

## ENTRÉE

### **Semi cured kingfish 32**

Warrnambool rock lobster & fennel remoulade, finger lime & yuzu dressing, shellfish crackers

### **Twice baked Maffra cheddar & parmesan souffl soufflé 26**

Victorian heirloom beetroots, candied walnuts, vincotto dressing (V)

### **Smoked & glazed Otway Ranges pork belly 29**

Southern calamari, kombu butter sauce  
shitake, spiced crackling

### **Taste of Victoria MDR producers plate 30**

selection of snacks designed as a prompt, ideal prelude to your meal

Otway pork katsu sando, herb mayo  
Smoked Alpine trout brik pastry 'cigar'  
Yarra Valley golden trout roe  
Macedon Ranges duck parfait & cherry 'Paris-brest'  
Smoked Bass Strait beef tartare, potato roesti

## MAIN

### **Roaring Forties rack of lamb 56**

potato boulangère, braised shoulder croquette,  
crushed peas, spearmint jelly

### **Confit Ora King salmon fillet 49**

braised cuttlefish & black rice risotto,  
Portarlington mussels, fennel, vermouth & sorrel sauce

### **Roasted half Bendigo chicken 42**

parsnip puree, black truffle sauce, young leeks, watercress

### **Charred Southern Ranges beef sirloin (250g) 58**

onion jam & Roquefort puff pastry tart,  
wilted baby spinach, Bordelaise sauce

### **Handmade potato & spinach gnocchi 36**

Roasted king brown mushrooms, salted egg yolk,  
porcini sauce, Parmigiano Reggiano (V)

## **SIDES**

### **Salad 12**

organic bitter leaves, fennel, shallots, radishes,  
tarragon vinaigrette (V)

### **Hot chips 12**

truffle aioli (V)

### **Steamed Autumn greens 12**

herb & preserved lemon butter (V)

## **DESSERT & CHEESE**

### **Autumn red fruit trifle 19**

Poached quinces, fresh honey fig, vanilla sponge, lemon verbena  
crème diplomat, blood plum jelly, raspberry sorbet

### **Dark chocolate pot au crème 21**

black currant compote, fresh blackberries

### **Victorian cheese 24**

Selection of Artisan locally made cheeses,  
roasted pear, fruit toast, lavosh, candied walnuts  
(LG on request)

## **HALF TIME**

### **Tea break 20**

traditional patties pies (2), smoked tomato relish  
pork & fennel sausage roll (1), apple chutney  
buttermilk scone (1), vanilla cream, raspberry jam  
chicken, bacon & tarragon finger sandwich (1)

### **Allergen Statement**

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.

**LG\* - Low Gluten | V - Vegetarian | VE - Vegan**

\*Low gluten identified dishes do not contain gluten products but may contain less than 0.02% as they are prepared in kitchens that also process gluten containing products.

## **CHAMPAGNE & SPARKLING**

MCC Sparkling, Vic 13 / 59  
Cavaliere d'Oro Prosecco, Veneto, Italy 14 / 65  
Yarrabank Cuvee Sparkling, Yarra Valley, Vic - / 70  
G.H. Mumm, Reims, France 27.5 / 130

## **WHITE WINE**

### **Riesling**

Leo Buring Dry Riesling, Clare Valley, SA 13 / 60  
Alkoomi Riesling, Frankland River, WA 13 / 62

### **Pinot Grigio/Gris**

Tahbilk Pinot Gris, Nagambie, Vic 13 / 65  
T'Gallant 'Grace' Pinot Grigio, Mornington Peninsula, Vic 14 / 62

### **Sauvignon Blanc**

MCC Sauvignon Blanc, Vic 12.5 / 58  
821 South Sauvignon Blanc, Marlborough, NZ 12.5 / 60

### **Chardonnay**

Yering Station Estate Chardonnay, Yarra Valley, Vic 12.5 / 63  
Seppelt Jaluka Chardonnay, Henty, Vic - / 70  
Devils Lair 'Dance with the Devil', Margaret River, WA 15 / 75  
Stonier Chardonnay, Mornington Peninsula, Vic 19 / 95  
Coldstream Hills Chardonnay, Yarra Valley, Vic - / 84  
Penfolds Cellar Reserve Chardonnay, Northern Tasmania 22 / 105

### **Rosé**

Penfolds Max's Rosé, Adelaide Hills, SA 15 / 75

## **RED WINE**

### **Pinot Noir**

Wolf Blass Makers Project Pinot Noir, SA 13 / 65  
Rising Pinot Noir, Yarra Valley, Vic 15 / 75  
Black Grape Pinor Noir, Central Otago, NZ - / 85  
Red Claw Pinot Noir, Mornington Peninsula, Vic 19 / 90  
Coldstream Hills Pinot Noir, Yarra Valley, Vic - / 84  
Giant Steps Pinot Noir, Yarra Valley, Vic - / 110

