



TO START OR SHARE.

NATURAL OYSTERS 24 6pc / 48 12pc
Natural oysters with lemon , celery heart mignonette
(GF)

KILPATRICK OYSTERS 30 6pc / 54 12pc
Smoked bacon and kilpatrick sauce
(GF)

SOURDOUGH BATARD 9
Warm sourdough with a side of cinnamon and honey brown butter
+ gluten free available on request
(V)

BRUSCHETTA 14 2PC
Confit cherry tomato, caramelised onion and basil on toasted rustic bread and whipped lemon ricotta
+ gluten free available on request
(V)

STRACCIATELLA 23
Spiced roasted sweet pumpkin, curry butter sauce on fresh stracciatella cheese with herbs, crispy curry leaves and toasted pine nuts
(V / CN / GF)

CRISPY PORK BELLY 28
Soy glazed pork belly with soba noodles, spring onion and soy beans salad finished with chilli sambal

PRAWN TOAST 24 2PC
Cooked tiger prawns with yuzu and black garlic aioli on toasted brioche finished with crispy potato, chilli oil and chives

GRAZING PLATTER 34 / 39 / 45
your choice of up to three cheeses
- Papillon Roquefort
- Victorian Six Farms Brie
- Charles Anaud Comte 18 months
Served with pork rillette, casalingo mild salami, quince paste, pickles, mt. zero olives, grapes, crackers and lavosh
+ gluten free available on request

DOC'S CHICKEN WINGS 16 6pc / 28 12pc
Twice cooked crispy fried wings, tossed with your choice of;
- Homemade coffee BBQ sauce
- Honey garlic soy
- Buffalo sauce
All choices served with creamy ranch dipping sauce
(CN)
+ gluten free available on request

SIDES.

FRIES 11
Rosemary salt and tomato sauce
- add aioli 1
(VG)
+ gluten free available on request

SIDEWINDER FRIES 14
Like crispy wedges but with a twist, served with sweet chilli and sour cream
(V)

GARDEN SALAD 9
A classic salad served with Japanese dressing
(V)

POTATO BRAVAS 15
Twice cooked baby potato with bravas sauce, vegan garlic aioli and herbs
+ gluten free available on request
(VG)

SAUTEED BROCCOLINI 15
With garlic butter , toasted almonds and lemon ricotta
(V / CN)

MAINS.

DOC'S FISH & CHIPS 34
Fresh flathead fillets beer battered and served with chips, garden salad, tartare and fresh lemon

MUSHROOM RAGU 32
Roasted wild mushrooms cooked in truffled butter with fresh pappardelle pasta, thyme, sage and truffle pecorino
(v)

STEAK FRITES ROLL 32
Medium rare Cape grim scotch, caramelised onion & herb butter sauce and fries in a toasted baguette with a side of mustard aioli

BEEF BURGER 26
Chargrilled black angus beef patty, bacon, American cheese, cos lettuce, tomato, chipotle aioli and onion jam stacked on a seeded brioche bun served with fries
+ gluten free available on request

VEGAN VEGE BURGER 25
Crispy broad bean, pea and spinach patty, crumbed in rice flake and parsley, stacked on a beetroot bun with cos lettuce, vegan chipotle aioli, tomato and onion jam served with fries
+ gluten free available on request
(VG)

BARRAMUNDI 36
Pan fried barramundi, potato and charred leek mash, Tuscan cabbage and confit tomato finished with citrus beurre blanc and crispy leeks
+ gluten free available on request

BABY BACK RIBS 38
Slow cooked pork ribs, dripping in our home-made coffee BBQ sauce, accompanied with sidewinder fries and tangy lime slaw
(DF)
+gluten free available on request

SALT & CHILLI SQUID 28
Crispy fried squid, tossed with salt & chilli flakes served with lemon aioli, chips and garden salad
+ gluten free available on request

BEEF BOURGUIGNON 39
Beef cheeks slow cooked in red wine, smoked bacon, chimichurri with creamy parmesan polenta and crispy potato
+ gluten free available on request

ROASTED CAULIFLOWER 22
Roasted spiced cauliflower , mint coconut lebneh, pickled beetroots, dried fruits on wild rice and kale with cashew nut dukkah
+slow cooked lamb shoulder 9
+ gluten free available on request

CHICKEN SHARWARMA 29
Marinated grilled chicken, herb garlic lebneh with a salad of frisee, pickled onion, confit tomato, black quinoa and toasted almond.
+ gluten free available on request

OFF THE CHAR GRILL.

