

THIS IS YOUR CUE TO SLOW DOWN

LEAN BACK, TAKE IN THE VIEW,
RECONNECT WITH COMPANY AND
NATURE. THAT'S IT. THAT'S THE BRIEF.

THE LOCAL FLAVOURS

OYSTERS, PEPPERBERRY & CHIVE
MIGNONETTE

BAKED PUMPKIN, SPINACH, CARAMELIZED
ONION TART

EGGPLANT, CHARRED CAPSICUM, QUINOA,
MINT AND PARSLEY SALAD

CURED MEAT, PICKLES AND LONG PADDOCK
CHEESE

BURNT BUTTER ALMOND CAKE, YARRA
VALLEY BERRIES, LEMON, VANILLA CREAM,
RUBY CUVÉE GEL

SERVED WITH A GLASS OF CHANDON
GARDEN SPRITZ - A BLEND OF
EXCEPTIONAL SPARKLING WINE AND OUR
UNIQUE BITTERS RECIPE.



*One bill per table. Surcharges: 10% Sundays, 15% public
holidays. Our kitchen handles allergens. Please let us know
your requirements and we'll look after you.*