



Fresh baked Bread & churned butter
Gazpacho starter

ENTRÉE

Hokkaido Scallops
Hokkaido Japanese scallops, blue swimmer crab bechamel

Char-Grilled Lasagna (V)
Char-grilled garden vegetables, pressed & sliced
Restaurant honey & carrot puree

Beef Croquettes
Slow braised beef rump pulled & crumbed on truffle Aioli

Chicken Parfait
Chicken parfait, mandarin jell, house chutney & flat bread

MAINS

Fresh Garden Risotto (GF) (V)
Broccolini, snow peas, cherry tomato & basil pesto

Chateaubriand
Char-grilled Eye Fillet Oven finished, served medium & red wine juslee

Humpty Doo Barramundi
Pan seared, beurre Blanc, vegetable ratatouille

Confit Duckling
Confit duck Maryland on red gem potato, green peas, balsamic demi

DESSERTS

Lindt Chocolate Parfait (GF)
Lindt chocolate parfait, walnut nougat,
berry compote & butterscotch sauce

Fresh Yarra Valley Berries (GF) (V)
Strawberries, blueberries, raspberries & house sorbet

Gay-Time
Honeycomb parfait, honeycomb jell
Raspberry coulis, malted biscuit crunch



All Side Dishes (gluten free)
\$14 each

Local Red Gem Potatoes
Triple cooked Pontiac potatoes, garlic & rosemary

Blanched broccolini, beurre Noisette, flaked almonds

Chef Salad
Fresh Salad greens, cucumber, cherry tomatoes
salad onion, citrus dressing

Shoestring fries, seeded Aioli

