



## TEA LOUNGE SPECIAL

- CAKE & COFFEE** **15**  
ONE OF OUR FRESHLY MADE CAKE SERVED WITH YOUR CHOICE OF TEA OR COFFEE
- DEVONSHIRE TEA** **19**  
THREE HOUSE MADE SCONES WITH JAM & CREAM SERVED WITH YOUR CHOICE OF TEA OR COFFEE
- TEA LOUNGE BREAKFAST** **28**  
TOASTED ENGLISH MUFFIN | TASMANIAN SMOKED SALMON AVOCADO | HOLLANDAISE  
POACHED EGGS (SOFT, MEDIUM & HARD)

## SMALL PLATES


- ARTISAN BREAD BASKET** **14**  
SOURDOUGH BREAD | LAVOCHE | FOCACCIA | AGED BALSAMIC | PEPE SAYA CULTURED BUTTER
- STEAK CUT FRIES OR POTATO WEDGES** **12**
- ROASTED HEIRLOOM CARROTS (VEGAN)** **23**  
HOME-MADE HUMMUS | DUKKAH SPICES
- GRILLED HALLOUMI SALAD (\*, v)** **24**  
BUCKWHEAT | BEETROOT | ALMOND | AVOCADO PEPITAS PERSIAN FETA | POMEGRANATE SEEDS
- THAI LAKSA (\*, GF, NF)** **26**  
MIXED SEAFOOD | COCONUT MILK | RICE NOODLE | SPRING ONION | RED CHILLI
- HOME SMOKED TASSAL SALMON (NF)** **27**  
COCONUT CHILLI LIME BROTH | LEMON MYRTLE | TOM YUM CHILLI OIL | BABY CORIANDER

Please let one of our staff know if you have any special dietary restrictions, food allergies or food intolerances.

GF. Gluten Free | DF. Dairy Free | NF. Nut Free | EF. Egg Free | P. Pork | S. Sustainable Seafood | \* Healthy Choice | V. Vegetarian | 15% service charge will be added to the final bill on public holidays.

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<b>PUMPKIN RAVIOLI</b>	<b>27</b>
TRUFFLE PUMPKIN VELOUTE   ROASTED PEPITA SEEDS   WHITE TRUFFLE OIL BROWN BUTTER   AGED BALSAMIC	
<b>SALT &amp; PEPPER SQUID (S, DF)</b>	<b>29</b>
PAPAYA AND CABBAGE SALAD   SOY AND WASABI CITRUS DRESSING	
<b>ANTI-PASTO PLATTER FOR TWO (S)</b>	<b>29</b>
IBÉRICO HAM   WAGYU BRESAOLA   BUFFALO MOZZARELLA   PICKLED VEGETABLES SMOKED ASC TASMANIAN SALMON   KALAMATA OLIVES   GARLIC BREAD	

## BURGERS & SANDWICHES

SERVED WITH CHOICE OF STEAK CUT FIRES OR MIXED LEAF SALAD

<b>GOURMET BURGER (P)</b>	<b>28</b>
LETTUCE   TOMATO   AGED CHEDDAR   ONION   FRIED EGG   BACON   GHERKIN   AVOCADO CHOOSE FROM: WAGYU BEEF   GRILLED CHICKEN   ASC TASMANIAN SALMON	
<b>TRADITIONAL CLUB SANDWICH (P)</b>	<b>28</b>
GRILLED CHICKEN   BACON   FRIED EGG   LETTUCE   TOMATO	
<b>RIVERINE SIRLOIN STEAK SANDWICH</b>	<b>28</b>
BBQ RELISH   CHEDDAR   BEET SALAD	

*GLUTEN FREE DEEK'S QUINOA BREAD AVAILABLE FOR ALL BURGERS & SANDWICHES.*

## LARGE PLATES


<b>FISH &amp; CHIPS</b>	<b>30</b>
BATTERED FLATHEAD FILLET   STEAK CUT FRIES   HOUSE-MADE TARTAR SAUCE	
<b>BAKED SPINACH MASCARPONE CANNELLONI (V)</b>	<b>37</b>
HICKORY SMOKED TOMATO   WILD MUSHROOM   PARSLEY AND SHALLOT BUTTER   GRANA PADANO	
<b>NASI GORENG</b>	<b>38</b>
JASMINE RICE   PRAWNS   CHICKEN SATAY STICKS   FRIED EGG   CHILLI SAMBAL	