CAPE GRIM SCOTCH FILLET 300g 49

CAPE GRIM EYE FILLET 250g 55

All steaks come with your choice of sauce and side

Red wine jus, green peppercorn sauce or garlic butter

- Twice cooked baby potato with bravas sauce, garlic aioli and herbs
- Sauteed broccolini with garlic and herb butter, toasted almonds and lemon ricotta
- Garden salad with Japanese dressing

KIDS UNDER 12.

CHEESE BURGER 15
Beef burger with American cheese, chips & tomato sauce
+ gluten free available on request

FISH + CHIPS 13
Battered fish, chips & tomato sauce

DINO NUGGETS 11
Tempura chicken with chips & tomato sauce

PIZZA 13
Napoli sauce with shredded tasty & mozzarella cheese

KIDS ICE CREAM 5
With chocolate or strawberry sauce

DESSERT.

CHOCOLATE DELICE 17
Dark chocolate delice with roasted strawberries, caramel sauce and vanilla bean ice cream
(GF)

POACHED PEAR 18
Poached pear with kataifi pastry, white chocolate cheesecake, toated hazelnut and coconut with vanilla cardamom creme
(CN)

CREME BRULEE OF THE WEEK 15

AFFOGATO 18
Vanilla bean ice cream, Mikro espresso and your choice of;
Frangelico, Baileys, Amaretto or local coffee liqueur

CAKES
Please see our cake fridge for today's selection of local cakes and pastries

GF - gluten free / V - vegetarian / VG - vegan / DF - dairy free / CN - contains nuts

All of our menu items are prepared in a kitchen where nuts, gluten, eggs, dairy and other known allergens may be present. Please note we take every precaution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information. Please note that a 1.5% applies to all credit card transactions. A 10% surcharge applies on Sundays and 20% surcharge applies on public holidays.

Drinks

HOT DRINKS.

COFFEE
 short macchiato 4.5
 espresso 4.5
 piccolo 5
 mocha 5 / 6
 long black 5 / 6
 flat white 5 / 6
 latte 5 / 6
 cappuccino 5 / 6
 long macchiato 5 / 6
 hot chocolate 5 / 6
 white hot chocolate 5.5 / 6.5
 chai latte 5 / 6
 babycino 2

decaf available

LOADED HOT CHOCOLATE 6.5
 with whipped cream, mini
 marshmallows, cocoa powder,
 sprinkles topped with a flakey
 flake

alternative milks
 soy / almond / oat 1
 add syrup
 caramel / vanilla / hazelnut .50

T2 TEA 5
 english breakfast
 earl grey
 chai
 peppermint
 green tea
 lemon grass & ginger

HEALTHY SODA 8
 sparkling natural prebiotic soda
 < 1g of sugar
 passionfruit, peach & berry
 pineapple, lime & mint
 ginger, lemongrass & lime
 raspberry & rose

VG - vegan / BIO - Biodynamic
 CN - contains nuts

COLD DRINKS.

iced latte 5 / 6
 iced chai 5 / 6
 iced mocha 5 / 6
 FEELING EXTRA? 8.5
 served with cream and ice cream
 iced coffee
 iced mocha
 iced chai
 iced chocolate

MILKSHAKES 5 / 8
 vanilla, chocolate, caramel,
 strawberry
 + \$2 for thick shakes

LOADED FERRERO MILKSHAKE 10
 decadently smothered in cream
 and topped with a ferrero rocher
 (CN)

SMOOTHIES 10
 mango or banana

JUICES 6
 orange, apple, pineapple, tomato

MINERAL WATER 10
 Three bays sparkling 750ml
 Three bays still 750ml

NOAHS BOTTLE JUICE 8
 green smoothie, valencia orange,
 raspberry smoothie,
 apple/watermelon/mint

SOFT DRINKS 5
 cola, no sugar cola, lemonade,
 lemon squash, raspberry
 lemon lime bitters 6.5

alcohol

SPARKLING & CHAMPAGNE.

Azahara Sparkling Brut N.V 200ml Piccolo (VG) VIC 12
 Like It Like that Prosecco N.V (Med Sweet) SA 10 / 40
 Tar & Roses Prosecco N.V (Dry) VIC 12 / 55
 Pizzini Lambrusco VIC 45
 Veuve Ambal Blanc de Blancs N.V (VG) France 50
 Clover Hill Exceptionnelle M.V TAS 75
 Taittinger Cuvee Prestige N.V France 155

WHITE WINE.