### **Cabernet Sauvignon**

Wynns The Gables Cabernet Sauvignon, Coonawarra, SA 13 / 65  
Redman Cabernet Sauvignon, Coonawarra, SA 17 / 85  
Coldstream Reserve Cabernet Sauvignon, Yarra Valley, Vic - / 95  
Beringer 'The Waymaker' Cabernet Sauvignon, Napa Valley, USA - / 110

### **Shiraz**

MCC Shiraz, Vic 13 / 59  
Sanguine Estate Progeny Shiraz, Heathcote, Vic 15 / 75  
Wolf Blass Grey Label Shiraz, McLaren Vale, SA - / 95  
Heathcote Estate Single Vineyard Shiraz, Vic - / 125  
Notes Nouveau Syrah, Heathcote, Vic - / 85

### **Other Varietal**

Dal Zotto Sangiovese, King Valley, Vic 12 / 65  
St Hubert's The Stag Tempranillo, Yarra Valley, Vic 12 / 57

## **DESSERT WINE**

Henschke Noble Rot Semillon, Eden Valley, SA 15 / 70  
Stanton & Killeen Classic Muscat, Rutherglen, Vic 15 / -

## **BEER**

### **Bottled Beer & Cider**

Great Northern (Mid) 11,5  
Pirate Life 0.5 8,5  
Two Bays (Gluten Free) 13,5  
Somersby Apple Cider 12,5

### **Tap Beer**

Carlton Draught 11,5  
Balter XPA 13,5  
Goat 13  
Asahi 15,5

## **SPIRITS**

Traditional 12  
Premium 14-16

## PREMIUM WINE

### **Penfolds Bin 311 Henty Chardonnay, Multiregional, Australia - / 100**

A multi-regional, cool-climate regions and each year the fruit selection is made to reflect the Bin 311 style. The style typically exhibits a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned and new (25%) oak.

### **Penfolds Bin 389, Multiregional, Australia 40 / 190**

Bin 389 was often referred to as 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. First made in 1960 by the legendary Max Schubert, this was the wine that helped forge Penfolds reputation with red wine drinkers by combining the structure of cabernet sauvignon with the richness of shiraz. Exemplifying the judicious balance of fruit and oak, Bin 389 highlights the generous mid-palate Penfolds is known for.

### **Penfold St. Henri, Multiregional, SA - / 190**

Deep inky blood-red colour. Spice, savory and herbaceous on the nose, while the palate shows juicy fruit characters of plum, fig and rhubarb compliments by mouth-watering, finely etched tannins.

### **Penfolds Bin 20A Chardonnay, Adelaide Hills, SA - / 285**

Reserve Bin A Chardonnay has evolved into a wine that is now a distinctive, single-region style in its own right, with a contemporary and expressive Adelaide Hills chardonnay persona. Pale straw with lemony-green hues. Pear, citrus blossom and brioche notes with a natural acidity to bind it all together, rendering a refreshing and lingering finish.

### **Penfolds RWT, Barossa Valley, SA - / 285**

The initials RWT stand for 'Red Winemaking Trial'. It has impenetrable purplish colour and a seductive nose of crushed black fruits, jam, spice, mocha and toasted cedar. Everything is seamlessly woven together into a palate of extraordinary depth and richness, velvety flow, solid backbone and super-long finish.

### **Penfolds Grange, Mutiregional, SA - / 1150**

The original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, crafted utilising fully-ripe, intensely-flavoured and structured shiraz grapes, the result is a unique Australian style that is now recognised as one of the most consistent of the world's great wines. With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between shiraz and the soils and climates of South Australia.

### **Cullen "Madeline" Cabernet Savignon, Margaret River, WA - / 230**

The 2020 Diana Madeline vintage was hot and dry. For the old block cabernet sauvignon vines these drought-like conditions resulted in the vines producing small berries, and hence the vines were low yielding, with bunch numbers average & low berry weight. This produced a wine of elegance, balance, and perfume... effortless.

### **Henschke Mount Edelstone, Barossa Valley, SA - / 295**

Deep crimson with violet hues. Fragrant, spicy aromas of black pepper, sage, bay leaf and anise are interwoven with vibrant Satsuma plum, blackberry, and blueberry, and gentle tarragon and cedar notes. The palate is complex and textured with rich and concentrated flavours of mulberry, blackberry, and Satsuma plum, layered with sage, black pepper and star anise.