

## LUNCH AND DINNER MENU

### Snacks & Starters

<b>Mount Zero Olives (VG,GF)</b>	<b>\$6</b>
<b>Char-grilled flatbread (VG)</b> smoked eggplant, caviar, molasses and tahini	<b>\$8</b>
<b>Native oyster with Chardonnay vinegar (GF)</b>	<b>\$4.50 each</b>
<b>Great Ocean ducks liver parfait</b> preserved summer cherries and char-grilled sourdough	<b>\$17</b>
<b>Ora king salmon ceviche</b> Pickled jalapenos, shallots, lime, coriander, chilli, palm jaggery, puffed rice.	<b>\$18</b>
<b>Summer tomato salad (VG)</b> marinated heirloom tomatoes, cold-pressed berries, coconut bacon, herb oil and sourdough	<b>\$18</b>
<b>Korean crab and kimchi slider (3 pieces)</b> with chilli mayo, fried shallots	<b>\$18</b>
<b>Bresaola crumpet bruschetta</b> toasted crumpets, jalapeños, arugula pesto, aged pecorino	<b>\$22</b>

### Sandwiches

<b>Avocado wrap (V)</b> with kale, baby spinach, carrot, cranberry and mayonnaise <i>Add poached turkey</i>	<b>\$21</b> <b>\$5</b>
<b>Club sandwich</b> free range chicken, bacon, tomato, lettuce, fried egg and mayonnaise served with thick chips or green salad	<b>\$27</b>
<b>Wagyu cheeseburger</b> wagyu beef patties, cheddar, tomato, lettuce, grilled onion and burger sauce served with thick chips or green salad	<b>\$27</b>

### Sharing

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

## Mains

<b>Salt-baked beetroot and avocado salad (V,GF)</b> labneh, macadamia dukkha, snow peas	<b>\$25</b>
<b>Battered fried fish</b> with chips, tartare sauce and lemon	<b>\$28</b>
<b>Pan fried barramundi</b> with pickled daikon and fennel salad, soy and yuzu dressing, charred broccolini	<b>\$38</b>
<b>Slow-roasted lamb shoulder (GF)</b> with zucchini tzatziki, sherry vinegar herb salad	<b>\$44</b>
<b>Dry-aged sirloin steak 400gm (GF)</b> with grilled confit garlic and red wine jus	<b>\$54</b>

## Sides

Mixed leaf and cherry tomato salad with honey sumac dressing (V, GF)	\$10
Potato chips with vinegar and wattleseed salt (V)	\$10
Waffle fries with mascarpone and sweet chilli sauce (V)	\$10
Charred broccolini, curcumin macadamia crumble, fried caper and beurre noisette (V,GF)	\$10

## Desserts

<b>Basque cheesecake (V)</b>	<b>\$15</b>
<b>Westin eton mess (V, GF)</b> white chocolate, mascarpone panna cotta, macerated strawberry, preserved lemon, almond nougatine and meringue	<b>\$17</b>
<b>Callebaut "gold" chocolate tart (V)</b> with caramel, toasted hazelnuts and Gippsland Jersey cream	<b>\$23</b>
<b>Crème brûlée (GF)</b> with peaches and apricots	<b>\$17</b>
<b>Seasonal fruit plate (V, GF)</b>	<b>\$15</b>
<b>Devonshire Tea (V)</b> Vanilla and fruit scone served with fresh cream, strawberry preserve and your choice of either coffee or Jing Tea herbal infusions	<b>\$19</b>

GF = Gluten Free V = Vegetarian VG = Vegan

*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.*