

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 Harrisa Dressing,
Sourdough
16

ENTRÉE

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

Burratta 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

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

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

Club Sandwich

Organic Egg, Bacon, Tomato, Chicken,
Romaine Lettuce
36

Caesar Salad

Romaine Lettuce, Poached Egg,
Crispy Prosciutto, Anchovies, Croutons
38

Fried Rice

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

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

2017 Yarra Yering Blanc de Noirs

2021 Meadowbank Meadowbank Blanc de Noirs

NV Champagne Larmandier-Bernier Latitude Blanc de Blancs

NV Gosset Extra Brut

NV Champagne Laherte Frères Rosé De Meunier Extra-Brut

NV Jacquessoon Cuvee No. 746

2015 Dom Perignon

Margaret River, WA 24

Yarra Valley VIC 24

Meadowbank, TAS 26

Vertus, France 32

Epernay, France 32

Chavot, France 34

Epernay, France 58

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

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

30g Oscietra Caviar
House-made Hash Browns
199

Abrolhos Island Scallop
Kilpatrick
each 12

Beef Empanada
Green Sauce
each 12

Green Olives (n)(v)
Red Harrisa Dressing,
Sourdough
16

ENTRÉE

Spanner Crab Salad
Organic Butter Lettuce, Avocado,
Chardonnay Vinegar Dressing
44

Wagyu Beef Bresaola
Persimmon, Cabernet Dressing
42

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

Burratta Cheese (v)(n)
Warm Pears, Radicchio, Hazelnuts, Vincotto Dressing
24

Daily Kitchen Soup
Blanc Bakery Sourdough, CopperTree Farms Butter
28

Avocado Hummus (v)
Endives, Toasted Sourdough
24

PASTA

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

Grilled Morton Bay Bugs
Garlic, Chilli Lemon,
Casarecce Pasta
42

**Grilled Lions Mane &
Black Oyster** (v)
Mushroom Emulsion, Parsley,
Trottle Pasta
34

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

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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

DESSERT

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

CHEESE SERVICE

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

DESSERT WINE

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

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

CHEESE SERVICE

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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