

## STARTERS

Honey Roasted Garlic Bread & Herb Butter	9
Bread Roll	3
Witlof with Hommus and Sumac (gf, v)	7

## ENTRÉE

Chef's Soup with a Bread Roll	15
'Mi-Cuit' Ocean Trout with Pea Mousse, Fennel & Basil Dressing (gf)	18
King Brown Mushroom with Potato Gnocchi, Sage & Mushroom Ketchup	19
Lamb and Goats Cheese Croquettes with Tarragon Salsa	21
Globe Artichokes with Wild Mushrooms, Beurre Noisette & Walnuts (gf, v)	20
Spaghetti with Chilli Passata, Olive & Capers (v)	E/19 M/27

## MAIN FARE

Barramundi with White Bean Fricassee, Mushrooms & Kale (gf)	38
Chicken Supreme with Celeriac & Pumpkin Seeds (gf)	36
Pork Belly with Braised Cabbage & Potato Gratin (gf)	37
Braised Short Rib with Broccoli Puree & Beetroot (gf)	39
Cape Grim Rib Eye (350G) with a Watercress & Fennel Salad with Chipotle Butter (gf)	50
Tomato and Eshallot Tarte Tatin with Garlic Crisps (v)	32

## SIDES

Beef Fat Potatoes with Garlic & Rosemary (gf)	12
Buttery Mash (gf, v)	10
Steamed Green Vegetables with Preserved Lemon (gf, v)	10
Broccoli and Radish Salad with Peanut Dressing & Dried Cranberries (gf, v)	10



## DESSERTS

Coffee Panna Cotta with Mascarpone & Chocolate Crumbs (gf)	15
Bread & Butter Pudding with Chocolate Ice Cream	15
Raspberry Frangipane Tart with Chantilly Cream	15
White Chocolate Custard with Coconut Crumble & Strawberry Ice Cream	15
Affogatto - Frangelico with Espresso Coffee over Ice Cream (gf)	15
Cheese Board with Assorted Garnishes and Housemade Lavosh	22

## Wine Specials

Back Beach Chardonnay	Mornington Peninsula Vic	17	glass	13	bottle	49
Louis Violland Syrah	Cote-du-Rhone France	14	glass	13	bottle	49