



TO START OR SHARE.

NATURAL OYSTERS 24 ^{6PC} / 48 ^{12PC}
Natural oysters with fermented cucumber, green apple and lemon
(GF / DF)

KILPATRICK OYSTERS 30 ^{6PC} / 54 ^{12PC}
Crispy prosciutto and Kilpatrick sauce
(GF / DF)

SHOKUPAN 9
Warm Japanese milk loaf with cinnamon, rosemary and honey brown butter for two
(V)

HUMBLE TOMATO 21
Fresh heritage tomatoes, soy glazed onions & basil tossed in pomegranate molasses on zesty ricotta whip with toasted rustic sourdough for two
+ gluten-free available on request
(V)

CRUSTILLANT CHÈVRE 29
Oven-baked Chèvre(goat milk cheese), fermented chilli, rosemary & honey sambal wrapped in a crispy filo pastry with fig jam, salad of frisèe, walnut and radishes
(V / CN)

HIRAMASA CRUDO 29
Cured kingfish with miso buttermilk, crispy chili oil, pickled green tomato, citrus gel, fine herbs and dried wakame

K.F.C 26
Boneless twice marinated fried chicken bites (250g) tossed in with your choice of sauce
+Side of pickled Daikon 0.50

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

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.

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

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 35
Fresh flathead fillets battered fried and served with fries, garden salad, tartare and fresh lemon
+ gluten-free available on request

SEAFOOD LINGUINE 38
Prawns, clams, scallops, squid, cherry tomatoes and spinach cooked in zesty harissa butter sauce with fresh lemon and parsley infused linguine, garlic pangrattato and basil

BEEF BURGER 27
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

LOBSTER & PRAWN ROLL 31
Poached lobster & tiger prawns with gochugaru, dill and yuzu in a brioche roll with finger limes, turmeric & curry leaf aioli and crispy potato chips

VEGAN VEGE BURGER 26
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)

BARRAMUNDI 37
Pan fried barramundi with citrus & saffron beurre blanc, Yarra-Valley salmon caviar, crispy leek, avocado creme and a salad of shaved fennel, confit orange, toasted almonds and fresh summer herbs
(GF / 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 29
Crispy fried squid, tossed with salt & chili flakes served with lemon aioli, fries and garden salad
+ gluten free available on request

DUCK LEG 39
Confit duck leg with celeriac puree, plum and raspberry sauce, honey roasted Jerusalem artichokes, sugar snaps finished with crunchy puffed rice
(DF / GF)

WEDGE SALAD 19
Fresh crispy lettuce wedge dressed with green goddess sauce, home made furikake, pickled onion, chilli oil and mint coconut labneh
(VG / GF)
+ Marinated & grilled chicken thighs 10

ROAST PUMPKIN SALAD 24
Marinated and roasted sweet pumpkin, charred corn puree with a salad of pomegranate, carrot ribbons, white cabbage, mint & coriander with toasted buckwheat and cashew nut dukkha
(VG / GF / CN)
+Marinated & slow roasted lamb shoulder 9

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, fries & tomato sauce.
+ gluten free available on request

FISH + CHIPS 13
Battered fish, fries & 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.

TARTE TATIN 18
Caramelised pink lady apples on puff pastry with cardamom and hazelnut infused dark caramel sauce, white chocolate ganache and lemon myrtle
(CN / V)

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

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

alternative milk 1
 soy, almond, oat, lactose free
 add syrup .50
 caramel / vanilla / hazelnut

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

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

COLD PRESSED JUICE 9
 ANTIOX - apple, passionfruit, raspberry,
 rhubarb
 PURE OJ - 100% Australian oranges
 IMMUNITY - orange, carrot, pineapple,
 celery, lemon, tumeric
 BOTANICAL - apple, spinach, kale, celery,
 lettuce, cucumber, lemon, ginger
 ROOTS - beetroot, apple, lemon, ginger

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
 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
 42 Degrees Pinot Grigio (VG) TAS 65
 Moores Hill Riesling (VG) TAS 66
 Lethbridge Pinot Gris VIC 66
 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
 Amelia Park 'Reserve' Cabernet Sauvignon (VG) WA 100
 Heathcote Estate SV Shiraz (VG) VIC 90
 R.P by Farr Pinot Noir VIC 180

PREMIUM POURS

Nanny Goat Pinot Noir (VG) NZ 17 / 80
 Two Hands 'Gnarly Dudes' Shiraz (VG) SA 19 / 75
 Shaw & Smith Sauvignon Blanc (VG) SA 16 / 75
 The Pawn Wine Co Fiano (VG) SA 15 / 60

BEER ON TAP.

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 8 / 12 / 16

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

LOCAL CRAFT BEER.

Bells Pt Addis Pale 12
 Bells Endless Lager 12
 Bells Posso's IPA 12
 Bells Bird Rock Brown Ale 12
 Blackmans Patsy Sour 12
 Blackmans Juicy Banger IPL 12
 Prickly Otway Light 10.5
 Prickly Summer Ale 10.5
 Bodriggy Speccy Juice Hazy 13

BOTTLED BEER.

VB 9
 Asahi Super Dry 9
 Balter Cerveza 9

NON ALCOHOLIC BEER/WINE

Heaps Normal Quiet XPA 8.5
 Lyres Non Alc Sparkling 9

CIDER.

Flying Brick 11
 Somersby 9
 Bulmers Original 10

READY TO DRINK.

Hard Rated 13
 Bodriggy White Peach/Cherry 13
 Bodriggy Pineapple/Passionfruit/
 Mango 13
 Bodriggy Hard Pink Lemonade 13

COCKTAILS + SPIRITS.

See full cocktails + spirits list

SEE YOU @

