



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}
Oysters with crispy bacon, house kilpatrick sauce and chives
(GF / DF)

FLATBREAD 15
Warm flatbread with garlic oil, spiced za'atar and zesty crème fraîche for two
(V)

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

BUFFALO MOZZARELLA 24
Victorian Buffalo mozzarella, charred sweet corn, crispy curry leaves and brussel sprouts with warm fermented chilli and honey butter sauce
(GF / V)

OCTOPUS 28
Flame grilled octopus on minted garlic labneh with salsa macha, pickled beets, mango chutney and coriander
(GF / CN)

POP CHICKEN 27
Popcorn chicken ^(250g) with schezwan spiced aioli, spring onion, wakame and black salt
(DF / GF)

DUCK CROQUETTES 29
Pulled confit duck, creamy potato, parmesan & spinach croquettes with roast capsicum whip and crispy chilli oil for two

CHARCUTERIE BOARD 39 /43 / 49
Your choice of up to three cheeses,
-Six Farms Brie
-Charles Arnaud 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

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
Batter fried fresh flatheads with fries, house salad, tartare and fresh lemon
+ gluten-free available on request

MUSHROOM RAGU 29
Roasted wild mushroom ragu & gnocchi cooked in truffled butter sauce with thyme, sorrel, pine nuts and truffled pecorino
(CN / V)

BEEF BURGER 27
Chargrilled black angus beef patty, middle bacon, Swiss cheese, cos lettuce, tomato, mustard aioli and pickles in a seeded brioche bun with fries
+ gluten free available on request

VEGAN VEGE BURGER 26
Crispy broad bean, pea and spinach patty, crumbed in rice flake and parsley, in a beetroot bun with cos lettuce, vegan mustard aioli, tomato and pickles with fries
+ gluten free available on request
(VG)

SALMON 39
Pan fried Tassie Salmon with tamarind carrot puree, tuscan cabbage, confit tomato, light xo sauce finished with salmon caviar and crispy leek
(GF)

DUCK BREAST 39
Aylesburys duck breast with Indian korma sauce, marinated & grilled aubergine, battered lotus roots, pink peppercorns and soft herbs
(GF)

BBQ PORK RIBS 39
Slow cooked pork ribs glazed in homemade coffee BBQ sauce with charred purple cos lettuce, lemon dressing, creamy mash, caramelised lime, furikake and toasted seeds
(GF)

SALT & CHILLI SQUID 29
Crispy fried squid, tossed in salt & chilli flakes with lemon aioli, fries and house salad
+ gluten free available on request

ROAST PUMPKIN SALAD 25
Miso and maple glazed roast pumpkins on wild rice, chard leaves, carrot ribbons, pickled onion, coriander with toasted aleppo pepitas
(VG / GF)
+ Marinated & slow roasted lamb shoulder 10

CAULIFLOWER SALAD 22
Roasted cauliflower with kidney beans & soft herb salad, pickled fennel, pomegranate, mint labneh, light chilli oil and house cashew dukkah
(VG / GF / CN)
+ Marinated & grilled chicken thighs 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 butter,lemon ricotta & almond
- House salad with Japanese dressing

SIGNATURE BLACK ANGUS RIB EYE 500G 92

-MB3+ angus rib eye with beef jus , house salad and fries with truffle aioli
(best enjoyed medium rare)

KIDS UNDER 12.

CHEESE BURGER 16
Beef burger with Swiss cheese, tomato sauce and fries
+ gluten free available on request

FISH + CHIPS 13
Battered fish, fries & tomato sauce.
+ gluten-free available on request \$5

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.

TIRAMISU MILLE-FEUILLE 19
Tiramisu crème - layered with crispy puff pastry, espresso syrup, cocoa nibs, caramelised pecan finished with rich dark chocolate crèmeux.
(CN / V)

CRÈME BRULEE OF THE WEEK 16

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.

