

M E N U



ENTREE

WILD MUSHROOM ARANCINI (V|GF) 23

Wild mushroom and white truffle arancini,
with vegan black garlic aioli

HOUSE CURED KINGFISH (GF) 28

Shiraz gin cured kingfish, pickled cucumber, golden
beetroot puree, lemon tonic gel, bronze petit dill

SEARED SCALLOPS (DF | GF) 28

Fresh king scallops perfectly seared, butternut puree,
native finger lime, squid ink cracker, sea spray

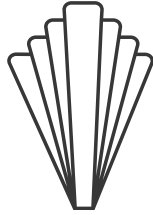
GEMISTA (VG | GF) 19

Charred baby capsicums stuffed with spinach, sun-dried
tomato, cucumber emulsion, dill oil and fried sage

ARTISANAL CHARCUTERIE *FOR TWO* (GF AVAILABLE) 45

Local selection cheeses, house-made dips, cured meats,
marinated olives, pickled vegetables, apple chutney, and
crackers

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MAIN

SURF & TURF FEAST *FOR TWO* (GF) 230

FARM:

two free range gyros style lamb skewers w chimichurri,
200g grain fed South Gippsland scotch fillet, half rack
slow cooked pork ribs with a house whisky BBQ glaze
and shoe string fries

SEA:

lemon pepper calamari, crumbed flathead tails, half
lobster mornay, morten bay bug, garlic prawns (4),
natural oysters (4), oysters kilpatrick (4) served with
charred lemon and house tartare sauce

MARKET FRESH PAN-SEARED FISH (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

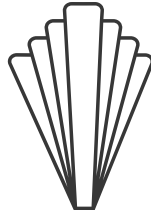
CHICKEN COQ AU VIN (GF) 36

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

HOUSE SMOKED PORK RIBS (GF) HALF 38 FULL 65

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

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MAIN

SOUTH GIPPSLAND EYE FILLET (GF) 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) 68

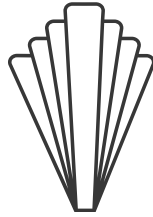
220g M5 wagyu porterhouse, chimichurri, sauteed Warragul greens, house smoked onion rings, peppercorn sauce

*Served medium rare unless advised otherwise

PISTACHIO CRUSTED LAMB RACK (GF) 60

Gippsland 4-point Lamb Rack, rosemary pistachio crust, butternut puree, stuff backed apple and a rich red wine jus

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SLOW COOKED BRISKET LASAGNA 42

house made pasta, slow cooked pulled brisket, béchamel, napoli sauce, duo of cheese served with tuscan salad and garlic rosemary bread.

PUMPKIN SAGE RISOTTO (V | VG | GF) 34

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

TRIO VEGETABLE STACK (V | VG | GF) 32

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

SIDES

Compliment your main course with our delectable sides:

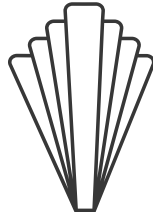
TWICE COOKED WAGYU TALLOW CHATS (GF | DF) 17

SHOE STRING FRIES, BLACK GARLIC AIOLI (GF) 13

CHARRED GREENS, TOASTED ALMONDS, FIG GLAZE (GF | VG) 15

TUSCAN SALAD WITH HEIRLOOM TOMATOES, PICKLED SPANISH ONION, BASIL OIL, BOCCONCINI, AND FIG GLAZE (GF | DF) 19

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DESSERT

STICKY DATE PUDDING (VG) 18

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) 24

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

DARK CHOCOLATE CARA CARA ORANGE TART (GF) 18

Decadent rich dark chocolate, cara cara orange, raspberry sorbet, almond biscotti and micro mint

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