

LOUNGE

FRESH AUSTRALIAN OYSTERS WITH SHALLOT MIGNONETTE AND LEMON GF, DF	15/3 27/6
MARINATED MOUNT ZERO OLIVES GF, VEGAN	9
CALI INSPIRED ALMONDS GF, VEGAN	9
BAHIA SEASONED SWEET POTATO CRISPS GF, VEGAN	9
ORGANIC SOURDOUGH WITH MACADAMIA DUKKAH AND SALTED BUTTER GFA	9
SMOKED SALMON ROE TARAMASALATA WITH RADISH AND ORGANIC SOURDOUGH DF	15
TEMPURA CAULIFLOWER WITH MUSHROOM, SESAME SALT AND BLACK GARLIC AIOLI GF	15
ZUCCHINI FRITTERS (3) WITH CUMIN AND MINT SCENTED YOGURT V	14
CHIPS WITH TRUFFLE SALT, PARMESAN AND GARLIC AIOLI DFA, V	12
CAPE GRIM BEEF TARTARE WITH TRUFFLE MAYONNAISE, POTATO CRISPS AND GRILLED BREAD GFA	22
PORK BELLY SKEWERS (2) WITH APPLE CARAMEL, SZECHUAN SALT AND PICKLED CHILLIES GF, DF	18
SOFT SHELL CRAB SLIDERS, BRIOCHE BUN WITH PICKLED VEGETABLES, CUCUMBER, AVOCADO AND CHILLI MAYO (2)	24
CHARCUTERIE BOARD CHICKEN LIVER PARFAIT, HOUSE MADE PORK AND PRUNE TERRINE, PORK AND HAMHOCK RILLETTES, SHAVED PROSCIUTTO, PICKLES AND SOURDOUGH GFA	30
CHEESE BOARD SELECTION OF THREE ARTISAN CHEESES WITH LAVOSH, CRACKERS, HOUSE MADE QUINCE PASTE, TOASTED WALNUTS AND FRESH PEAR GFA	30

LOUNGE

DESSERTS

WARM MADELAINES WITH STEWED APPLE, RHUBARB AND LEMON CURD 15

ANISEED DELICE WITH STICKY SPICED PEAR WITH ANZAC CRUMBLE 15

DARK CHOCOLATE TAPIOCA PUDDING WITH BANANA, PASSION FRUIT AND PISTACHIO PRALINE 15

NON-ALCOHOLIC DRINKS

SAN PELLEGRINO MINERAL WATER
250ML 4
1L 8

SAN PELLEGRINO ORGANIC
LIMONATA 4
ARANCIATA ROSSA

YARRA VALLEY JUICE 4
APPLE
ORANGE



PLEASE INFORM STAFF OF ALLERGIES

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

NO SPLIT BILLS, 10% PUBLIC HOLIDAY SURCHARGE APPLIES