

# M E N U



## ENTREE

### WILD MUSHROOM ARANCINI (V|GF|VGO) 24

white truffle, black garlic aioli, shaved parmesan,  
balsamic glaze

### HOUSE CURED KINGFISH (GF | DF) 28

Shiraz gin cured kingfish, pickled cucumber, basil oil,  
lemon tonic gel, native samphire and finger lime

### SEARED SCALLOPS (GF | DF) 28

King scallops, cucumber emulsion, native finger lime,  
salt bush

### OYSTERS (DF | GF) 23 (6) 43 (12)

Freshly shucked, choice of natural with native finger  
lime, charred lemon or oysters kilpatrick

### ITALIAN MEATBALLS (DFO | GFO) 26

Pork & veal meatballs, marinara sauce, parmesan,  
basil and house garlic rosemary bread

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## MAIN

### SLOW COOKED BRISKET LASAGNA 42

house made pasta, slow cooked brisket, bechamel  
napoli, duo of cheese with shoe string fries

### MARKET FRESH PAN-SEARED FISH (DF | GF) MP

Pan-Seared fillet, wild rice, cherry tomatoes, snow pea  
salad and avocado lime foam

### CHICKEN COQ AU VIN (GF) 40

Free-range chicken maryland slow cooked in wine  
and aromatics, celeriac apple puree, potato gratin,  
garlic sage roasted dutch carrots glace de volaille

### LAMB SHANK (GF) 45

Braised gippsland lamb, sweet potato mash, butter  
mint peas and chimmi churri

### HOUSE SMOKED PORK RIBS (GF) 48

Slow cooked free range pork ribs,  
whiskey BBQ glaze, chimichurri, celeriac apple  
remoulade, charred corn, paprika butter, chipotle  
mayo

### SOUTH GIPPSLAND EYE FILLET (GF | DFO) 55

200g South Gippsland Angus Eye Fillet, garlic and  
thyme mash. Served alongside charred asparagus,  
roasted petit carrots and a rich jus.

\*Served medium rare unless advised otherwise

\*\* add grilled local prawns \$8

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## PAN CLASSICS

*all pasta made in house*

### PUMPKIN SAGE RISOTTO (V | VGO | GF) 32

Maple roasted pumpkin, fresh sage, spinach, fried kale, roasted pepitas, parmesan and basil oil.

### PRAWN CHORIZO LINGUINE (DF | GFO) 35

Local Prawns, Spanish chorizo, cherry tomatoes, spinach and basil oil

### SPAGHETTI MEATBALLS (DF | GFO) 30

House made pork and veal meatballs, sugo and fresh basil

### WILD MUSHROOM LINGUINE (VG | GFO) 32

Sauteed garlic, mushrooms, white wine cream sauce, truffle oil, fried enoki mushrooms and parmesan

### SPAGHETTI ALLE TARANTINA (DF | GFO) 35

Mt Martha mussels, onion, garlic, sugo, chilli oil

## CHILDREN

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CRUMBED CHICKEN AND CHIPS (GF)

PASTA WITH NAPOLI (GFO)

BEEF BURGER AND CHIPS

CRUMBED FLATHEAD (GF)

SEASONAL VEGETABLES (GF)

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## PIZZA

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*House made napolita style*

GARLIC AND CHEESE (VG) 22

Confit garlic, blended cheese, basil oil, rocket, tomato base

VEG DELIGHT (VG VO) 26

Tomato base, marinated eggplant, zucchini, artichoke, mushrooms, olives, spinach, bocconcini, basil pesto

PEPPERONI 24

Tomato base, mild pepperoni, chilli oil

MARGHERITA (VG) 22

Tomato base, bocconcini, medley tomatoes, basil

CAPRICCIOSA 24

Double smoked ham, mushrooms, olives, marinated artichokes

## SIDES

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***Compliment your main course with our delectable sides:***

TWICE COOKED WAGYU TALLOW CHATS (GF | DF) 17

SHOE STRING FRIES, BLACK GARLIC AIOLI (GF) 13

CHARRED GREENS W FIG GLAZE (GF | VG) 15

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## DESSERT

### STICKY DATE PUDDING (VG) 22

English breakfast sticky date, brandy butterscotch sauce, vanilla bean ice cream. candied walnuts and lemon balm.

### POACHED PEAR (GF | VG) 18

Red wine poached pear, vanilla cinnamon mascarpone, almond crumble, fresh berries, micro mint

### TRIO GELATO (GF) 22

Choice of 3 of our artisan hand made paletto scoops incl. gelato and sorbets. all 100% gluten free

### AFFOGATO (GF) 18

A traditional Italian dessert, compost Choice of frangelico, baileys, kahlua or amaretto

### CHEESE BOARD (GFO) 28

A selection of local soft and hard cheeses, fresh fruits, house made quince paste, apple chutneys and crackers.