Rustica spelt sourdough
Mt Zero 'Hallowed' olive oil
St. David Dairy cultured butter | smoked salt

PLATES TO SHARE

Pacific Oysters ½ Dozen (A) **36**
apple cider mignonette | citrus

Piper Heidsieck Champagne Cuvée Brut NV **29.5 | 147.5**

Fried Zucchini Flowers **31**
honey & truffle agrodolce | whipped ricotta

Paringa Estate Chardonnay **137.5**

Beef Pastrami Skewers **32**
black garlic ketchup | fried padron peppers

Paul Osicka Grenache **19.5 | 97.5**

BBQ Qld King prawns (3) (A) **36**
'nduja & orange butter | fennel pollen

Mmad Chenin Blanc **122.5**

LARGE PLATES

Pastrami Spiced Celeriac 'Steak' **39**
broccolini & green bean 'chimichurri'
beetroot ketchup

Bass River 'North Side' Gamay **112.5**

BBQ & Glazed ½ Chicken **48**
charred corn | jalapeño & avocado salsa

Punt Road Shiraz **17.5 | 87.5**

Swordfish (A) **54**
chorizo | BBQ mussels | bravas sauce

Port Phillip Estate 'Red Hill' Chardonnay **122.5**

GRASS & GRAIN

Scotch fillet **70**
Southern Ranges, Gippsland MB4 (300g)

Beef fillet **72**
Little Joe, Northeast Victoria MB4 (250g)

Pair with
Osicka Selection Shiraz **18.5 | 92.5**

AGING CABINET

Club steak, dry aged **75**
O'Connor, Gippsland (450g)

Rib eye, dry aged **160**
O'Connor, Gippsland MB3 (1kg)
Serves 2

Pair with
Moss Wood Amy's Blend Cabernet Sauvignon Blend **20.5 | 102.5**

All steaks are accompanied by today's seasonal garnishes & your choice of sauce

red wine jus | green peppercorn jus | chimichurri
béarnaise | Café de Paris butter

SIDES

all 10 each

Butter Lettuce
mandarin | horseradish | chervil

Chips
herb salt | truffle mayo

Potato Mash
smoked onion gravy | chicken salt

Baked Leek Gratin
peas | gruyère | pancetta

Steamed Greens
confit garlic | chilli dressing

SOMETHING SWEET

Baked Pineapple pineapple blondie | pineapple caramel vanilla gelato	**19**
De Bortoli Noble One	**15.5 | 92.5**
Local & Imported Artisan Cheeses (3) roasted pear | fruit & nut toast | lavosh candied walnuts	**26**
Penfolds Grandfather Port	**26.5**

INNINGS BREAK

Scones (4) buttermilk scones | jam & cream	**20**
Frogmore Creek Iced Riesling	**17.5 | 70.5**
Pork & Fennel Sausage Rolls (6) tomato relish	**28**
Les Courtilles Côtes du Rhône	**15.5 | 77.5**
Braised Lamb & Gravy Party Pies (6) tomato relish	**28**
Heathcote Estate Single Vineyard Shiraz	**122.5**

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.

A / I / M:

A = Australian (harvested in Australia only) | I = Imported (harvested outside Australia only)

M = Mixed (contains both Australian and imported seafood)