

# LOUNGE LUNCH MENU

## APPETISER

**Half Dozen (gf)**  
**Appellation Oyster**  
Cucumber & Dill  
Mignonette  
**48**

**Hosin Pork Belly Bao**  
Green Apple, Chilli,  
Spring Onion  
**14 each**

**Beef Empanada**  
Green Sauce  
**12 each**

**Green Olives (n)(v)**  
Red Harris Dressing,  
Sourdough  
**16**

## ENTRÉE

**Yellowfin Tuna Crudo**  
Avocado, Grapefruit, Radish,  
Crispy Wonton  
**32**

**Burrata Cheese (v)**  
Warm Pears, Radicchio,  
Hazelnuts, Vincotto Dressing  
**24**

**Daily Kitchen Soup**  
Blanc Bakery Sourdough,  
CopperTree Farms Butter  
**28**

**Avocado Hummus (v)**  
Endives, Toasted Sourdough  
**24**

## SALAD

**Quinoa & Freekeh Salad (v)(n)** **28**  
Kale, Grapes, Celery, Broccoli, Coriander, Mint, Dill, Almond, Yoghurt Sauce

**Caesar Salad** **28**  
Gem Lettuce, Poached Egg, Bacon, Anchovies, Sourdough Croutons

**Heirloom Garden Salad (gf)(veg)** **26**  
Cherry Tomato, Heirloom Radish, Lebanese Cucumber, Bell Pepper, Avocado, Persimmon, Lettuce Leaves, Merlot Dressing

## ADD TO YOUR SALAD

Prawn Katsu *each* **12** | Grilled Chicken (h)(gf) **10** | Confit Salmon (gf) **22**

## MAIN

**Chicken Cotoletta**  
Cherry Tomato, Lemon,  
Celeriac Remoulade Salad  
**38**

**Handmade Gnocchi (n)**  
Chorizo, Pumpkin, Green  
Olives, Spinach, Hazelnuts  
**32**

**O'Connor Grass-Fed Sirloin**  
Ramarro Farm Green Salad  
French Fries,  
**58**

**Red Wine Braised Beef Ragu**  
Spaghetti, Grana Padano,  
Calabrian Chili Oil  
**34**

**Fried Rice**  
Chicken, Lup Chong, Garlic Chives,  
Spring Onions, Sunny-Side Up Fried Egg  
**32**

**Crispy Skin Snapper**  
Spiced Yellow Lentils, Cucumber & Mint Salad, Steamed Rice  
**56**

## SANDWICHES AND BURGERS

**Comté Cheese Burger** **38**  
Black Angus Beef, Crispy Bacon, Lettuce, Tomato, Red Onion, Pickles

**Club Sandwich** **36**  
Organic Eggs, Bacon, Tomato, Chicken, Romaine Lettuce

**Crispy Togarashi Chicken Burger** **36**  
Cucumber, Siracha Kewpie, Romaine Lettuce, Green Apple

**Italian Panini** **32**  
Smoked Turkey, Deli Pickles, Cucumber, Tomato, Red Onion, Mustard, Mayonnaise, Swiss & Provolone Cheese

## SIDES

<b>French Fries (v)</b>	<b>16</b>
<b>Ramarro Farm Green Leaf Salad (v)(gf)</b>	<b>16</b>
<b>Wedge Salad, Blue Cheese, Crispy Bacon, Candied Pecans (n)</b>	<b>16</b>

*v* Vegetarian ~ *gf* Gluten Free ~ *veg* Vegan ~ \* Gluten Free On Request ~ *h* Halal ~ *n* Nuts

CONSUMER ADVISORY: Eating raw or undercooked food may increase the risk of illness. Inform staff of any allergies or dietary needs. While efforts will be made to accommodate, menu items may contain or come into contact with common allergens.

An additional surcharge is applicable on Sundays (10%) and Public Holidays (15%). All credit card payments will incur a surcharge of 1.1%.

