

Entrees 15.9

Buffalo Mozzarella & Pancetta Arancini

aioli

Pork Medallions

roast pumpkin | fetta | balsamic dressed leaves

Fine Onion Tart

anchovies | crumbled fetta | balsamic dressed leaves

Five Spiced Pork Belly

sesame seared scallops

Pan Fried Salt & Pepper Squid

spanish chorizo | green leaves

Duck & Pork Spring Rolls

sweet chilli | soy dipping sauces

One bill per table. Surcharge 15% public holidays.

Breakfast 6.30am – 12pm | Lunch 12pm – 3pm | Dinner Tues – Sat 6pm - late

Mains

Seafood Marinara 26.9

pappardelle pasta | light tomato sauce

Coq au Vin 26.9

potato galette | golden shallots | red wine jus

Crispy Skinned Snapper 28.9

pommes frites | petite salad
truffle butter

Tasmanian Salmon 28.9

white polenta | asparagus
beans | hollandaise

Crispy Skinned Duck Gnocci 28.9

porcini mushroom | braised leek

Dukka Crusted Lamb Rack 29.9

roasted root vegetables | honey jus

From the Char

Aged Victorian Eye Fillet

truffled mash | mushrooms

200g 29.9

300g 35.9

Wagyu Rump 300g 34.9

shoe string fries | petite salad

Veal O.P. Rib on the Bone 350g 36.9

Asparagus spears | sweet roasted romas

Pork Cutlet 31.9

apple puree | green beans

From the Char Sides | 6.9

crusty Turkish pide | confit garlic & balsamic

shoe string fries | lime aioli

parmesan | macadamia | balsamic leaves

sautéed market greens

truffle mash

red wine jus **4.9**

garlic prawns **9.9**

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Breakfast 6.30am - 12pm | Lunch 12pm - 3pm | Dinner Tues - Sat 6pm - late

Desserts

Apple Crumble 10.9

Vanilla Bean Brulée 11.9

Chocolate Brownie 11.9

Sticky Date Pudding 12.9

caramel sauce

All desserts come with vanilla ice cream & country style cream

Cheese Plate 15.0

Cheddar | Mersey Valley

Blue | Blue Castello

Brie | White Diamond

Served with cornishons | Pear | Flat Crackers

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Wine List			gl	bottle
Sparkling				
Moet & Chandon	NV Champagne	France		110.0
Veuve Clicquot	NV Champagne	France		110.0
Chandon	NV Brut	Yarra Valley Vic	10.	48.0
Segura Viudas Aria	NV Brut	Spain	7.	34.0
Di Giorgio (200ml Piccolo)	NV Pinot Noir Chardonnay	Limestone Coast SA		9.5
White				
Mr. Riggs	10 Riesling	Watervale SA	8.	38.0
Domaine Schlumberger Prince A	05 Riesling	Alsace France		59.0
Inspired Company	08 Pinot Gris	Eden Valley SA		38.0
Glazebrook	09 Pinot Gris	Hawke's Bay NZ	8.5	42.00
Pepper Tree	10 Verdelho	Hunter Valley NSW	8.0	36.0
Lost Turtle	10 Sauv Blanc	Marlborough NZ	8.5	39.0
Cloudy Bay	10 Sauv Blanc	Marlborough NZ	12.	55.0
Vavasour	10 Sauv Blanc	Marlborough NZ	8.5	40.0
Hen Pecked	09 Sauv Blanc	Margaret River WA	7.5	35.0
Cape Mentelle	10 Sauv Blanc Semillon	Margaret River WA	10.	46.0
Joey Nose	08 Chardonnay Unwooded	Margaret River WA	8.0	38.0
Russell "St Vincent"	08 Chardonnay	Eden Valley SA	8.0	38.0
Voyager	07 Chardonnay	Margaret River WA		60.0
Saint Leonard's (Sweet Style)	10 Muscadello	Wahgunyah VIC	7.	34.0
Reds				
Mitolo "Jester"	09 Sangiovese Rose	McLaren Vale SA		39.0
Hinton Estate	08 Pinot Noir	Central Otago NZ	9.0	50.0
Cloudy Bay	08 Pinot Noir	Marlborough NZ		70.0
Pepper Tree	09 Merlot	Wrattonbully SA	8.0	38.0
The Paddock	04 Merlot	McLaren Vale SA		39.0
Margaret River Dreaming	04 Cabernet Merlot	Margaret River WA	8.5	42.0
Cape Mentelle	08 Cab Merlot	Margaret River WA		48.0
Mr. Riggs	08 Cabernet	Coonawarra SA		42.0
Russell Augusta	04 Shiraz Cabernet	Barossa Valley SA		42.0
Shell Bay	08 Shiraz Cabernet	South East Vic	8.0	38.0
Murdoch Hill	08 Shiraz	Adelaide Hills SA		40.0
Flametree	09 Cab Sauv	Margaret River WA	8.	42.0
Dutschke Willow Bend	07 Shiraz Cab Merlot	Barossa Valley SA		40.0