

SHARING

Garlic Bread (v) 7.0
add cheese + 1.0

Charcuterie Board 26.0
shaved smoked ham, salami, marinated Mt Zero olives,
Persian feta, cashews

Pea & Spinach Arancini (v) 16.0
Napoli sauce, Parmigiano-reggiano

Oysters Natural (4) (gf) 18.0
shallot & shiraz vinegar, lemon

Oysters Kilpatrick (4) (gf) 20.0
crispy bacon, Worcestershire, tabasco sauce, lemon

Salt & Pepper Calamari 15.0
romesco sauce, wild roquette, lemon

Seared Lamb Cutlet (gf) 24.0
balsamic braised beetroot, baby onions, pistachio gremolata,
confit garlic puree, lemon oil

Eggplant Parmigiana (v, gf) 16.0
grilled eggplant, napoli sauce, flor di latte, fresh basil

Duck & Brandy Pâté (gfo) 15.0
cherry jam, pickled onion, charred ciabatta

Goats' Cheese Croquettes (v) 18.0
blackberry jam, beetroot crisps

Mussels Provencal 23.0
onion, garlic, chilli, white wine, butter, herbs, charred ciabatta

SALAD

Classic Caesar (gfo) 19.0
crispy prosciutto, parmesan, cos lettuce, garlic croutons,
boiled egg, white anchovies, Caesar dressing

Roasted Pumpkin Salad (gf) 20.0
baby spinach, toasted pine nut, chickpea, organic quinoa,
Persian feta, vincotto

Italian Lamb Salad (v, gf) 23.0
braised lamb shoulder, baby spinach, cos lettuce, kalamata olives,
cucumber, caramelised balsamic glaze

PIZZA

Naturally fermented hand stretched bases, Napoli sauce, traditional mozzarella

Margherita (v, veo) 18.0
buffalo mozzarella, vine ripened cherry tomato, fresh basil

Pork & Fennel Sausage 22.0
pepperoni, Parmigiano-reggiano, basil

Mushroom (v, veo) 21.0
baby spinach, caramelised onion, parsley

Prosciutto 23.0
wild roquette, Parmigiano-reggiano, white truffle oil

Vegan cheese +2.0 Gluten free base + 3.0

PASTA & RISOTTO

Prawn Spaghetti 27.0
banana prawns, dill, capers, lemon butter sauce,
Yarra Valley salmon caviar

Gnocchetti 28.0
white mushroom velouté, broccolini,
pine nut and parmesan crumble

Risotto Bianco (v, gf) 22.0
creamy risotto, asparagus, gorgonzola dolce,
Parmigiano-reggiano, micro herbs, olive oil

MAINS

Twice Cooked Pork Belly 29.0
shaved sprouts, crushed potatoes, bacon,
caramelised onion crumble, shiraz jus

Confit Duck Maryland (gf) 33.0
whipped goats' curd, swede fondant, macerated grapes,
crisp sage, preserved lemon, port wine jus

Barramundi (gfo) 32.0
Pan fried Humpty Doo barramundi, cauliflower puree,
roasted new potatoes, broccolini, wild roquette, olive oil

Salmon (gf) 29.0
grilled zucchini salad, shaved ricotta salata,
lemon walnut dressing, romesco, lemon, wild roquette

CLASSICS

All served with chips

350g Hand Crumbed Chicken Schnitzel 22.0
garden salad, lemon, aioli
+ make it a parmigiana 3.0

James Squire Beer Battered Barramundi 27.0
Humpty Doo barramundi, garden salad, lemon, tartare sauce

Classic Burger 19.0 **BB**
premium beef patty, toasted milk bun, iceberg lettuce, red onion,
sliced tomato, cheddar cheese, Carolina BBQ sauce, pickles, aioli
+ bacon | avocado | fried egg 1.5ea

Southern Fried Chicken Burger 19.0 **BB**
buttermilk fried chicken, toasted milk bun, camembert, bacon,
fresh avocado, iceberg lettuce, sliced tomato, aioli

Steak Sandwich 20.0 **BB**
grilled beef steak, toasted ciabatta, bacon, fried egg,
caramelised onion, tomato, iceberg lettuce, chipotle BBQ sauce, aioli

GFO - Gluten free option GF - Gluten free DF - Dairy free V - Vegetarian VE - Vegan

VEO - Vegan option

BB - available in the back bar

STEAK

180gm Eye Fillet, pasture fed 29.0

250g Filet Mignon, pasture fed 33.0

250gm Riverina Rump, grain fed 25.0

400gm Riverina Rump, grain fed 34.0

350gm Rib Fillet, pasture fed 41.0

300gm Jacks Creek Wagyu Rump, grain fed 43.0

Served with coleslaw or seasonal vegetables, chips or jacket potato and choice of sauce:
red wine jus | peppercorn | mushroom | Dianne | Béarnaise |
hot mustard & parsley butter | cognac & truffle butter
All butters & sauces are gluten free

SIDES

Chips 7.0
aioli

Steamed Broccolini (v, gf) 9.0
confit garlic, Parmigiano-reggiano, olive oil

Roquette Salad 7.0
shaved parmesan, white truffle oil

Sweet Potato Wedges (v) 9.0
sour cream, sweet chilli sauce

DESSERT

Dark Chocolate Brownie (gf) 12.0
fudge sauce, vanilla ice cream, honeycomb

Grand Marnier Crème Brulee 12.0
Italian biscotti, raspberries

Warm Apple & Rhubarb Crumble 13.0
bourbon custard

Leatherwood Honey & Vanilla Bean Panna Cotta 12.0
spiced pear coulis, raspberries

Affogato 15.0
espresso, Italian sponge biscuits, liqueur, ice cream
without liqueur 12.0

Cheese Board (v, gfo) 13.0
Farmhouse cheese (1) - see blackboard for available cheese,
dried fruits, quince paste, lavosh crackers
Additional cheese + 5.0ea

