



## Something Small

Poached prawns, sesame prawn "toast", spring onion, kohlrabi,  
black garlic & soy gel, bisque dressing <sup>GFA</sup>  
\$22

Seared sake cured kingfish, sweet & sour rhubarb, finger lime,  
compressed beetroot, sake gel, wakame tapioca crisp <sup>GF, DF</sup>  
\$21

Potato spiral, French onion crème fraîche, red onion jam, black salt, chives <sup>GF, V</sup>  
\$19

Peppered venison loin, macadamia, Davidson plum & apple salsa, karkalla <sup>GF, DF</sup>  
\$22

Gippsland rabbit roulade, pancetta, olives, tomato, pickled onion,  
baby carrots, sunflower seeds, lovage <sup>GF, DF</sup>  
\$21

Soda battered smoked king brown mushroom, pickled zucchini,  
tiger nut labne, pomegranate, green sofrito <sup>GF, DF, Vg</sup>  
\$19

GF: Gluten free

GFA: A gluten free option is available

DF: Dairy free

V: Vegetarian

Vg: Vegan



## Something Bigger

Bellarine Beef eye fillet, roast cauliflower, taleggio cream, charred grapes,  
watercress, red wine jus GF  
\$48

Pan fried Market fish fillet, crab cake, piperade, red pepper sauce, dill oil GF, DF  
\$45

Jerusalem artichoke & scamorza pudding, Drysdale goat milk,  
sauteed mushrooms, sorrel & tarragon GF, V  
\$32

Confit duck leg, parsnip puree, brussels sprouts, bacon, red wine jus GF, DF  
\$38

Western Plains Pork cutlet, red cabbage, pistachio, pickled mustard,  
apple, morcilla crumb, white wine jus GF, DF  
\$38

Slow cooked butternut pumpkin, Inca berries, pine nut agrodolce,  
Warrigal greens, sage hemp milk, pepita crisp GF, DF, Vg  
\$32

### Sides \$12

Roast pumpkin, miso butter, flaked almonds GF  
Broccolini, lemon, sesame GF, DF  
Crispy chats, rosemary gremolata GF, DF  
Cos salad, feta, roast tomatoes, pickled onion GF



## Something Sweet

Apple caramel shortbread, vanilla cremeaux, fig jam, vanilla ice cream GF, V  
\$18

Triple Chocolate ice cream sandwich, wattle seed crisp,  
chocolate coconut jubes, dulce de leche GF, V  
\$18

Pear financier, passionfruit curd, lemon mascarpone,  
muscovado tonka bean ice cream GF, V  
\$18

Quince & ginger pudding, liquorice custard,  
ginger snap crumble, rhubarb sorbet GF, V  
\$18

Coconut sago pudding, banana rum cake, caramelized pineapple,  
coconut sugar sand, rum & lime sorbet VG  
\$18

Selection of local & imported cheese, quince paste, muscatels, pickled walnuts GFA

For 1 - \$20

For 2 - \$38