

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

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

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)

BBO 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 SOUID 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.

PI77A 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 crémeux. (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

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

LOADED HOT CHOCOLATE 7 hot chocolate topped with whipped cream, chocolate powder, sprinkles, marshmallows and a flake

decaf available

babycino 2

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 + \$2.50 for thick shakes

LOADED BISCOFF MILKSHAKE 10 crushed biscoff milkshake decadently smothered in whipped cream and topped with biscoff crumb

SMOOTHIES 10 mango or banana

JUICES 6 orange, apple, pineapple, tomato, cranberry

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

Valdespino Pedro Ximenez 60ML

Frogmore Creek Iced Reisling 375ML

SPARKLING & CHAMPAGNE.

Azahara Sparkling Brut N.V 200ml Piccolo (VG)	VIC	12	Mount Langhi Ghiran 'Vine Rd' Shiraz (VG)	VIC	12 / 55
Tar & Roses Prosecco N.V (Dry)	VIC	12 / 55	Tar & Roses Sangiovese (VG)	VIC	12 / 55
Pizzini Lambrusco	VIC	45	Yering Station 'Elevations' Pinot Noir (VG)	VIC	13 / 60
Veuve Ambal Blanc de Blancs N.V (VG)	France	50	Amelia Park 'Trellis' Cabernet Merlot	WA	12 / 55
Clover Hill Exceptionnelle M.V	TAS	75	Dalfarras Nero d'Avola	VIC	11 / 45
G.H Mumm Cordon Rouge N.V	France	110	The Other Wine Co Grenache (VG)	SA	60
Taittinger Cuvee Prestige N.V	France	155	Credaro 'Kinship' Cabernet Sauvignon	WA	60
			Henschke 'Henry Seven' Shiraz Blend (VG)	SA	85
WHITE WINE.			Lethbridge Pinot Noir	VIC	95
			Cullen Cabernet Merlot (BIO)	WA	80
Tahbilk Chardonnay	VIC	12 / 55	Giant Steps Pinot Noir (VG)	VIC	100
Motley Cru Pinot Grigio (VG)	VIC	11 / 50	Lopez Cristóbal Tempranillo (VG)	Spain	70
Petal & Stem Sauvignon Blanc	NZ	14 / 65	Yabby Lake Syrah	IVIC	80
Rieslingfreak no#3 Riesling	SA	14 / 65	Vietti Nebbiolo 'Perbacco Langhe' DOC (VG)	taly	90
42 Degrees Pinot Grigio (VG)	TAS	65	Amelia Park 'Reserve' Cabernet Sauvignon (VG)	WA	100
Moores Hill Riesling (VG)	TAS	66	Heathcote Estate SV Shiraz (VG)	VIC	90
Lethbridge Pinot Gris	VIC	66	R.P by Farr Pinot Noir	VIC	180
Lethbridge Chardonnay	VIC	89			
Abellio Albarino	Spain	65	PREMIUM POURS		
Dal Zotto Arneis	VIC	60	Nanny Goat Pinot Noir (VG)	NZ	17 / 80
Cullen Sauvignon Blanc Semillon (BIO)	WA	80	Two Hands 'Gnarly Dudes' Shiraz (VG)	SA	19 / 75
Louis Jadot Chablis	France	95	Shaw & Smith Sauvignon Blanc (VG)	SA	16 / 75
Domaine Christian Salmon Sancerre AC (VG)	France	90	The Pawn Wine Co Fiano (VG)	SA	15 / 60
La Crema 'Russian River' Chardonnay	USA	100	The Pawif Wille Co Flano (Vo)	SA	13 / 60
ROSE & MOSCATO.			BEER ON TAP.		
			Pot / S	Schooner /	Pint / Jug
La Calliera Moscato d'Asti	Italy	13 / 55	Carlton Draught 6.5	6.5 / 10 / 13 / 26 6 / 9 / 12 / 24	
Rameau d'Or Rose	France	14 / 65	Great Northern Mid 6 /		
Giant Steps Yarra Valley Rose (VG)	VIC	60	Doc Hughes Draught 6 /	6 / 9 / 12/ 24	
arant etope rand rand, need (re)			Balter XPA 8 /	12 / 16 /	30
PORT, SHERRY & DESSERT WINE.			Stone & Wood Pac. Ale 8 /	8 / 12 / 16 / 30	
			Pt Addis Pale Ale 8 /	8 / 12 / 16 / 30	
Penfolds Grandfather Rare Tawny Port 45ML	SA	16	0.000	0 1 1 1	1.0

Sapporo

Guinness

Spain

TAS

10

55

RED WINE.

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 Mid 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 and Cherry 13 Bodriggy Pineapple, Passionfruit and Mango 13 Bodriggy Hard Pink Lemonade 13

COCKTAILS + SPIRITS.

See full cocktails + spirits list

SEE YOU @

380ml glass 10

570ml glass 15



VG - vegan / BIO - Biodynamic CN - contains nuts