

This menu has been crafted using only the finest local ingredients from Victoria and neighboring states by Head Chef Achim Herterich and Sous Chef Gil Zamudio.

ENTRÉES

Seasonal mushroom risotto goat milk feta and market herbs  
Entrée: \$22 or Main Course: \$32

Yamba prawns spaghetti tomato and roasted chili  
Entrée: \$25 or Main Course: \$35

Warm assiette of grilled spring vegetables  
on a duet of rocket and tomato pesto, vanilla vinaigrette  
\$22

Preserved lemon and herb infused ricotta gnocchi  
On a fricassee of Moreton Bay bugs, prawns and parmesan shavings  
Entrée: \$25 or Main Course: \$35

MAIN COURSE

Twice cooked pork belly, Butifarra Blanca, black lentils,  
Calvados Jus, apple and parsley salad  
\$35

Pan seared Hapuka fillet  
Truffle and hazelnut crust, roasted kipfler, pea puree  
\$37

Grilled salmon  
Roasted asparagus, burst cherry tomato drizzled with lobster bisque reduction  
\$39

Grilled Gippsland pasture fed O'Connor beef iron steak served  
Served with Lyonnaise potato sautéed with caramelized onion, mushroom fricassée.  
Choice of red wine or green peppercorn jus  
\$42

Allow us to fulfil your needs - please advise us if you have any special dietary requirements, food allergies or food intolerances.

SANDWICHES

Club sandwich  
Tomato, lettuce, mayonnaise, chicken, bacon and egg with  
your choice of white, whole meal or sourdough bread  
\$32

Grain fed beef burger ses-  
ame bun, tomato, pickles, grilled  
onion and mayonnaise  
\$35

Add a slice of gruyere cheese (\$3)  
or bacon (\$3)  
Or both

SIDE SERVES

Green beans, oregano dressing and  
feta cheese \$12

Mixed leaves with lemon infused extra virgin  
olive oil dressing  
\$12

Cajun dusted sweet potato chips  
\$15

Steamed spring vegetable potpourri  
\$14

Traditional steak fries  
\$10

DESSERTS

Baked chocolate crème and a vanilla sauce anglaise, almond tulle  
\$18

Semi-freddo of vanilla bean and praline gelato layered with crisp  
Puff pastry fingers and a warm caramel sauce  
\$18

Strawberry crepes filled with Grand Marnier macerated strawberries  
and milk-chocolate couverture sauce.  
\$18

New York style baked cheese cake served with Cointreau drizzled fresh berries  
\$18

Selection of fine Australian cheeses  
With char-grilled walnut bread and fresh fruits  
\$25



LUNCH

