickles, Sauce Maison, French Fries	32
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SIDES

TYABB FARM LEAVES Hakurei Turnips, Alto Chardonnay Vinaigrette	17
BRUSSELS SPROUTS Sunflower Cream, Jamón Ibérico, Persimmon Vinegar	19
HAWKES FARM PARSNIPS Hemp Seed Ricotta, Golden Raisins, Chicken Skin	19
FRENCH FRIES Coastal Westringia Salt, Roasted Garlic Mayo	14

All seafood is sustainably sourced from Australian waters and local producers.

Many of our ingredients are sourced as allergen-free. However, as our products are prepared in a kitchen where allergens are present, we cannot guarantee that any product is completely allergen-free.

10% surcharge on Sundays & 20% surcharge on Public Holidays



DESSERTS

CHOCOLATE PAVE	Valrhona Manjari Chocolate, Mandarin, Calendula, Meringue	19
SPICED JIMMY RUM SAVARIN	Beurre Bosc Pear, Creme Fraiche, Lemon Aspen	17
CASHMERE PANNA COTTA	Main Ridge Goats Curd, Cochrane Farm Rhubarb, Hibiscus	18

CHEESE

Lavosh & Accompaniments

BANKSIA	- Semi Hard, Long Paddock Cheese, VIC	23
CAPRIOLE	- Ashed White Mould, Main Ridge Dairy, VIC	21
INVERLOCH BLUE	- Prom Country Cheese, VIC	24

DESSERT WINE

2020 Carmes De Rieussec Sauternes 15/95
2025 Quealy Late Harvest Pinot Gris 17/108

COCKTAILS

TIRAMISU' MARTINI - Amaretto, Baileys Choc Luxe, Espresso, Vanilla 23
LEMON VELVET MARTINI - Limoncello, Licor 43, Vodka, Cream 23

OTHERS

AMARO - Citrange Mandarino Di Sicilia 14
AFFOGATO - Vanilla Ice Cream, Espresso, Liquer 18

WHAT'S ON

WEDNESDAY - ALL DAY BURGER \$24 / LIVE MUSIC 5PM-8PM

THURSDAY - STEAK NIGHT \$34

FRIDAY - LIVE MUSIC 5PM-8PM

SUNDAY - ROAST DAY UNTIL SOLD OUT \$38

Ask our friendly staff about our Groups Dining and Events Packages

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