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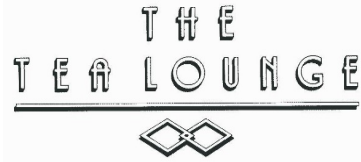
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<p><b>BANNOCKBURN FREE RANGE CHICKEN BREAST (GF, NF)</b></p> <p>MARJORAM PEA RISOTTO   PEA PURÉE   PIQUILLO PEPPER SALSA   MASCARPONE</p>	<b>38</b>
<p><b>FRESH LINGUINI SEAFOOD (S)</b></p> <p>PRAWNS   SCALLOPS   SQUID   TOMATO MEDLEY   PRAWN CHILLI BUTTER   LEMON THYME</p>	<b>39</b>
<p><b>BUTTER CHICKEN MASALA</b></p> <p>SAFFRON RICE   CUCUMBER RAITA   GARLIC NAAN</p>	<b>39</b>
<p><b>MARKET FISH OF THE DAY (GF, S)</b></p> <p>CAULIFLOWER TEXTURES   BUSH TOMATO RELISH   SPICED BROTH</p>	<b>43</b>
<p><b>JUNEE PRIME LAMB RACK (GF, NF)</b></p> <p>ORGANIC POLENTA   SALT BAKED CELERIAC   BLACKENED EGGPLANT GIPPSLAND SHEEP CURD   LAMB JUS</p>	<b>46</b>
<p><b>FROM THE GRILL</b></p> <p>SERVED WITH CHOICE OF ONE SAUCE AND SIDE</p>	
<p><b>BROOKLYN VALLEY DRY AGED BEEF RIB EYE BONE IN 450GM</b></p>	<b>72</b>
<p><b>CAPE GRIM BEEF TENDERLOIN</b></p>	<b>55</b>
<p><b>150 DAYS AGED RIVERINE SIRLOIN STEAK 250GM</b></p>	<b>46</b>
<p><b>CHOOSE ONE SAUCE:</b> HOT ENGLISH MUSTARD   BÉARNAISE   GRAIN MUSTARD RED WINE JUS   PEPPERCORN SAUCE   MUSHROOM SAUCE   HORSERADISH CREAM</p>	
<p><b>CHOOSE ONE SIDE:</b> STEAK CUT FRIES (DF)   CREAMED DÉsirÉE POTATO (GF)   MIX LEAF SALAD (GF, DF)   ROCKET LEAVES (GF)</p>	
<p><b>EXTRA SIDE</b></p> <p>STEAK CUT FRIES (DF)          CREAMED DÉsirÉE POTATO (GF)          MIX LEAF SALAD (GF, DF)          ROCKET LEAVES (GF) <i>WITH AGED PARMESAN / BALSAMIC REDUCTION</i></p>	<b>10</b>

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**DESSERT** **22**

**WARM CHOCOLATE AND ALMOND CAKE (GF)**

PISTACHIO SOIL | BERRY GARDEN | DOUBLE CREAM

**PUMPKIN CUSTARD (GF, NF)**

MAPLE SYRUP CREAM | CINNAMON CRUMB | PLUM COMPOTE

**HIGH PROTEIN BANANA COCONUT AND CHIA SEED CREAM PIE  
(VEGAN, GF, NF)**

COCOA SAUCE | VANILLA TUILE

**AUSTRALIAN CHEESE**

SERVED WITH HOMEMADE CRACKERS & QUINCE PASTE

**KING ISLAND BLACK LABEL BRIE** **18**

MILKY FLAVOUR | RIPENED | FAINT AROMA OF MUSHROOM

**KING ISLAND BLUE** **18**

NATURAL RIND OF BLUE AND WHITE MOULD | MILD CREAMY TEXTURE

**MAFFRA AGED RIND CHEDDAR** **18**

**SELECTION OF THREE CHEESES** **38**

BRIE CHEESE | BLUE CHEESE | CHEDDAR CHEESE

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