

DINING ROOM

WINTER

- TO START** **Focaccia** smoked salt, balsamic, olive oil 13.5 VG
Warm olives thyme, rosemary 10.5 LG VG
Oysters natural mignonette, lemon (6) 35.5 LG DF (A)
Oscietra caviar tin crème fraîche, buckwheat blinis 59 LG (I)
Pollastrini sardines in olive oil focaccia toast, lemon 18.5 LG* DF (I)

- ENTRÉE** **Tuna tartare** green chilli, spring onion salsa, sesame crackers 26.5 LG DF SS* (A)
Braised beef croquettes jalapeño aioli (3) 18.5 LG
Tempura broccoli fermented chilli mayo, lime 18.5 LG VG*
Local mussels white wine, herbs, cherry tomato, sourdough 25.5 LG* DF* (A)
Baby burrata warm winter mushrooms, portsea honey, focaccia 24.5 LG* V
Grilled octopus leek soubise, lemon 28.5 LG (I)
Beef tartare salted egg yolk, shallot, chilli, potato crisps 28.5 LG DF

- MAIN** **Barramundi** jerusalem artichoke, broccolini, masala butter, herb salad 39.5 LG DF* (A)
Chicken schnitzel chips, garden salad, gravy, lemon 34.5
Chicken parma smoked ham, sugo, chips, garden salad 35.5
Slow cooked pork ragu grana padano, fettucine 42.5 DF*
Beer battered fish & chips garden salad, tartare, lemon 36.5 DF (I)
Ricotta gnocchi roast pumpkin, burnt butter, sage, pepitas 36.5 V
Crumbed Scottsdale pork cutlet braised cabbage, apple sauce, gravy 48.5 DF
Braised beef cheek potato mash, green peas, gravy 46.5 LG DF*
Slow cooked lamb shoulder roast potatoes, mint jus, herb yoghurt 69.5 LG DF* (to share)

- WOOD-FIRED** **Salt baked celeriac** remoulade, chimichurri, crisps 32.5 LG VG
Grilled chicken caramelised carrot, roast fennel salad, pickled grapes 35.5 LG DF
Southern Ranges eye fillet 220g kipfler potatoes, winter greens, choice of sauce 59.5 LG DF
Southern Ranges scotch fillet 300g kipfler potatoes, winter greens, choice of sauce 65.5 LG DF
Southern Ranges MB 2+ ribeye 800g kipfler potatoes, broccolini, seeded mustard jus 169 LG DF
Sauces jus, mushroom gravy, peppercorn, café de Paris butter, chimichurri 3.5 each LG

- SIDES** **Roast pumpkin** honey yoghurt, spiced seeds 15.5 LG V VG*
Crispy kipfler potatoes pickled onion, herb emulsion 16.5 LG VG
Rocket salad green pear, parmesan, lemon dressing 14.5 LG V VG*
Broccolini shallot butter, crispy shallot 16.5 LG V VG*
Iceberg salad herb dressing 13.5 LG VG
Chips herb salt, aioli 13.5 LG VG*

DIETARIES **V** vegetarian **VG** vegan **N** nuts **LG** low gluten **SS** sesame **DF** dairy free * on request
SEAFOOD ORIGINS **A** australian **I** imported **M** mixed

ALLERGENS Our kitchen uses common allergens. Whilst care is taken, we cannot guarantee dishes are 100% allergen-free.
SURCHARGES Sunday and Public Holiday surcharges apply.



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