



DIRECTED BY
DAVID CASSAR
EXECUTIVE CHEF

ENTRÉES

Tomato, mozzarella & basil bruschetta with aged balsamic syrup	12
Prawn cocktail with pickled carrot, crispy garlic, chilli oil & cocktail dressing	20
Zucchini & pea fritters with soba noodles, Asian salad & sesame dressing	18
Tempura softshell crab bao bun with pickled vegetables, coriander & lime chipotle	20
Seafood fettucine with scallops, prawns, grilled Moreton Bay bug & Napoli sauce	21 entrée 34 main

MAINS

Panko-crumbed chicken parmigiana with triple-smoked ham with chips, pear & parmesan salad & honey-garlic aioli	33
Five hours slow-cooked Otway pork belly with cauliflower puree, asparagus, garden peas & sticky pan jus	35
Butternut pumpkin risotto with spinach, crispy sage, toasted pine nuts & parmesan crisps	33
Black Angus grass-fed porterhouse steak 250g with confit potato scallop, beer-battered onion rings & red wine jus	34
BBQ baby lamb rump with a pearl couscous salad, caramelised onion, smoky chipotle & whisky glaze	34

GRILLED

all grilled options come with a choice of two sides & one sauce

Barramundi fillet 200g Humpty Doo NT	37
Rosemary & thyme marinated free range chicken breast Macedon Ranges VIC	32
Whisky-glazed pork ribs Otway VIC	38
Black Angus grass-fed porterhouse steak 350g Gippsland VIC	40
Black Angus grain-fed rib-eye steak 450g Grampians VIC	49

SIDES & SAUCES

Garlic mash	8	Red wine jus	3
Pear & parmesan salad	8	Creamy peppercorn	3
Wok-seared vegetables	9	Herb & garlic butter	3
Beer-battered onion rings	9	Garlic aioli	3
Fat chips	9		
Steamed basmati rice	7		