



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, caramelized onion and basil on toasted rustic bread and whipped lemon ricotta.
+ gluten-free available on request
(V)

CAMEMBERT RÔTI 32
Oven-baked melted camembert cheese (Le Conquerant 150g) with caramelized fig jam, walnuts and honey toast soldiers.
(V / CN)

OCTOPUS TOSTADA 28
Glazed octopus with celeriac & confit garlic puree, salsa macha, mango chutney and fresh herbs.
(DF /CN /GF)

K.F.C 26
Boneless twice marinated fried chicken bites (250g) tossed in with your choice of sauce and served with a side of pickled daikon.

-Spicy and sour Schezwan chilli sauce
-Sweet soy garlic sauce
+ gluten-free available on request
(DF)

CHARCUTERIE BOARD 37 /43 / 49
Your choice of up to three cheeses ,
-Six Farms Brie
-Charles Annaud Comte 18 months
-Papillon Roquefort

With fig jam, mt. zero olives, pork rillette, sliced prosciutto di parma, casalingo mild salami, "puopolo" saucisson, seasonal fruits, quince paste, lavosh, crackers and cornichons.
+ gluten free available on request
(CN)

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)

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.

SEAFOOD PASTA 38
Mussels and prawns cooked in a rich seafood bisque served with mafaldine pasta, heirloom cherry tomato, basil and grated bottarga.

BEEF BURGER 26
Chargrilled black angus beef patty, bacon, American cheese, cos lettuce, tomato, mustard aioli and pickles 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 mustard aioli, tomato and pickles served with fries.
+ gluten free available on request
(VG)

MEEN POLLICHATHU (fish cooked in banana leaf) 37
Barramundi marinated in Indian spices, curry leaves, coconut and baked in banana leaf with tempered lemon rice, cashews, fried lotus roots and mint raita.
(GF)

WILD MUSHROOM GNOCCHI 32
Roasted wild mushrooms cooked in truffled butter with fresh pan fried gnocchi, toasted pine nuts, crispy sage finished with truffled pecorino.
(V, CN)

BABY BACK RIBS 38
Slow cooked pork ribs, dripping in our homemade 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

PORK BELLY 33
Braised pork belly cooked in harissa butter with heirloom tomato ceviche, mojo rojo, charred Lebanese cucumber and tangy cranberry glaze.

LOBSTER & PRAWN ROLL 32
Poached lobster & tiger prawns with gochugaru, dill and yuzu in a brioche roll with finger limes, turmeric & curry leaf aioli and crispy potato chips.

ROASTED CAULIFLOWER 22
Roasted spiced cauliflower, mint coconut labneh, 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 thigh, herb garlic labneh with a salad of frisee, pickled onion, confit tomato, coriander chutney and toasted almonds on warm pitta bread.

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

- Fries with truffle aioli
- 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.

GINGER CAKE 18
House made ginger cake with coconut, hazelnut & cardamom cream cheese, salted toffee sauce, caramelized banana and fine herbs.
(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
 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, blue heaven
 + \$2 for thick shakes

COOKIES AND CREAM MILKSHAKE 10
 crushed Oreo milkshake decadently
 smothered in whipped cream and
 Oreo

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
 G.H Mumm Cordon Rouge N.V France 110
 Taittinger Cuvee Prestige N.V France 155

WHITE WINE.

Tahbilk Chardonnay VIC 12 / 55
 Motley Cru Pinot Grigio (VG) 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
 Amelia Park 'Trellis' Cabernet Merlot WA 12 / 55
 Dalfarras Nero d'Avola VIC 11 / 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
 Two Hands 'Gnarly Dudes' Shiraz (VG) SA 75
 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
 Doc Hughes Draught 6 / 9 / 12 / 24
 Balter XPA 8 / 12 / 15 / 30
 Stone & Wood Pac. Ale 8 / 12 / 16 / 30
 Blackmans Ginger Beer *served
 with ice & lime 12 / 16

Peroni 300ml glass 11
 Sapporo 380ml glass 10
 Guinness 570ml glass 15

COCKTAILS + SPIRITS.

See full cocktails + spirits list

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

BOTTLED BEER.

VB 9
 Asahi Super Dry 9
 Balter Cerveza 9
 Heineken 9

NON ALCOHOLIC BEER.

Heaps Normal Quiet XPA 8.5

CIDER.

Flying Brick 11
 Somersby 9
 Bulmers Original 10

READY TO DRINK.

Hard Rated 13
 South Ave. Lychee 12
 South Ave. sour Watermelon 12
 South Ave. Crispy Apple 12

SEE YOU @



LET'S GET SOCIAL.