



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 9
Warm flatbread with confit garlic oil, spiced za'atar, crème fraîche and dill
(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)

STRACCIATELLA 22
Slow roasted eggplant, crispy chilli oil, shiso and fried chickpeas on Victorian Stracciatella with rice paper crisps
(V / GF)

SWORDFISH SKEWAR 28
Grilled swordfish skewer with house za'atar Spanish chorizo sambal, cauliflower puree, mango chutney and sea leaves
(GF)

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

DUCK CROQUETTES 16 ^{2PC}
Pulled confit duck, pecorino romano, sweet chilli & spinach croquettes with chives and tom yum aioli

CHARCUTERIE BOARD 39 / 43 / 49
Your choice of up to three cheeses,
-Six Farms Brie
-Charles Arnaud Comte 18 months
-Papillon Roquefort blue

With fig jam, Mt. Zero Olives, 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 flatheads with fries, house salad, tartare and lemon
+ gluten-free available on request

MUSHROOM GNOCCHI 29
Roasted wild mushroom, sun-dried tomato & fresh gnocchi cooked in sage browned butter sauce finished with thyme, spinach and grated pecorino
(V)

BEEF BURGER 27
Chargrilled grass fed angus beef patty, Swiss cheese, cos lettuce, tomato, mustard aioli and pickles in a seeded brioche bun with fries
+ smoked bacon 3
+ 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)

TANDOORI SALMON 39
Baked Tassie salmon marinated in mustard, lime, Kashmiri chilli and ground spices with coconut moilee sauce, asparagus, daikon, tapioca-rice crisps and salmon caviar.
(DF / GF)

CONFIT DUCK LEG 37
Aylesburys farm duck confit on wok tossed ancient grains, oyster mushrooms, soft herbs, roasted fennel finished with tamarind & date labneh and duck sauce

BBQ PORK RIBS 39
Slow cooked pork ribs glazed in homemade coffee BBQ sauce with charred purple cos lettuce, lemon dressing, creamy mash, furikake, caramelized lime 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

ROASTED BEETROOT SALAD 25
Roasted medley beetroots on frisee lettuce, whipped goats cheese, confit orange, tomato, aleppo pepitas and honey goji berries
(V / GF)
+ Marinated & grilled chicken thighs 10

CAULIFLOWER SALAD 24
Roasted cauliflower with kidney beans & soft herb salad, pickled fennel, pomegranate, mint labneh, light chilli oil and house cashew dukkha
(VG / GF / CN)
+ Marinated & grilled chicken thighs 10

OFF THE CHAR GRILL.

CAPE GRIM EYE FILLET 300g 59
CAPE GRIM SCOTCH FILLET MB3 | 300g 49
SIGNATURE BLACK ANGUS RIB EYE MB3+ | 500G 74 ^(best enjoyed medium rare)

- All steaks come with your choice of sauce and side:

- Red wine jus
- Green peppercorn sauce
- Garlic butter

- Fries with truffle aioli
- Sauteed broccolini with garlic butter, lemon ricotta & toasted almonds
- House salad with Japanese dressing

SRICLTLY KIDS UNDER 12.

CHEESE BURGER 17
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

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
hot chocolate	5 / 6
chai latte	5 / 6
babycino	2.5
decaf available	
alternative milk	1
soy, almond, oat, lactose free	
add syrup	.50
caramel / vanilla / hazelnut	
puppacino	2.5
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	
SOFT DRINKS	5
cola, no sugar cola, lemonade,	
lemon squash, raspberry	
lemon lime bitters	6.5

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	
+ \$2.5 for thick shakes	
LOADED BISCOFF MILKSHAKE	10
crushed biscoff milkshake decadently smothered in whipped cream and topped with biscoff crumb	
LOADED COOKIES & CREAM MILKSHAKE	10
crushed oreo milkshake decadently smothered in whipped cream and topped with oreo crumb	
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	

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
Moore's 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 60ML	SA	16
Valdespino Pedro Ximenez 60ML	Spain	10
Frogmore Creek Iced Reisling 60ml/375ML	TAS	9 / 55

RED WINE.

Mount Langhi Ghiran 'Vine Rd' Shiraz (VG)	VIC	12 / 55
Tar & Roses Sangiovese (VG)	VIC	12 / 55
Mount Moriac Pinot Noir	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
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	IVIC	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	Pot / Schooner / Pint / Jug	6.5 / 10 / 13 / 26
Great Northern Mid		6 / 9 / 12 / 24
Doc Hughes Draught		6 / 9 / 12/ 24
Balter XPA		8 / 12 / 16 / 30
Stone & Wood Pac. Ale		8 / 12 / 16 / 30
Pt Addis Pale Ale		8 / 12 / 16 / 30
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 @

