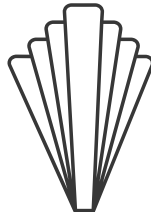


M E N U



ENTREE

WILD MUSHROOM ARANCINI (V|GF|VGO) 24

Wild mushroom and white truffle arancini, 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) 28

Fresh king scallops perfectly seared, butternut puree, native finger lime, salt bush

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

Choice of freshly shucked oysters natural served with native finger lime, charred lemon or oysters kilpatrick

BEEF CARPACCIO SALAD (DF | GF) 28

.Marble score 2+ grass fed eye fillet, seasoned w cracked pepper and cumin, wild rocket, basil oil, pomegranate molasses, pickled radish, truffle oil, roasted walnuts and balsamic glaze

M E N U



MAIN

SLOW COOKED BRISKET LASAGNA 45

house made pasta, slow cooked pulled brisket, béchamel, napoli sauce and duo of cheese, served with shoe string fries

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

Pan-Seared Market Fish, perfectly seared and served with wild rice, melody cherry tomatoes, avocado lime foam, dressed nashi pear, snow peas and beetroot coral

CHICKEN COQ AU VIN (GF) 38

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

TRIO VEGETABLE STACK (V | VG | GF) 32

Marinated charred eggplant, capsicum and zucchini layered with tarragon infused polenta, basil and cucumber emulsion

HOUSE SMOKED PORK RIBS (GF) 65

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

M E N U



MAIN

PUMPKIN SAGE RISOTTO (V | VGO | GF) 35

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

MOUNT MARTHA CHILLI MUSSELS (GFO) 34

Fresh local mussels sauteed in onion, garlic and fragrant white wine broth. Served with house made chilli napoli and toasted garlic rosemary bread

PRESSED LAMB SHOULDER (GF | DF) 55

Slow cooked pressed lamb, baked kent pumpkin, candied pepitas, sugo and a house made jus

SOUTH GIPPSLAND EYE FILLET (GF | DFO) 58

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

WAGYU PORTERHOUSE (GF | DFO) 68

220g M5 wagyu porterhouse, chimichurri, sauteed Warragul greens, house smoked onion rings, peppercorn sauce

*Served medium rare unless advised otherwise

M E N U



MAIN

EZRA FEED ME (GF) 135 pp

NOTE: MINIMUM 2 GUESTS

cant decide? let us provide the following;

to start

house cured kingfish, lemon pepper calamari, wild
mushroom arancini, oysters 2 ways

mains

half rack BBQ ribs, 200g scotch fillet, crumbed flathead,
garlic prawns, mt martha chilli mussels, shoe string fries
and choice of red wine jus or peppercorn sauce

to finish

pear and rhubarb crumble, chocolate creme brûlée with
raspberry sorbet

Boozy brunch is now available! 70 pp

NOTE: MINIMUM 8 GUESTS

enjoy a two hour brunch with friends with unlimited
mimosas and spritz!

including

charcuterie, lemon pepper calamari, wild mushroom
arancini, fish tacos, popcorn chicken and fries

M E N U



SIDES

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

CHILDREN

CRUMBED CHICKEN AND CHIPS

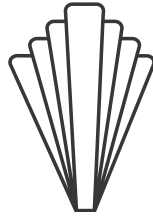
PASTA WITH NAPOLI

BEEF BURGER AND CHIPS

CRUMBED FLATHEAD

GRILLED SEASONAL VEGETABLES

M E N U



DESSERT

STICKY DATE PUDDING (VG) 22

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

PEAR AND RHUBARB CRUMBLE (GF | VG) 18

Poached pear and rhubarb, currants, almond crumble, hazelnut anglaise, raspberry sorbet and micro mint

BANOFFEE TART (GF) 22

house made dulce de leche, cinnamon chantilly cream, topped with caramelised banana, almond crumble

CHOCOLATE CREME BRULEE (GF) 26

Decadent chocolate creme brûlée, raspberry sorbet, spiced speculaas

CHEESE BOARD (GFO) 28

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

AFFOGATO (GF) 18

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