



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

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

HEIRLOOM TOMATO 21  
Confit heirloom tomatoes, pickled onion, dried peppers, sherry reduction with ajo blanco, fresh basil & dill  
(VG / GF / CN)  
+ Spanish Cantabrian anchovies 9

PRAWN TOAST 28 <sup>2PC</sup>  
Poached tiger prawns & pickled fennel with wasabi, yuzu and Korean gochugaru on toasted brioche finished with black garlic aioli and crispy kale

STRACCIATELLA 22  
Slow roasted Lebanese eggplant, crispy chilli oil, shiso and fried chickpeas on fresh Victorian Stracciatella cheese with crispy lotus roots  
(V / GF)

HIRAMASA CRUDO 29  
Cured kingfish with miso buttermilk, Spanish chorizo sambal emulsion, pickled green tomato, citrus gel, dill and dried capers  
(GF)

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

DUCK CROQUETTES 16 <sup>2PC</sup>  
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

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  
(GF / VG)

SAUTEED BROCCOLINI 15  
With garlic butter, toasted almonds and lemon ricotta  
(V / CN / GF)

MAINS.

DOC’S FISH & CHIPS 35  
Batter fried flatheads with fries, house salad, tartare and 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 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)

HUMPTY DOO BARRAMUNDI 38  
Pan fried Barramundi, smoked almond romesco, coconut-turmeric broth, Yarra Valley caviar with a petite salad of soft herbs, pickled fennel and confit orange  
(GF / CN)

CONFIT DUCK LEG 37  
Aylesburys farm duck confit on wok tossed ancient grains, oyster mushrooms, pickled cucumber, roasted fennel finished with minted garlic labneh and duck sauce

BBQ PORK RIBS 37  
Slow cooked pork ribs glazed in homemade coffee BBQ sauce with charred purple cos lettuce, lemon dressing, furikake, sweet potato crisps, 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, aleppo pepitas and honey goji berries  
(V / GF)  
+ Marinated & grilled chicken thighs 10

ROAST PUMPKIN SALAD 26  
Roasted sweet pumpkin wedge on green herb sauce, salad of kidney beans, pickled fennel, wild rocket finished with light chilli oil, cashew dukkha & crispy curry leaves  
(VG / GF / CN)  
+ Marinated & grilled chicken thighs 10

OFF THE CHAR GRILL.

GRAIN-FED EYE FILLET MB2+ 300g 61  
CAPE GRIM SCOTCH FILLET MB3 | 300g 51  
SANCHOKU WAGYU RIB EYE MB4+ | 500g 78  
(All our steaks best enjoyed medium rare)

- Steaks come with your choice of sauce and side:

- Red wine jus
- Green peppercorn sauce
- Garlic butter

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

STRICTLY 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

DESSERTS

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

VANILLA BEAN CRÈME BRULÉE 16  
(GF / V)

CHEESECAKE 19  
Burnt honey and citrus cheesecake with passionfruit curd, orange confit and buttermilk caramel sauce  
(V)

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

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
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

# alcohol

## SPARKLING & CHAMPAGNE.

Mimosa - Prosecco & orange juice	VIC	11
Azahara Sparkling Brut N.V 200ml Piccolo (VG)	VIC	14
Tar & Roses Prosecco N.V (Dry)	VIC	13 / 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	12 / 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	14 / 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
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	7 / 11 / 14 / 28
Great Northern Mid		6.5 / 10 / 13 / 26
Doc Hughes Draught		6.5 / 10 / 13 / 26
Balter XPA		8 / 12 / 16 / 32
Stone & Wood Pac. Ale		8 / 12 / 16 / 32
Pt Addis Pale Ale		8 / 12 / 16 / 32
Kirin Ichiban		8 / 12 / 16 / 32
James Squire Orchards Crush Cider		8 / 12 / 16 / 32
Guinness		570ml glass 16

## LOCAL CRAFT BEER.

Bells Endless Summer Draught	12
Bells Posso's IPA	12
Bells Bird Rock Brown Ale	12
Blackmans Juicy Banger IPL	12
Prickly Otway Light	10.5
Bodriggy Speccy Juice Hazy	13

## BOTTLED BEER.

VB	10
Asahi Super Dry	10
Balter Cerveza	10
Hahn Super Dry (GF)	10

## NON ALCOHOLIC BEER/WINE.

Heaps Normal Quiet XPA	9
Lyres Non Alc Sparkling	9

## CIDER.

Flying Brick	11
Somersby	9
Bulmers Original	10

## READY TO DRINK.

Hard Rated	13
Blackmans Ginger Beer (GF)	12

## COCKTAILS + SPIRITS.

See full cocktails + spirits list

SEE YOU @