# AFTERNOON MENU

## HIGH TEA

**High Tea Set \$98pp**

a delightful selection of finger sandwiches, sausage rolls, canapes, petit gateau and scones

**Finger Sandwiches 28**

Chicken & Tarragon

Spiced Egg, Mayonnaise & Watercress

Smoked Salmon, Dill & Cucumber

Country ham, Pickles, Swiss Cheese & Mustard

**Petit Gateau 36**

**Chocolate Gateau**

Mandarin Marmalade, Chocolate Mousse

**Caramelised Apple Pie**

Vanilla Mascarpone Chantilly

**Lychee en Rose**

Rosebud & Strawberry Mousse, Almond Sponge

**Cinnamon Brioche Doughnuts 16**

Raspberry Jam & Double Cream

**Madeleines 18**

Passionfruit Curd & Double Cream

**Fruit & Plain Scones 18**

Double Cream & Preserves

*Kindly note, high tea items are baked to order and will take approximately 20 minutes.*

## MAINS

**Comté Cheese Burger**

Black Angus Beef, Crispy Bacon, Lettuce, Tomato, Red Onion, Pickles

38

**Fried Rice**

Chicken, Lup Chong, Garlic Chives, Spring Onions, Sunny-Side Up Fried Egg

32

**Club Sandwich**

Organic Egg, Bacon, Tomato, Chicken, Romaine Lettuce

36

**Caesar Salad**

Romaine Lettuce, Poached Egg, Crispy Prosciutto, Anchovies, Croutons

38

**Red Wine Braised Beef Ragu**

Grana Padano, Calabrian Chilli Oil, Spaghetti

34

**Spanner Crab Salad**

Organic Butter Lettuce, Avocado, Chardonnay Vinegar Dressing

44

## CHAMPAGNE

BY GLASS

2024 Voyager Estate Sparkling Chenin Blanc

Margaret River, WA 24

2017 Yarra Yering Blanc de Noirs

Yarra Valley VIC 24

2021 Meadowbank Meadowbank Blanc de Noirs

Meadowbank, TAS 26

NV Champagne Larmandier-Bernier Latitude Blanc de Blancs

Vertus, France 32

NV Gosset Extra Brut

Epernay, France 32

NV Champagne Laherte Frères Rosé De Meunier Extra-Brut

Chavot, France 34

NV Jacquesson Cuvee No. 746

Epernay, France 58

2015 Dom Pérignon

Epernay, France 97

## DESSERTS

**Ice Cream Sundae**

White Chocolate Cream, Raspberries, Candied Peanuts (v)(gf)(n)

22

**Cake of the Day**

8.50

**Profiterole**

Vanilla Ice Cream, Warm Chocolate Sauce (v)

22

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# LOUNGE DINNER MENU

## APPETISER

<b>Half Dozen</b>
<b>Appellation Oyster (gf)</b>
Cucumber & Dill Mignonette
<b>48</b>

  

<b>30g Oscietra Caviar</b>
House-made Hash Browns
<b>199</b>

<b>Abrolhos Island Scallop</b>
Kilpatrick
<b>each 12</b>

<b>Beef Empanada</b>
Green Sauce
<b>each 12</b>
<b>Green Olives (n)(v)</b>
Red Harrisa Dressing,
Sourdough
<b>16</b>

## ENTRÉE

<b>Spanner Crab Salad</b>
Organic Butter Lettuce, Avocado,
Chardonnay Vinegar Dressing
<b>44</b>

<b>Burrata Cheese (v)(n)</b>
Warm Pears, Radicchio, Hazelnuts, Vincotto Dressing
<b>24</b>

<b>Wagyu Beef Bresaola</b>
Persimmon, Cabernet Dressing
<b>42</b>

<b>Daily Kitchen Soup</b>
Blanc Bakery Sourdough, CopperTree Farms Butter
<b>28</b>

<b>Yellowfin Tuna Crudo</b>
Avocado, Grapefruit, Radish, Crispy Wonton
<b>32</b>

<b>Avocado Hummus (v)</b>
Endives, Toasted Sourdough
<b>24</b>

## PASTA

<b>Red Wine Braised Beef Ragu</b>
Grana Padano, Calabrian
Chili Oil, Spaghetti
<b>34</b>

<b>Grilled Morton Bay Bugs</b>
Garlic, Chilli Lemon,
Casarecce Pasta
<b>42</b>

<b>Grilled Lions Mane &amp; Black Oyster (v)</b>
Mushroom Emulsion, Parsley,
Trotte Pasta
<b>34</b>

## SALAD

<b>Quinoa &amp; Freekeh Salad (v)(n) 28</b>
Kale, Grapes, Celery, Broccoli, Coriander, Mint, Dill, Almond, Yoghurt Sauce

<b>Caesar Salad 28</b>
Gem Lettuce, Poached Egg, Bacon, Anchovies, Sourdough Croutons

<b>Heirloom Garden Salad (gf)(veg) 26</b>
Cherry Tomato, Heirloom Radish, Lebanese Cucumber, Bell Pepper, Avocado, Persimmon, Lettuce Leaves, Merlot Dressing

