

DISH OF THE DAY | 38

MONDAY

Pork & chilli sausages, potato mash, roasted onions GF

TUESDAY

Pappardelle pasta, lamb shoulder ragout, olives, rosemary DF

WEDNESDAY

Pan seared Salmon, cauliflower cream, salsa verde GF

THURSDAY

Twice cooked pork belly, fennel, apple, chilli aioli GF, DF

FRIDAY

Garlic prawns, chilli, flat leaf parsley, toasted ciabatta

SATURDAY

Aged scotch fillet, Paris mash, horseradish cream GF

SUNDAY

Sunday roast with all the trimmings GF, DF

SNACK

Freshly shucked oysters finger lime dressing (ea) 8 GF

House baked Ciabatta, tapenade dip 12

Black & white sesame prawn toast with Gochujang aioli 12 DF

 *Motley Cru Processo King Valley*

ENTREE

Beetroot cured salmon, horseradish cream, shaved apple 20 GF

 *Sticks Blanc De Blanc Yarra Valley*

Vegan arancini bolognese, pesto mayo 18 VG

 *Squitchy Lane Pinot Noir*

Shaved wagyu bresaola, parmesan custard, sauce gribiche, watercress 22 GF

 *Red Claw Pinot Noir Mornington Peninsula*

Grilled cos heart, tomato, stracciatella, pickled onion, basil, anchovy dressing 18 GF

 *Dal Zotto Rosato King Valley*

King prawn cocktail, avocado, cherry tomato, chive crème fraiche, salmon pearls, squid ink cracker 24 GF

 *In Dreams Chardonnay Yarra Valley*

MAIN

Braised lamb shank, broad beans, peas, artichoke & potato fondant 46 GF, DF

 *Squitchy Lane Pinot Noir Yarra Valley*

Pan seared market fish, lobster cream, vegetable pearls, avruga caviar 42 GF

 *LaLa Land Pinot Grigio Victoria*

Twice cooked Hazeldene chicken leg, cauliflower puree, roasted mushrooms, parsley verde sauce 40 GF

 *Zonzo Estate Chardonnay Yarra Valley*

Capresse tart, shallot puree, tomato, bocconcini, basil, petite mixed leaves, shaved parmesan 36 V

 *Motley Cru Proseco King Valley*

Dukkah crusted plant-based schnitzel, pumpkin puree, kale chips, golden raisins 36 VG

 *LaLa Land Pinot Grigio Victoria*

SIDES

Fries, aioli 9

Triple cooked potatoes, rosemary, chilli, garlic butter 10

Mixed leaf salad, tomato, cucumber, red onion 10

Steamed greens, garlic, almonds, shallots 12

CLASSICS

Dry aged double beef burger, cheese, streaky bacon, pickles & fries 32

 *Zonzo Estate Shiraz Yarra Valley*

Caesar salad, cos hearts, crisp bacon, parmesan, anchovy dressing 30

 *Squitchy Lane Chardonnay*

Steak frites, aged sirloin steak, fries, café de Paris butter 48 GF

 *Penny Hill Merlot SA*

Crisp fried reef fish, mixed leaf salad, fries, tartare sauce 34

 *The Falls Sauvignon Blanc SA*

Farmers bowl, seasonal vegetables, fresh greens, hummus, grains, lemon dressing 28 VG

 *Cloud Street Pinot Grigio Mornington Peninsula*

DESSERT

House baked Madeleines, lemon curd, lemon meringue gelato 16

Soft centred chocolate pudding, spiced orange, choc mint ice-cream 16

French apple tart, apple pie dulce de leche gelato 16

Cheese Selection - Three Victorian cheeses, quince jam 26

 *Frogmore Creek Iced Riesling Tasmania*