

# LOUNGE MENU

FRESH AUSTRALIAN OYSTERS <sup>WITH</sup> YUZU DRESSING <sup>AND</sup> FRESH LEMON <sup>GF DF</sup> ADD YARRA VALLEY SALMON CAVIAR	6 EA (MIN 3) +10 10G
MARINATED MOUNT ZERO OLIVES <sup>GF VGN</sup>	10
ORGANIC SOURDOUGH <sup>WITH</sup> MACADAMIA DUKKAH <sup>AND</sup> LOCAL BUTTER <sup>GFA</sup>	9
YARRA VALLEY SALMON CAVIAR TARAMASALATA, HOUSE MADE PITA	26
WHIPPED LOCAL GOATS' CHEESE, INDIAN SPICED PEAR <sup>AND</sup> CUVÉE RICHE CHUTNEY, LAVOSH <sup>V</sup>	16
BEETROOT HUMMUS, MACADAMIA DUKKAH <sup>WITH</sup> GRILLED SOURDOUGH <sup>AND</sup> CRUDITÉS <sup>VGN AVAILABLE</sup>	16
TUNA CEVICHE <sup>WITH</sup> LECHE DE TIGRE, AVOCADO, SWEET POTATO <sup>AND</sup> RED ONION <sup>GF DF</sup>	30
SPANNER CRAB BRIOCHE SLIDER, LEMON MAYONNAISE <sup>AND</sup> BUTTER LETTUCE	18
CHARRED BROCCOLI, CAULIFLOWER, BULGUR <sup>AND</sup> QUINOA SALAD <sup>WITH</sup> BAHIA SPICED YOGHURT MINT, LEMON <sup>AND</sup> RADISH <sup>V GFA DFA</sup>	12
GRILLED ROARING FORTIES LAMB RUMP SKEWERS (3), ZUCCHINI BABA GANOUSH, PEPPERS, FETA <sup>AND</sup> CHIMICHURRI <sup>GF</sup>	38
CHIPS, HERB SEA SALT, HOUSE MADE SMOKY TOMATO KETCHUP <sup>VGN GF</sup>	12
CHARCUTERIE BOARD LOCAL PROSCIUTTO, MORTADELLA, WAGYU BRESAOLA, HOUSE MADE CHICKEN LIVER PARFAIT, PANCETTA <sup>AND</sup> PISTACHIO TERRINE, PICKLES, LAVOSH <sup>AND</sup> SOURDOUGH <sup>GFA</sup>	45
CHEESE BOARD SELECTION OF THREE ARTISAN CHEESES (LOCAL <sup>AND</sup> INTERNATIONAL) <sup>WITH</sup> LAVOSH, CRACKERS, TOASTED WALNUTS <sup>AND</sup> HOUSE MADE ORANGE MARMALADE <sup>GFA</sup>	32

PLEASE INFORM STAFF OF ALLERGIES

VEGETARIAN <sup>V</sup> VEGAN <sup>VGN</sup> VEGAN AVAILABLE <sup>VA</sup>  
GLUTEN FREE <sup>GF</sup> GLUTEN FREE AVAILABLE <sup>GFA</sup>  
DAIRY FREE <sup>DF</sup> DAIRY FREE AVAILABLE <sup>DFA</sup>

NO SPLIT BILLS, 15% PUBLIC HOLIDAY SURCHARGE APPLIES

# LOUNGE MENU

## DESSERTS

CARAMEL PECAN SLICE <sup>WITH</sup> COCONUT LABNEH <sup>AND</sup> LIME <sup>VEGAN</sup> <sup>GF</sup> 16

MANGO <sup>AND</sup> RASPBERRY ICE-CREAM SANDWICH <sup>WITH</sup> LEMON MYRTLE CRÈME ANGLAISE 16

CHOCOLATE <sup>AND</sup> OLIVE OIL CAKE, TASMAN SEA SALT, VANILLA DOUBLE CREAM, ORANGE MACERATED STRAWBERRIES <sup>AND</sup> PINOT SHIRAZ GEL <sup>GF</sup> 16

## NON-ALCOHOLIC DRINKS

CAPI SODAS <sup>250ML</sup> 5  
COLA  
BLOOD ORANGE  
LEMONADE

YARRA VALLEY JUICE 5  
APPLE  
ORANGE

