

## *To Start*

<i>HOUSE MARINATED OLIVES</i>	<i>7</i>
<i>ITALIAN PROSCIUTTO (50 GRAMS)</i>	<i>18</i>
<i>ITALIAN SALAMI (50 GRAMS)</i>	<i>13</i>
<i>ITALIAN ANCHOVIES WITH LIGHTLY TOASTED HOUSE BAKED BREAD</i>	<i>8</i>
<i>CHEESE BOARD</i> <i>WITH LAVOSH, HOUSE MADE FRUIT BREAD &amp; APPLE JELLY</i>	
<i>1 - CHEESE</i>	<i>13</i>
<i>2 - CHEESES</i>	<i>18</i>
<i>3 - CHEESES</i>	<i>23</i>
<i>2 COURSES A LA CARTE &amp; GLASS OF WINE</i>	<i>60</i>
<i>3 COURSES A LA CARTE &amp; GLASS OF WINE</i>	<i>75</i>

## *Entrée*

<i>SOUP OF THE DAY</i> <i>HOUSE MADE SOUP, PLEASE ASK YOUR WAITER FOR TODAY'S SOUP</i>	<i>16</i>
<i>SMOKED PORK BELLY</i> <i>PICKLED FENNEL &amp; CARROT, HOUSE MUSTARD</i>	<i>18</i>
<i>CHAR GRILLED QUAIL</i> <i>SMOKED EGGPLANT PURÉE, ROQUETTE, VINO COTTO</i>	<i>17</i>
<i>SICHUAN CURED SALMON</i> <i>GOLDEN BEETROOT, BABY CAPERS, DILL CRÈME FRAÎCHE</i>	<i>17</i>
<i>TWICE BAKED GOATS CHEESE SOUFFLÉ</i> <i>ROASTED VEGETABLE MEDLEY</i>	<i>16</i>



## *M*AIN COURSE

- SLOW BRAISED DUCK LEG** 37  
*ROAST CARROT PURÉE, BRAISED RED CABBAGE WITH PANCETTA & FIGS*
- PAN SEARED BABY BARRAMUNDI** 37  
*CURRIED CAULIFLOWER PURÉE, ROAST PUMPKIN, HERB & ALMOND SALAD*  
*~ Our fish is sustainably ocean farmed ~*
- MUSHROOM RISOTTO** 35  
*SHITAKE, OYSTER AND ENOKI MUSHROOMS, SHAVED PARMESAN*
- BLACK MUSSEL LINGUINE PASTA** 36  
*TOMATO, GARLIC, CHILLI, WHITE WINE AND HERBS*
- CHAR GRILLED BEEF PORTERHOUSE** 38  
*BROCCOLINI, CARAMELISED RED ONION, HORSERADISH POTATO PURÉE,  
RED WINE JUS*
- ROAST LAMB RUMP** 37  
*BARLEY TABOULEH SALAD, SLOW ROASTED TOMATOES, YARRA VALLEY FETA  
LAMB JUS*

## *S*IDE DISHES

- MOROCCAN SEASONED CHIPS** 9  
*PUMPKIN MAYONNAISE*
- BABY COS SALAD** 9  
*BLUE CHEESE, WALNUT, PEAR AND BALSAMIC GLAZE*
- SEASONAL GREEN VEGETABLES** 9  
*SAUTÉED WITH BUTTER AND HERBS*



# *D*ESSERTS

<i>APPLE RICOTTA FRITTERS</i> <i>HONEY, CARDAMOM &amp; VANILLA SYRUP, CINNAMON ICE CREAM</i>	16
<i>POACHED PEAR</i> <i>GINGER BEER CAKE, PEAR SORBET, ALMOND CRUMBLE</i>	16
<i>CRÈME FRAÎCHE PANNA COTTA</i> <i>LEMON VERBENA, RED WINE CONSUMÉ, LOCAL BERRIES</i>	16
<i>CHOCOLATE FROZEN PARFAIT</i> <i>SALTED CARAMEL, YUZU CURD, PEANUT BRITTLE PRALINE</i>	16
<i>ICE CREAM &amp; SORBET TASTING PLATE</i> <i>3 SCOOPS OF ICE CREAM AND SORBET (CHEFS SELECTION)</i>	13
<i>CHEESE BOARD</i> <i>SERVED WITH LAVOSH, HOUSE MADE FRUIT BREAD AND APPLE JELLY</i>	
<i>1 - CHEESE</i>	13
<i>2 - CHEESES</i>	18
<i>3 - CHEESES</i>	23

## *F*OR THE CHILDREN

<i>(2 COURSES AND SOFT DRINK PER CHILD)</i> <i>AVAILABLE FOR CHILDREN UP TO 12 YEARS</i>	25
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**MAIN COURSE**  
*CHICKEN NUGGETS WITH CHIPS AND PETIT SALAD*  
*OR*  
*CRUMBED FISH FILLET WITH CHIPS AND PETIT SALAD*

**DESSERT**  
*VANILLA ICE CREAM WITH CHOCOLATE OR STRAWBERRY TOPPING*  
*OR*  
*CHOCOLATE BROWNIE WITH VANILLA ICE CREAM*

