

# DINNER

6pm until late Wednesday to Saturday



## Appetiser

Natural oysters, freshly shucked to order, lemon (min 3) | 4ea  
Oysters lime & kaffir *or* Champagne & chilli (min 3) | 4.5ea  
Marinated Birregurra olives | 8  
Kingfish sashimi, pickled lily bulbs, shiso dressing | 14  
Chargrilled flatbread, extra virgin olive oil | 6 *or* garlic & dukkah | 8  
Prawns, honey, sesame seeds, rice noodle | 14  
Water chestnuts, mustard soy dressing, crispy bacon | 7  
Tasting plate | selection of premium cut smallgoods & caperberries | 12  
Saganaki, herbs, lemon | 8

## Entrée

Pan fried scallops, pork belly, nashi pear salad | 16  
Confit salmon, avocado, salmon roe, cerviche dressing | 17  
**Tomato, charred pepper, buffalo mozzarella, toasted brioche, hazelnut dressing | 15**  
Smoked duck risotto, chorizo, tomato gazpacho, thyme oil | 17

## Main

Pan fried market fish, spiced cauliflower, citrus & fennel, almond crumb | 27  
Pork belly, gai lan, chilli caramel, nashi pear, ginger wine | 25  
Open chicken dumpling, crisp wonton, shiitake broth, snow pea, Swiss browns | 26  
**Roast pumpkin, caramelised leek, butter tart, bitter greens, citrus, feta | 21**  
Prawn, scallop, linguine, cherry tomato, chilli, chorizo, lemon | 27  
Moroccan lamb, warm yoghurt soup, spiced almonds | 28  
Eye fillet medium rare, cauliflower puree, potato flakes, silverbeet, schallot jus | 31

## Sides

Potatoes, duck fat, garlic, herbs   8	Hot chips, house made aioli   6
Green salad, lemon vinaigrette   6	Asian wok greens   8

*Local & Victorian producers | Birregurra olives & evoo | Irrevillipe Jerusalem artichokes | Otway potatoes |  
Meredith Dairy feta | locally grown lemons | La Madre Geelong sourdough bread | Murray River salt | Geelong salami  
| Otway silverbeet & Asian vegetables | Rayners eggs | all pasta is made in house | Otway ham |  
milk & butter from suppliers who support local dairies | Chicken & eggs are free range |*

# ODDFELLOWS