

## GRAZING

*With so much to choose from, order some dishes to share & experience grazing the right way.*

### CHARCUTERIE BOARD FOR 2

*please ask your waiter - 27*

### NATURAL OYSTERS

*with shallot red wine vingeratte - 17 / 32 (gf)  
bloody mary oyster shots - 4.5 each (gf)  
with citrus soy & fresh herbs - 19 / 34 (gf)*

### CITRUS CURED YELLOW FIN TUNA

*with a light goats cheese mousse - 17 (gf)*

### CHEFS DIP SELECTION OF 2

*please ask your waiter - 15*

### HAM HOCK CROQUETTES

*with lime aioli - 14*

### ARANCINI

*cauliflower, dill & pecorino with truffle aioli 13*

### MARINATED LAMB

*with broad bean purée & pomegranate molasses - 18 (gf)*

### FRIED CAULIFLOWER

*with tahini - 13 (gf)*

### MIDDLE EASTERN LAMB CIGARS

*with yoghurt tahini - 13*

### BEEF MEATBALLS

*cooked in a tomato sugo & a parmesan crisp - 14*

### SEMOLINA CRUSTED CALAMARI

*with lime aioli - 14.5*

### CHICKEN TORTILLA

*with coleslaw, truffle aioli & pistachios - 5.5 each*

### HEIRLOOM TOMATO SALAD

*with basil, boccocini, witlof & toasted almonds - 14.5 (gf)*

### ROCKET SALAD

*rocket, pear & parmesan - 14.5 (gf)*

## MAINS

### MELBOURNE SUPER SALAD

*marinated chicken, kale, charred corn, quinoa,  
mixed seeds, cherry tomatoes, ricotta & house dressing - 25 (gf)*

### MORETON BAY BUG & PRAWN RISOTTO

*with spinach - 32 (gf)*

### HOUSEMADE GNOCCHI

*with burnt sage butter, broccolini, pine nuts & pecorino - 25*

### CASSARECCE MEATBALLS

*cooked in a tomato sugo with grated pecorino - 25*

### 250GR MURRAY BRIDGE SCOTCH FILLET

*cooked to your liking served with celeriac mash, dutch carrots,  
baby beets & pepper jus - 36*

### PAN SEARED ATLANTIC SALMON

*Cooked in a light pepper glaze, kohlrabi purée & broccolini - 31 (gf)*



## DISHES FOR 2

*(Can be done as single upon request)*

### ROAST PORT BELLY

*broccolini, sweet potato mash & apple purée - 58 (gf)*

### SLOW BRAISED BEEF CHEEK

*for 2 served with middle eastern rice & salad - 58*

## SIDES

*dutch carrots with honeycomb - 13 (gf)  
broccolini with toasted almonds, balsamic & olive oil - 11 (gf)  
fat chips with herbs & side of lime aioli (gf)*

## DESSERTS

### MIDDLE EASTERN MESS

*layers of brandy snap, whipped cream, rose petals, caramelised apple, berries,  
toasted coconut & crushed pistachios - 15.9*

### VANILLA BEAN PANACOTTA

*with blood orange sorbet, chocolate soil & mixed berries - 17*

### TRIO OF SORBET (ALL VEGAN)

*Please ask your waiter for combinations - 13*

### OUR RANGE OF MINI CAKES

*please see the front*

### CHEESEBOARD

*two varieties of fine cheese, grape purée, toasted almonds,  
sliced pear, lavosh & grissini - 24*

*wine suggestions : sweet option spring vale sticky Gewürztraminer,  
dry option kellerer kaltern pinot grigio*

## BEVERAGES

### TEA & COFFEE:

*espresso, flat white, cappuccino, cafe latte, decaf coffee,  
piccolo latte, ristretto - 3.7*

*prana chai served with bonsoy - 5.5*

*affogato - 5 vienna choc / coffee - 6*

*bonsoy / almond milk- extra 50 c large- extra 50 c*

*hot chocolate - 5 liqueur coffee - 9.5*

*tea drop tea - ebt / egt / green / lemongrass & ginger / chamomile / mint - 4.5*

### COLD DRINKS:

*san pellegrino sparkling h20 250ml / 1000ml - 3.5 / 10*

*acqua panna natural still h20 - 4*

*san pellegrino flavoured sparkling aranciata rossa, chinotto,  
limonata, pompelmo - 4.5*

*coke, coke zero, squash, tonic, lemonade, soda h20 - 4.5*

*lemon lime bitters / soda lime bitters, bundaberg ginger beer - 5.5*

*milkshakes: chocolate, caramel, vanilla, strawberry & banana - 7*

### FRUIT JUICE:

*orange / cranberry / cloudy apple / mango nectar / tomato / pineapple - 5  
apple & watermelon juice - 8.5*

