



ARTISAN BREAD BASKET 14
SOURDOUGH | LAVOCHE | CIABATTA

SMALL PLATES

SPICED CAULIFLOWER 26
BEET YOGHURT | TOASTED NUTS & SEEDS | SEAWEED OIL | (GF)

PUY LENTIL 27
ZUCCHINI FLOWER FRITTERS | RED PEPPER | MINT PURÉE | (GF, VEGAN)

PROVENCALE LAMB NECK 27
FENNEL KIMCHI | CARROT AND GINGER PUREE | (NF)

QUEEN SCALLOP 28
SPANNER CRAB SALAD | FINGER LIME | (NF)

CRUDO OF COBIA BLACK KINGFISH 28
RADISH | CORIANDER | CHILLI | AIOLI | (GF, DF)

MAIN PLATES

CHICKPEA AND CORIANDER CAKES 36
TOMATO VINAIGRETTE | EGGPLANT CAVIAR | (*, GF, VEGAN)

FRESH PASTA WHITE KIDNEY BEANS ESCAROLE 38
LASAGNE SHEETS | SUMMER ZUCCHINI | SAUTÉ KALE | WHITE BEANS | GRANA PADANO | (V, NF)

BANNOCKBURN FREE RANGE CHICKEN BREAST 38
BABY COS | GREEN PEAS | (GF, NF)

V. VEGETARIAN GF. GLUTEN FREE DF. DAIRY FREE NF. NUT FREE EF. EGG FREE P. PORK
S. SUSTAINABLE SEAFOOD * HEALTHY CHOICE
10% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL ON PUBLIC HOLIDAYS

FRESH LINGUINI SEAFOOD TIGER PRAWNS SCALLOPS SQUID TOMATO MEDLEY CHILLI BUTTER	39
RIVERINE 120 DAYS GRAIN FED SIRLOIN STEAK FIELD MUSHROOM DIANE SAUCE (GF)	40
CATCH OF THE DAY MACADAMIA TABOULEH CHARRED EGGPLANT (DF)	41
CONFIT DUCK KAILAN SHITAKE MUSHROOM PLUM (DF, NF)	41
BBQ PORK BELLY SPARE RIB CAPER RAISIN SMOKED CAULIFLOWER PUREE (NF)	42
ROASTED FLINDERS ISLAND LAMB RUMP HARISSA LABNE SPELT BEANS NUTS	43
BROOKLYN VALLEY BEEF RIB EYE ON BONE GRILLED SUGAR LOAF CABBAGE CHIMICHURRI MBS 5 TO 6+ (DF, NF)	68
SIDES	12
STEAK CUT FRIES (v, DF)	
SMOOTH MASHED POTATO (v, GF)	
SAUTÉED SEASONAL GREENS OLIVE OIL LEMON GARLIC (DF)	
MIXED LEAF SALAD CHERRY TOMATO AVOCADO (v, GF)	
ROCKET LEAVES AGED PARMESAN BALSAMIC REDUCTION (GF)	

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DESSERTS

STRAWBERRY GRANITA STRAWBERRY CHANTILLY MACERATED STRAWBERRIES VANILLA MERINGUES (GF, NF)	19
DARK CHOCOLATE AND SALTED CARAMEL LAVA MOUSSE PISTACHIO MACARON PISTACHIO ICE CREAM RASPBERRY JELLY ORANGE CRISP (GF)	19
PEACH MELBA MOUSSE RASPBERRY CRISP (GF, NF)	19
VALRHONA GUANAJA AND MANJARI ORANGE SHORT BREAD CRUNCHY DULCEY PEARLS LIME CHEESECAKE PASSIONFRUIT JELLY (NF)	19
ALMOND MILK CHIA SEED PUDDING BEETROOT BLACK SESAME VEGAN YOGHURT SUMMER BERRIES ALMOND BREAD (VEGAN, GF)	19

AUSTRALIAN CHEESE

SERVED WITH HOMEMADE CRACKERS & QUINCE PASTE

KING ISLAND BLACK LABEL BRIE MILKY FLAVOUR FAINT AROMA OF MUSHROOM RIPENED	18
KING ISLAND BLUE NATURAL RIND OF BLUE AND WHITE MOULD MILD CREAMY TEXTURE	18
MAFFRA AGED RIND CHEDDAR	18
SELECTION OF THREE	38

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