Tahbilk Chardonnay VIC 12 / 55
 Pizzini Pinot Grigio VIC 11 / 50
 Petal & Stem Sauvignon Blanc NZ 14 / 65
 Rieslingfreak no#3 Riesling SA 14 / 65
 Shaw & Smith Sauvignon Blanc (VG) SA 75
 42 Degrees Pinot Grigio (VG) TAS 65
 Moores Hill Riesling (VG) TAS 66
 Lethbridge Pinot Gris VIC 66
 The Pawn Wine Co Fiano (VG) SA 60
 Lethbridge Chardonnay VIC 89
 Abellio Albarino Spain 65
 Dal Zotto Arneis VIC 60
 Cullen Sauvignon Blanc Semillon (BIO) WA 80
 Louis Jadot Chablis France 95
 Domaine Christian Salmon Sancerre AC (VG) France 90
 La Crema 'Russian River' Chardonnay USA 100

ROSE & MOSCATO.

La Calliera Moscato d'Asti Italy 13 / 55
 Rameau d'Or Rose France 14 / 65
 Giant Steps Yarra Valley Rose (VG) VIC 60

PORT, SHERRY & DESSERT WINE.

Penfolds Grandfather Rare Tawny Port 45ML SA 16
 Valdespino Pedro Ximenez 60ML Spain 10
 Frogmore Creek Iced Reisling 375ML TAS 55

RED WINE.

Mount Langhi Ghiran 'Vine Rd' Shiraz (VG) VIC 12 / 55
 Tar & Roses Sangiovese (VG) VIC 12 / 55
 Yering Station 'Elevations' Pinot Noir (VG) VIC 13 / 60
 Tomfoolery Burla Negra Tempranillo (VG) SA 12 / 55
 Dalfarras Nero d'Avola VIC 45
 The Other Wine Co Grenache (VG) SA 60
 Credaro 'Kinship' Cabernet Sauvignon WA 60
 Henschke 'Henry Seven' Shiraz Blend (VG) SA 85
 Brown Magpie Pinot Noir VIC 65
 Lethbridge Pinot Noir VIC 95
 Cullen Cabernet Merlot (BIO) WA 80
 Giant Steps Pinot Noir (VG) VIC 100
 Lopez Cristóbal Tempranillo (VG) Spain 70
 Vietti Nebbiolo 'Perbacco Langhe' DOC (VG) Italy 90
 Head Wines 'The Blonde' Shiraz (VG) SA 80
 Amelia Park 'Reserve' Cabernet Sauvignon (VG) WA 100
 Nanny Goat Pinot Noir (VG) NZ 80
 Heathcote Estate SV Shiraz (VG) VIC 90

BEER ON TAP.

Pot / Schooner / Pint / Jug
 Carlton Draught 6.5 / 10 / 13 / 26
 Great Northern Mid 6 / 9 / 12 / 24
 Balter XPA 8 / 12 / 15 / 30
 Stone & Wood Pac. Ale 8 / 12 / 16 / 30
 Aether Mexican Lager 7 / 10 / 14 / 24
 Brick Lane Japanese Low Carb 7 / 10 / 14 / 24
 Mt. Culture Status Quo Pale Ale 8 / 12 / 16 / 30

Peroni 300ml glass 11
 Rotating Tap See staff for price

BOTTLED BEER.

VB 9
 Asahi Super Dry 9
 Balter Cerveza 9
 Heineken 9
 Guinness 10

LOCAL CRAFT BEER.

Bells Pt Addis Pale 10.5
 Bells Endless Lager 10.5
 Bells Posso's IPA 10.5
 Bells Bird Rock Brown Ale 11.5
 Blackmans Patsy Sour 10.5
 Blackmans Juicy Banger IPL 10.5
 Prickly Otway Light 10.5
 Prickly Summer Ale 10.5
 Prickly Chainsaw Ale 10.5

NON ALCOHOLIC BEER.

Heaps Normal Quiet XPA 8.5
 Great Northern Zero 6.5

CIDER.

Bulmers Original 10
 Somersby 9
 Flying Brick 11

READY TO DRINK.

Hard Solo 13
 South Ave. Lychee 12
 South Ave. Sour Watermelon 12
 South Ave. Sour Blue Raspberry 12
 South Ave. Mango 12

COCKTAILS + SPIRITS.

See full cocktails + spirits list