## WINE LIST

### SPARKLING WINE & CHAMPAGNE

		G	B
Pizzini Brachetto (Rosé Moscato)	King Valley Vic	9	43
Ruggeri Prosecco Superiore 'Quartese'	Valdobbiadene Italy		56
Howard Park 'Jete' Sparkling Rosé	Margaret River WA		45
House Sparkling Murray	Darling Vic	8	35
Paul Louis Blanc de Blancs NV	Loire Valley France	11	50
Champagne Laurent-Perrier Brut L-P NV	Tours-Sur-Marne Champagne		108
Veuve Clicquot NV	Reims Champagne		115
Champagne Louis Roederer 'Cristal' Brut 2006	Reims Champagne		485

### RIESLING

		G	B
Castle Rock 'Porongurup' Riesling	Great Southern WA		47
Henschke 'Julius' Riesling	Eden Valley SA		59
Leeuwin Estate 'Art Series' Riesling	Margaret River WA	9.5	45

### PINOT GRIS/PINOT GRIGIO

		G	B
Kellerei Kaltern Pinot Grigio	Alto Adige Italy	10	48
Rob Dolan 'White Label' Pinot Gris	Yarra Valley Vic	9.5	47
Jones Road Pinot Gris	Mornington Vic		43
Seresin Estate Pinot Gris	Marlborough NZ		50

### SAUVIGNON BLANC & BLENDS

		G	B
Catalina Sound of White Sauvignon Blanc	Marlborough NZ	10.5	50
Port Phillip Estate Sauvignon	Mornington Peninsula Vic		47
Slipknot Sauvignon Blanc	Marlborough NZ		43
Christian Salmon Sancerre	Sancerre France		53
Seresin Estate Sauvignon Blanc	Marlborough NZ		57
Hamelin Bay Sauvignon Blanc	Margaret River WA	8.5	43

### CHARDONNAY

		G	B
Habitat Chardonnay	South East Australia		35
Yering Station 'Village' Chardonnay	Yarra Valley Vic	9.5	47
Giant Steps Chardonnay	Yarra Valley Vic		49
Port Phillip Estate Chardonnay	Mornington Peninsula Vic		55

### ROSÉ

		G	B
Mitolo 'Jester' Rosé	Yarra Valley Vic		43
Le Grand Cros Rosé	Côtes de Provence France		49

### PINOT NOIR

		G	B
Paringa Estate 'PE' Pinot Noir	Mornington Pen Vic	10.5	52
Felton Road Pinot Noir	Central Otago NZ		110
Rob Dolan 'White Label' Pinot Noir	Yarra Valley Vic		45
Louis Jadot Bourgogne Rouge	Burgundy France		70

### OTHER RED VARIETALS

		G	B
Kangarilla Road Sangiovese	McLaren Vale SA		45
Poliziano Chianti DOCG	Tuscany Italy		48
Trumpeter Malbec	Mendoza Argentina		42
Three Dark Horses Mataro	McLaren Vale SA	9.5	44
Bodegas Altanza Tempranillo	Rioja Spain		43

### MERLOT & CABERNET SAUVIGNON

		G	B
Round Two Single Vineyard Merlot	Barossa Valley SA	9	44
Bremerton 'Coulthard' Cabernet Sauvignon	Langhorne Creek SA		45
Two Hands 'Sexy Beast' Cabernet Sauvignon	McLaren Vale SA	9.5	46
Leeuwin Estate 'Art Series' Cabernet Sauvignon	Margaret River WA		89

### SHIRAZ & BLENDS

		G	B
McLvor Estate 'Mr Mundy' Shiraz	Heathcote Vic	9.5	44
Geoff Merrill 'Jacko's' Shiraz	McLaren Vale Vic		46
Habitat Shiraz	South East Australia	8	35
Heathcote Estate Shiraz	Heathcote Vic		68

### DESSERT WINE

		G	B
Spring Vale 'Louisa' Sticky Gewurztraminer 375ml	Freycinet Coast TAS	7.5	32

## BEER & CIDER

### LOCAL BEER

Boags Premium Light	7.5
Stone & Wood Pacific Ale (Byron Bay)	9
Pure Blonde	8
Crown Lager	8.5
Hawthorn Amber Ale	9.5
Sample Pale Ale	9.5
Napoleone & Co Pear Cider (330ml)	9.5
Batlow cloudy apple cider (NSW) (330ml)	9.5
Cheeky Rascal cider raspberry & apple (Mornington)	10.5

### IMPORTED BEER

Kronenbourg (Tap 380ml)	9.5
Asahi	9
Corona	8.5
Peroni Red	8.5
Longboard Lager (Hawaii)	9.5