



SMALL PLATES

Homemade Dips V flat bread olives grilled halloumi	16
Kangaroo Fillet GF dukkah beetroot sweet potato scallion mint yoghurt soft herbs	17
Fish & Potato crumbed whiting fillet pomme chateau asparagus romesco lime	16
Ratatouille Jumbo Ravioli V black truffle black garlic baba ghanoush Danish fetta olive bread wafer	16
Grilled Local Southern Calamari GF chickpeas shallots Yuzu mayo salad greens champagne tomato Furikake seasoning	16

SALADS

Falafel & Pumpkin Salad V/VG option available DF option walnuts fetta mizuna turmeric tarrator air dried currants quinoa crackers coriander	15
Caesar Salad V option available cos hearts bread crisps bacon bits poached egg shaved parmesan anchovy based mayonnaise dressing	16
grilled chicken <i>additional</i> 6 smoked salmon <i>additional</i> 6	

CHEF’S SPECIAL

Soup & Bread GF/V option available check with your waiter	13
Fresh Market Fish GF option available daily garnishes accompaniments	32
Curry of the Day GF/V option available fragrant rice roti canai traditional condiments	30
Butcher’s Cut GF option available Chef’s choice of beef special daily garnishes	34

MAINS

Chicken Ballotine GF Italian ham goat milk fetta lentille a’la francaise beetroot cream honey roasted carrot radish jasmine infused chicken jus	33
Risotto with Duck & Chanterelle Mushroom GF/DF option available confit duck scallion young peas kale crushed hazelnuts mascapone	28
St Bernard’s Free Range Pork Cheeks haricot bean cassoulet creamy cider jus purple carrot apple chutney mizuna	33
Seafood Aglio e Olio linguini South Australia king prawns arugula confit garlic mussels bottarga scampi citrus soil	29
Baked Vegetarian Meat Balls V buffalo mozzarella provincial of vegetables walnuts coconut oil Kachumber soft herbs	27

BUTCHER’S GRILL

Roaring Forties Lamb Rump (Herb Crusted) 250g GF	35
Cape Grim Rib Eye On The Bone 350g GF	36
<i>accompanied with Chef’s choice of potato & heirloom vegetables, beef jus or peppercorn jus</i>	

SIDES

Super Crunch Chips sea salt aioli	7 ea
Panache of Vegetables spinach compound butter	
Spicy Battered Wedges light sour cream sweet chilli	
Green Beans & Carrots butter almond flakes	
Panzanella Salad pitted black olives truss tomato bread crisps	
Buttery Potato scallion cracked pepper	

SWEETS

Banoffee Cheese Cake chia crumble lemon curd strawberry mint	13
Coconut Cream Delice pistachio tuile snow sugar macerated strawberry clotted cream	13
Chocolate Brownie macadamia dolce ice cream chocolate ganache sugar pearls viola	13
Ice Cream Sundae handmade vanilla ice cream banana strawberry waffle dark chocolate topping	13
Cheeseboard Tarago River Gippsland Blue Maffra mature cheddar South Cape brie quince paste apricot cheese crackers	16

V – Vegetarian | VG - Vegan| GF – Gluten Free | DF - Dairy Free All prices are in Australian Dollars and inclusive of GST

A surcharge of 10% applies on all public holiday