

GRAZING

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

CHARCUTERIE BOARD FOR 2

please ask you 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)*

SEMI 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

LAMB RIBS

Slow cooked succulent lamb ribs with soy, cumin and rosemary marinade - 16

ARANCINI

cauliflower, dill & pecorino with truffle aioli 13

PORK BELLY BITES

with apple purée 14

MARINATED LAMB

with broad bean purée & pomegranate molasses - 16 (gf)

FRIED CAULIFLOWER

with tahini - 12 (gf)

BEEF MEATBALLS

cooked in a tomato sugo & a parmesan crisp - 14

SEMOLINA CRUSTED CALAMARI

with chilli & herbs, squid ink mayo - 15

CHICKEN TORTILLA

with coleslaw, truffle aioli & pistachios - 5.5 each

HEIRLOOM TOMATO SALAD

with basil, boccocini, witlof & toasted almonds - 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
add chicken - 4*

HOMEMADE PUMPKIN RAVIOLI

with tomato essence, pine nuts, dash of chilli, garlic & crispy kale - 23

SPAGHETTI MEATBALLS

cooked in a tomato to sugo with grated pecorino - 25

PULLED PORK BURGER

with apple slaw & fat chips on black brioche bun - 18

250GR SCOTCH FILLET

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

PAN SEARED ATLANTIC SALMON

pan seared atlantic salmon with potato & garden pea mash, confit cherry tomatoes & dutch carrots - 31 (gf)

ROAST PORK BELLY

broccolini, garlic mash & apple purée - 28 (gf)

SLOW BRAISED BEEF CHEEK

dutch carrots, middle eastern rice & salad - 28



SIDES

*dutch carrots - 13 (gf)
bowl mixed seasonal veggies - 12 (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

HOUSE BAKED DECONSTRUCTED RICOTTA CHEESECAKE

with dulce de leche, citrus meringue & poached pear - 16

VANILLA BEAN PANACOTTA

with blood orange sorbet, chocolate soil & mixed berries - 15

OUR RANGE OF MINI CAKES

please see the front

TRIO OF SORBET (ALL VEGAN)

Please ask your waiter for combinations - 13

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 h2o 250ml / 1000ml - 3.5 / 10

acqua panna natural still h2o - 4

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

coke, coke zero, squash, tonic, lemonade, soda h2o - 4.5

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

milkshakes: chocolate, caramel, vanilla, strawberry & banana - 7.5

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
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	9.5	46

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
Le Grand Cros Rosé	Côtes de Provence France	10	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 'Terzetto' Sangiovese	McLaren Vale SA		45
Poliziano Chianti DOCG	Tuscany Italy		48
Trumpeter Malbec	Mendoza Argentina		42
Three Dark Horses Grenache	McLaren Vale SA	9.5	44

MERLOT & CABERNET SAUVIGNON

		G	B
Round Two Single Vineyard Merlot	Barossa Valley SA	9	44
Howard Vineyard Cabernet Sauvignon	Adelaide Hills SA		45
Two Hands 'Sexy Beast' Cabernet Sauvignon	McLaren Vale SA	10	48
Leeuwin Estate 'Art Series' Cabernet Sauvignon	Margaret River WA		89

SHIRAZ & BLENDS

		G	B
McIvor Estate 'Mr Mundy' Shiraz	Heathcote Vic	9.5	44
Geoff Merrill 'Jacko's' Shiraz	McLaren Vale Vic		46
Habitat Shiraz	South East Australia	8.5	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

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