

LUNCH AND DINNER MENU

Snacks & Starters

Mount Zero olives (v.gf)	\$6
Char grilled flat bread (v) with whipped feta, garlic chive and fennel oil	\$8
Native oyster with chardonnay vinegar	\$4.5 each
Great Ocean Ducks liver parfait served with preserved summer cherries and char grilled sourdough	\$17
Prosciutto di San Daniele and preserved melon	\$15
Crudo hiramasa kingfish with preserved brandy kumquats and sea grapes	\$25
Cheese burrata (v) That's Amore Cheese Burrata with chilli oil, basil oil and toast	\$27
Dr Marty's crumpets with Yarra Valley salmon roe and crème fraîche	\$12
Manchego and corn croquettes (5 pieces)	\$12

Sandwiches

Avocado wrap (v) with kale, baby spinach, carrot, cranberry and mayonnaise <i>Add poached turkey</i>	\$21 \$5
Club sandwich with free range chicken, smoked kaiserfleisch, tomato, lettuce, egg, cheese and mayonnaise served with thick chips or green salad	\$27
Wagyu cheeseburger with tomato, lettuce, onion and burger sauce, served with thick chips or green salad	\$27

Sharing

Artisanal cheese plate (v) cheese selection from Australia and Europe served with lavosh and spiced fruit bread	\$28
Charcuterie platter with assorted cured meats, gherkins, pickled onions, mustard and char grilled sourdough	\$28

Mains

Roasted Japanese pumpkin salad (v) with hazelnuts, rocket and white balsamic dressing	\$25
Crispy fried whiting with watercress, chips and lemon	\$28
Pan fried whole flounder with capers, sage, crispy saltbush and lemon	\$44
Slow roasted lamb shoulder with romesco and sherry vinegar herb salad	\$44
Gippsland grass fed tenderloin with bone marrow, brioche crust and native thyme jus gras	\$58

Sides

Mixed leaf and cherry tomato salad with honey sumac dressing (v, gf)	\$9
Potato chips with feta, garlic oil and native thyme (v)	\$9
Roast beef fat potatoes with confit garlic	\$10
Butter lettuce with caramelised garlic crème fraîche and Tête de Moine (v)	\$12
Buttered silverbeet with lemon aspen (v)	\$11

Desserts

Basque cheesecake (v)	\$12
Beurre noisette madeleines (v) with whipped lemon mascarpone and fresh honeycomb	\$12
Four Pillars marmalade scented gin baba with crème chantilly (v)	\$22
Callebaut 'gold' chocolate tart (v) with caramel, toasted hazelnuts and Gippsland Jersey cream	\$23
Brown sugar and wattleseed crème caramel (v)	\$17
Devonshire Tea (v) Vanilla and fruit scone served with fresh cream, strawberry preserve and your choice of either coffee or JING Tea herbal infusions	\$19

GF = Gluten Free V = Vegetarian

Menu is subject to change due to seasonal availability of some items. If you have an allergy or intolerance, please advise an associate and assess your own level of risk before dining. Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredients can be made.