To order, please scan the QR code

In Room Dining Menu

Available 2pm - 9pm

Small

Grilled Lebanese Eggplant $29
sumac crispy chickpeas, sesame seed sauce, preserved lemon
pomegranate seeds, garden parsley, candied walnuts & local olive oil (VG) (GF)

Crispy Chicken Wings (6) $29
Starward whiskey bbq sauce,
'Gippsland' buttermilk ranch dressing (GF) (NF)

Torched 'Fremantle' Octopus Salad $29
baby potato, chorizo, capers, olives, grilled capsicum
cherry tomatoes, picked dill, orange emulsion (GF) (NF) (DF)

'Southern Ranges' MB4 Sliders (3) $29
warm brioche buns & burnt onion jam
local blue cheese mayo (NF)

Plates

Local Handmade Fettuccine $40
'Hazeldene' chicken breast, kale, 'Coolibah' baby spinach, 'YVD' persian feta
spiced tomato & cashew cream sauce
***vegetarian option $36**

250g 'Southern Ranges' MB4 Porterhouse $52
cos, crunchy greens, cherry toms & baby potato salad
'Gippsland' buttermilk dressing
local sweet mustard pickle (GF) (NF)

Pan Seared Tasmanian Salmon $42
roast beetroot, freekeh, caper, gherkin, fresh herbs
pomegranate & tahini dressing (NF)

Pizzas

Margherita $30
cherry tomato, fior de latte & fresh basil (V)

Chili Beef $32
spiced beef, red chili, spring onion & sour cream

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Sharing For 2

Local Charcuterie $52
'Kilmore' zingara, fennel & calabrese salami's
'Coldstream' chili chicken kabana, wood smoked ham
'Clovis' whole grain mustard, pickled vegetables
house marinated 'Salute' olives, grilled in house sourdough

Local & Artisan Cheese $52
YVD – Persian feta
Stone & Crow- Firm Curfew, cheddar style
Three Victorian Artisan Cheese
'Healesville' Syrian fig jam, green apple & grapes
candied walnuts, in house crisp bread & water biscuits (V)

Sides

'1309' Sourdough & Focaccia $9
native dried saltbush, 'Gippsland' cultured butter (VGO) (NF)

Skinny Fries $13
bacon salt & parmesan dust (VGO) (GF) (NF)

Caesar Style Salad $13
baby cos, radicchio, free range boiled egg, shaved parmesan
wood smoked bacon, croutons, 'Gippsland' buttermilk dressing (VO) (GFO) (NF)

Grilled Broccoli Steak $13
miso glaze & garlic chips (V) (VGO)

Sweets

(5) Crispy Churros $19
cuvee 45% milk chocolate dipping sauce, cinnamon sugar (NF)

Local Strawberry Mousse $19
crisp butter shortbread, mascarpone, mini meringue drops (GF) (NF)

Lime & Ginger Cheesecake $19
ginger crumble, lime gel & citrus disc (VG) (NF)

V – vegetarian, DF – dairy free, NF - nut free, GF - gluten free, VG - vegan, VGO - vegan option available.
Whilst dietary requirements are catered for, we do not guarantee a strict nut or gluten free kitchen.