

LOUNGE MENU

11AM – 4PM

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

PLEASE INFORM STAFF OF ALLERGIES

VEGETARIAN ^V VEGAN ^{VGN} VEGAN AVAILABLE ^{VA}
GLUTEN FREE ^{GF} GLUTEN FREE AVAILABLE ^{GFA}
DAIRY FREE ^{DF} DAIRY FREE AVAILABLE ^{DFA}

NO SPLIT BILLS, 15% PUBLIC HOLIDAY SURCHARGE APPLIES

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DESSERTS

CARAMEL PECAN SLICE ^{WITH} COCONUT LABNEH ^{AND} LIME ^{VEGAN GF} 16

MANGO ^{AND} RASPBERRY ICE-CREAM SANDWICH ^{WITH} LEMON MYRTLE CRÈME ANGLAISE 16

CHOCOLATE ^{AND} OLIVE OIL CAKE, TASMAN SEA SALT, VANILLA DOUBLE CREAM, ORANGE MACERATED STRAWBERRIES ^{AND} PINOT SHIRAZ GEL ^{GF} 16

NON-ALCOHOLIC DRINKS

CAPI SODAS ^{250ML} 5
COLA
BLOOD ORANGE
LEMONADE

YARRA VALLEY JUICE 5
APPLE
ORANGE

