



**TO START OR SHARE.**

**NATURAL OYSTERS 24 <sup>6PC</sup> / 48 <sup>12PC</sup>**  
Natural oysters with fermented cucumber, green apple and lemon  
(GF / DF)

**KILPATRICK OYSTERS 30 <sup>6PC</sup> / 54 <sup>12PC</sup>**  
Crispy prosciutto and Kilpatrick sauce  
(GF / DF)

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

**BRUSCHETTA 19**  
Confit heirloom cherry tomatoes, soy glazed onions, basil & zesty ricotta whip on toasted rustic sourdough for two  
+ gluten-free available on request  
(V)

**CHEESE CIGAR 22**  
Oven-baked goats cheese & mozzarella with fermented chilli and honey sambal wrapped in a crispy filo pastry finished with fig jam and a salad of rockette, pickles and candy walnuts  
(V / CN)

**HIRAMASA CRUDO 28**  
Cured kingfish with miso buttermilk, crispy chilli oil, pickled green tomato, citrus gel, fine herbs and dried wakame

**K.F.C 27**  
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)

**LOBSTER & PRAWN SLIDERS 28 <sup>2PC</sup>**  
Poached lobster, tiger prawns, fresh dill, korean gochugaru, with yuzu aioli and butter lettuce on toasted mini brioche sliders

**CHARCUTERIE BOARD 39 / 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, 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 chilli 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

**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 38**  
Pan fried barramundi with citrus & saffron beurre blanc, chilli wood smoked Portarlington mussels, crispy leek, avocado creme and a salad of tarragon, summer herbs, shaved fennel, orange and toasted almonds  
(GF / CN)

**BABY BACK RIBS 39**  
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 & chilli flakes served with lemon aioli, fries and garden salad  
+ gluten free available on request

**DUCK LEG 39**  
Confit duck leg with lentils, smoked bacon and swiss mushroom cooked in raspberry jus finished with lemon thyme infused whipped horseradish cream and fine herbs  
(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, wild rockette, mint & coriander with toasted buckwheat and cashew nut dukkha  
(VG / GF / CN)  
+Marinated & slow roasted lamb shoulder 10

**OFF THE CHAR GRILL.**

**CAPE GRIM SCOTCH FILLET 300g 49**

**CAPE GRIM EYE FILLET 250g 56**

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, vanilla bean ice cream 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

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

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  
 Yabby Lake Syrah VIC 80  
 Vietti Nebbiolo 'Perbacco Langhe' DOC (VG) taly 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 8 / 12 / 16  
 with ice & lime  
 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 @

