



THE RESTAURANT

DAILY SPECIALS

SERVED LUNCH AND DINNER | \$28

MONDAY

Chef's pasta special

TUESDAY

Chicken Parmigiana with salad and fries

WEDNESDAY

220g Angus beef porterhouse with fries and red wine jus

THURSDAY

Pan-fried market fish, house salad fries and aioli

FRIDAY

Venison bangers and mash with caramelised onion gravy

SATURDAY

Angus beef burger with fries

ENTRÉE

GRILLED HERB FOCACCIA

\$18

Hummus, dukkah and balsamic olive oil

PAN SEAERED SCALLOPS

\$24

Quinoa salad caviar and carrot purée

SUPERFOOD SALAD

\$22

Roasted butternut pumpkin, pearl barley, avocado, toasted sunflower seeds, lettuce, heirloom tomato and green goddess dressing

SWEET POTATO CROQUETTE

\$22

Arrabbiata and pecorino

LAMB NIÇOISE SALAD

\$24

Chat potatoes, green beans, tomatoes, Kalamata olives, boiled egg and herb vinaigrette

TASMANIAN SMOKED SALAMON TERRINE

\$26

Bok Choy, olive tapenade, chive sour cream, focaccia croutons & micro herb salad

SIDES | \$10

HOUSE SALAD

Vinaigrette dressing

DUTCH CARROTS

Hummus and toasted seeds

MASHED POTATOES

Butter and garlic

SKINNY FRIES

Aioli and tomato sauce

MAINS

PAN ROASTED HUMPTY DOO BARRAMUNDI

\$40

Fennel and dill purée, avocado, egg and tomato salad

VEGAN GNOCCHI

\$32

Warragul spinach, heirloom tomato and vegan feta

TIGER PRAWN TAGLIATELLE

\$36

Chilli, basil, heirloom tomato, white wine and pecorino

EGGPLANT TORTELLINI

\$32

Semi-dried tomato, carrot purée, wilted spinach and parmesan

HARISSA-ROASTED CAULIFLOWER STEAK






\$32

Roasted red pepper purée, toasted pine nuts and micro herbs



THE GRILL


All meat served with seasonal greens, mashed potatoes, and a choice of sauce:

	300G ANGUS GRAIN-FED T-BONE STEAK	\$48
	300G ANGUS GRAIN-FED BEEF PORTERHOUSE	\$49
	200G VICTORIAN LAMB RUMP	\$45
	200G PAPRIKA & SAGE GIPPSLAND PORK LOIN	\$38
	HAZELDENE'S TUSCAN HALF SPATCHCOCK	\$40
	EXTRA SAUCE	\$5
	<i>Béarnaise, red wine jus, mushroom jus or peppercorn jus</i>	

FAVOURITES

	ANGUS BEEF BURGER	\$30
	<i>Tomato relish, aioli, lettuce, tomato, cheddar cheese and fries</i>	
	CHICKEN CAESAR SALAD	\$24
	<i>Boiled egg, anchovy, bacon, parmesan and croutons</i>	
	BEER BATTERED BARRAMUNDI FILLETS	\$28
	<i>Green salad, fries and tartare sauce</i>	
	HAZELDENE'S CHICKEN PARMIGIANA	\$32
	<i>Green salad and fries</i>	
	AUBERGINE PARMIGIANA BURGER	\$28
	<i>Buffalo mozzarella, lettuce, tomato, aioli and fries</i>	

DESSERTS

BLUEBERRY CRÈME BRÛLÉE	\$16		AMORE CHEESE SELECTION	\$28
<i>Berry jelly, seasonal berries and biscotti</i>			<i>Assorted crackers, dried fruits, nuts & quince paste.</i>	
LEMON TART	\$16		DRUNKEN BUFFALO CHEESE	
<i>Double cream, berries and macaron</i>			<i>Made with 80% Victorian water buffalo milk, 20% Victorian cow milk, and soaked Nebbiolo grape skins</i>	
WARM CHOCOLATE PUDDING	\$16		CACIO CHILLI	
<i>Vanilla bean ice cream</i>			<i>A semi-firm cow milk cheese with a slightly sharp, acidic and salty flavour, finished with a spicy chilli</i>	
			STELLA ALPINA	
			<i>Semi-soft, mould-ripened cheese, crafted solely from pasteurised Victorian farm cow milk</i>	

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.