## ADD TO YOUR SALAD

Prawn Katsu **each 12** | Grilled Chicken (h)(gf) **10** | Confit Salmon (gf) **22**

# LOUNGE DINNER MENU

## MAINS

### Comté Cheese Burger

Black Angus Beef, Crispy Bacon, Lettuce, Tomato, Red Onion, Pickles

38

### Crispy Skin Snapper

Spiced Yellow Lentils, Cucumber & Mint Salad, Steamed Rice

56

### Club Sandwich

Organic Eggs, Bacon, Tomato, Chicken, Romaine Lettuce

36

### Chicken Cotoletta

Cherry Tomato, Lemon, Celeriac Remoulade Salad

38

## GRILL MENU

500g CopperTree Farms 36 Month Grass-Fed Hereford Dry Aged Rib Eye	115
250g O'Connor Grass-Fed Eye Fillet	78
280g Rangers Valley Black Market Sirloin	80
320g Stone Axe 9+ Wagyu Rump	76
Victorian Lamb Cutlets	72

SAUCE: PEPPERCORN / REDWINE / BERNAISE / CAFÉ DE PARIS BUTTER

CONDIMENTS: DIJION / WHOLEGRAIN MUSTARD / HORSERADISH

*Enjoy a refined 125ml pour from our Coravin selection*

*2020 Massolino Barolo 55 / 2021 Rockford 'Rifle Range' Cabernet Sauvignon 42*

## SIDES

French Fries (v)	16
Paris Mash (v)(gf)	16
Ramarro Farm Green Leaf Salad (v)(gf)	16
Wedge Salad, Blue Cheese, Crispy Bacon, Candied Pecans (n)	16
Tomato Braised Roman Beans (v)(gf)	16

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# DESSERT MENU

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## DESSERT

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**Crème Brulee (gf)(v) 16**

**Five Spiced Panna Cotta, Poached Pears,  
Blackberries, Honey Crunch (v)(gf) 18**

**Profiterole, Vanilla Ice Cream,  
Warm Chocolate Sauce (v) 22**

**Ice Cream Sundae, White Chocolate Cream,  
Raspberries, Candied Peanuts (v)(gf)(n) 22**

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## CHEESE SERVICE

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**Bay Of Fires Cloth Bound Cheddar**

**L'Artisan Extravagant Triple Cream**

**Berry's Creek Riverine Buffalo Milk Blue**

**Yarra Dairy Goats Milk Black Savourine**

*Served with Fresh Grapes, Candied Walnuts (n), Quince Paste, Lavosh*

36

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## DESSERT WINE

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**2024 Foxey's Hangout Late Harvest, Pinot Gris  
Mornington Peninsula, VIC 16**

**2021 Disznoko Tokaji Late Harvest Furmint Tokaji, Hungary 27**

**2016 Disznoko Aszu 6 Puttonyos Tokaji, Hungary 24**

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# LOUNGE & GARDEN

## SUPPER MENU

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<b>Green Olives</b> , Red Harrisa Dressing, Sourdough (n)(v)	<b>18</b>
<b>Half Dozen Appellation Oyster</b> , Cucumber & Dill Mignonette (gf)	<b>48</b>
<b>Beef Empanada</b> , Green Sauce	each <b>12</b>
<b>Caesar Salad</b>	<b>28</b>
Romaine Lettuce, Poached Egg, Bacon, Anchovies, Sourdough Croutons	
<b>Cheese Burger</b> , Lettuce, Tomato, Red Onion, Pickles, Crispy Bacon	<b>38</b>
<b>Club Sandwich</b>	<b>36</b>
Organic Eggs, Chicken, Bacon, Tomato, Romaine Lettuce	
<b>Red Wine Braised Beef Ragu</b>	<b>34</b>
Spaghetti, Grana Padano, Calabrian Chili Oil	
<b>Late Night Lounge Fried Rice</b>	<b>32</b>
Organic Eggs, Jasmine Rice, Spring Onions (v)	
<b>Ramarro Farm Green Leaf Salad</b> (veg)(gf)	<b>16</b>
<b>French Fries</b> (v)	<b>16</b>
<b>Profiterole</b> , Vanilla Ice Cream, Warm Chocolate Sauce (v)	<b>22</b>

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### CHEESE SERVICE

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**Bay Of Fires Cloth Bound Cheddar**

**L'Artisan Extravagant Triple Cream**

**Berry's Creek Riverine Buffalo Milk Blue**

**Yarra Dairy Goats Milk Black Savourine**

Served with Fresh Grapes, Candied Walnuts (n), Quince Paste, Lavosh

**36**

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