

<b>Market oysters gf.</b>	6 ea.
<i>gin &amp; tonic granita</i>	
<b>House-marinated olives v. gf. vgo.</b>	9
<i>Toolunka estate</i>	
<b>Cacio e pepe croquettes</b>	18
<i>pecorino</i>	
<b>Blue swimmer crab roll</b>	16
<i>water chestnut, chive, aioli</i>	
<b>Chorizo gf.</b>	15
<i>chimichurri</i>	
<b>Toasted focaccia vo.</b>	19
<i>con tomate, caramelised onion, jamon</i>	
<b>Calamari fritos gf.</b>	19
<i>crispy fried squid, roquette spiced toasted almonds, lemon aioli</i>	
<b>Butterflied BBQ prawn gf.</b>	23
<i>marinated in smoked paprika, honey &amp; sherry vinegar, light salad</i>	
<b>Scotch fillet, 250gm grass fed gfo.</b>	49
<i>red wine jus, fries</i>	
<b>Grilled lamb cutlets gf.</b>	32
<i>mint &amp; garlic salsa</i>	
<b>Spicy prawn linguine</b>	37
<i>tossed fresh tomatoes, garlic, chilli, EVOO, herbs</i>	
<b>Grilled Barramundi gf.</b>	39
<i>roasted chat potatoes, salsa verde, house salad</i>	
<b>Risotto ai Funghi with saffron v. gf. vgo.</b>	36
<i>portobello, shiitake mushrooms finished with parmesan</i>	
<b>Sourdough bread vgo.</b>	10
<i>finger lime whipped butter</i>	
<b>Seasonal green beans v. gf. vgo.</b>	17
<i>roasted almonds, pickled chilli</i>	
<b>French fries</b>	12
<i>confit garlic aioli</i>	
<b>Dukkah-spiced panko crumbed halloumi chips</b>	19
<i>house-made spiced tomato chutney</i>	
<b>Seasonal tomato salad v. vgo. gfo.</b>	16
<i>whipped mascarpone, house-pickled capsicum, olive oil crusty croutons</i>	

Apologies, we are unable to accommodate split bills after 6pm on Friday/Saturday.

Please let us know if you have any allergies. While we take care in our preparation, we cannot guarantee the absence of all allergens.  
v. vegetarian vg. vegan gf. gluten friendly o. option

Crème brûlée à la vanille gf. <i>caramelised vanilla custard served with dried muscat grapes, whiskey orange segments</i>	16
Cherry ripe chocolate brownie <i>chocolate ganache and cream chantilly</i>	16
Cheese selection v. gfo. <i>condiments, lavosh</i>	14/36
Black coffee <i>espresso, long black</i>	4
White coffee <i>latte, cappuccino, flat white</i>	5
Tea <i>english breakfast, peppermint, green</i>	4
Affogato <i>espresso, ice cream</i>	7
Add Frangelico, Baileys, Amaretto	+12
Espresso martini <i>vodka, espresso, kahlua, licor 43, sugar</i>	23
Nightcap <i>vodka, kahlua, baileys, caramel, milk</i>	24
Negroni <i>gin, rosso vermouth, campari</i>	24

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# WINES BY THE GLASS

SPARKLING			125ml
2024	Dal Zotto 'Pucino' Prosecco Vintage	King Valley, Vic	14
2025	Feathertop Sparkling Rosé	Alpine Valleys, Vic	14
NV	Paul Louis Blanc de Blancs	Loire Valley, France	14
NV	House of Arras 'A by Arras' Premium Cuvee	Pipers River, Tas	19

WHITE WINE			150ml
2024	Dr Loosen Dry Riesling	Mosel, Germany	15
2024	Starborough Sauvignon Blanc	Marlborough, NZ	14
2024	Pizzini 'Pavona' Pinot Grigio	King Valley, Vic	16
2025	Paringa Estate Pinot Gris	Mornington, Vic	18
2023	Winery of Good Hope Chenin Blanc	Stellenbosch, South Africa	14
2024	Billy Button 'The Honest' Fiano	Alpine Valleys, Vic	16
2024	Red Feet 'Whitlands' Chardonnay	King Valley, Vic	18

ROSÉ, ORANGE & CHILLED REDS			150ml
2024	Maison Francais Grenache Rosé	Pays D'oc, France	15
2024	Pizzini Nove Skin Contact Pinot Grigio (Orange)	King Valley, Vic	17
2024	Soul Growers 'The Debutant' Counoise Carignan (Chilled Red)	Barossa Valley, SA	16

RED WINE			150ml
2024	TarraWarra Estate Pinot Noir	Yarra Valley, Vic	18
2024	Ten Minutes by Tractor '10X' Pinot Noir	Mornington, Vic	22
2023	Billy Button 'Alpine Vista' Sangiovese	Alpine Valleys, Vic	14
2024	Pizzini Nero D'Avola	King Valley, Vic	16
2023	Lobethal Rd Tempranillo Graciano	Adelaide Hills, SA	15
2021	Ringbolt Cabernet Sauvignon	Margaret River, WA	16
2021	DeepWoods Estate Cabernet Malbec	Margaret River, WA	26
2023	Soul Growers 'Provident' Shiraz	Barossa, SA	17
2023	Mollydooker 'The Boxer' Shiraz	McLaren Vale, SA	22