

To start - complimentary Wild & Tamed Bendigo Sourdough

Freshly Shucked Natural Oysters, Mignonette Dressing & Lemon

\$5 each | 55 Doz

Entrées

Pan Seared Prawns

With roasted fennel puree & parsnip crisps

Burrata Salad

Caramelised peach, confit tomato blended with basil oil & herbs

Maple Glazed Roasted Pumpkin

Cashew puree, crispy puy lentil dhal, & coconut

Applewood Smoked Salmon

Pickled cucumber, turnip, dill mayonnaise topped with Yarra Valley Caviar

Baked Brie Cheese Crunch

Poached pears, papya and nut crumb & Nouveau Syrah reduction

Mains

Aylesbury Duck Breast

Mixed grains, pomegranate, fig & plum compote

Gippsland Pork Belly

Roasted apple, sour cabbage, cider gel

Beef Strip Loin - Marble Score 2+

Mushroom goulash, butternut puree red wine jus

Snapper Fillet

Lemon butter, confit celeriac and capers

Slow Cooked Lamb Shoulder

Sweet caramelised shallot, polenta cake, roasted baby carrot and red wine jus

Orecchiette Pasta

Rainbow tomato, green beans, red pepper, salted walnuts and goats cheese

Mediterranean Eggplant

Stuffed with chickpea, herbs topped with a tofu crumble and poppy seed dressing

Sides

\$10

French fries, aioli

Mixed leaf salad, pickled shallots, cherry tomato, beetroot

Green beans, smoked almond & house dressing

Crispy salt and vinegar kipfler potatoes

Desserts

Decadent shared dessert platter

Showcasing two varieties of cakes, accompanied by delicate macarons & freeze-dried raspberries.

We endeavour to cater for dietary requirements upon request.

Menu is subject to change without notice.

Public holidays incur 15% surcharge. No split bills