

Archie's farm
RESTAURANT & BAR

In 1945, Archibald "Archie" Spooner purchased farmland that today is home to the largest and fastest growing business precinct outside of the Melbourne CBD – Caribbean Park.

Archie's Farm Restaurant & Bar, named in honour of the much loved and late 'Archie' Spooner, offers diners an authentic and regionally inspired menu that draws on the best local and seasonal produce.

Our menu takes diners on a seasonal exploration across Victoria's rich regional bounty from the coast to the mountains – and everything in between.

Complimented by an exclusive beverage list, with a focus on Victorian wines and spirits, and a handpicked selection of Australian wines.

SMALL PLATES

FARMHOUSE SOURDOUGH Freshly baked mini loaf, St. David cultured butter	7
MT MARTHA MUSSELS (GFO) 'Nduja salami, lemon thyme, fennel, Chardonnay. Served with grilled sourdough	19
MARKET SOUP Seasonal soup of the day. Served with bread	14
FOUR PILLARS GIN SALMON Whipped feta, baby beetroot, cucumber, dill, wattleseed lavosh	25
CHARCUTERIE PLATTER (GF) Chef's selection of three Australian cured meats, grilled zucchini, eggplant, capsicum, pickles	24
HOUSE-MADE SPANAKOPITA (V) Local spinach, dill, Yarra Valley feta, filo, lemon, Mt. Zero extra virgin olive oil	22
MUSHROOM AU GRATIN (GF)(V)(VVO) Marinated and roasted field mushrooms, gruyere, parmesan, pine nuts, bread crumbs, truffle oil, rocket	23

SIDES

HOUSE SALAD Mixed salad leaves, cucumber, tomato, radish with roasted garlic dressing	9
SKINNY CHIPS Murray River salt, rosemary, old fashioned tomato sauce, garlic aioli	10
SEASONAL VEGETABLES Chef's selection of roasted, grilled and sautéed seasonal vegetables	9

LARGE PLATES

SLOW COOKED LAMB (GF) Braised Victorian lamb shoulder, roasted eggplant, caponata, pan jus	42
PAN SEARED BARRAMUNDI (GF) Braised fennel, salsa verde, tarragon, sherry vinaigrette	38
FREE RANGE CHICKEN PARMA Spiced tomato Napoli, smoked Scarmoza, ham, basil. Served with house salad, skinny chips, garlic aioli	32
PUMPKIN GNOCCHI (V) Handmade gnocchi, roasted pumpkin, buerre noisette, pine nuts, spinach, parmesan	30
HIGH COUNTRY PORK BELLY (GF) Burnt carrot puree, roasted pumpkin, pickled apple, Napoleane pear cider reduction	32
SEAFOOD BOUILLABAISSSE (GF) Mt. Martha mussels, clams, tiger prawns, fresh fish, saffron tomato broth, fennel. Served with grilled sourdough	43
ARCHIE'S STEAKS (GF) Grilled to your liking and with your choice of red wine jus, peppercorn or mushroom sauce. Served with house salad, skinny chips, garlic aioli	
Rangers Valley MBS 4 Wagyu rump 250g	46
Riverine premium grain fed MBS 2 Porterhouse 250g	47
Gippsland grass fed scotch fillet 300g	54

DESSERTS

STICKY DATE PUDDING	14
Toffee sauce, wattleseed, vanilla ice cream	
HONEY & YOGHURT CHEESECAKE	14
White chocolate, Peninsula honey, thyme	
DARK CHOCOLATE PANNA COTTA	14
Chantilly cream, fresh berries, chocolate shavings	
VICTORIAN CHEESE PLATE	
Selection of regional cheeses, fig and quince jam, dried fruit, crackers, nuts	
Choice of one cheese	14
Choice of two cheeses	17
Choice of three cheeses	21
CHEF'S DESSERT OF THE DAY	11
Please ask your host about today's creation	

Menus are subject to change due to seasonality and product availability.

(V) Vegetarian (VV) Vegan (VO) Vegetarian option (VVO) Vegan option (GF) Gluten free (GFO) Gluten free option
Please advise your host of food allergies or intolerances, however we cannot guarantee a total absence of traces of allergens.