

THE
DROP-IN
DINNER
2026

Entrée

AGED GRUYERE CHEESE TART

smoked leek & garden pea succotash, wild leek sauce

Mains

ALTERNATING

BBQ AKAROA KING SALMON

Warrnambool lobster raviolo, fennel & citrus
marmalade, zucchini flower, smoked almond romesco
& salmon pearl butter sauce

SMOKED BEEF TENDERLOIN

asparagus, truffle mash, spinach, fried enoki
& sauce Périgueux

Dessert

THE BOWL OUT

A cricket-inspired dessert station built around our signature
Bowl Out Milomisu — coffee biscuit, malted chocolate mousse
and chocolate parfait cricket balls.

Served alongside a nostalgic selection of Australian petit desserts, including mini
lamingtons, Golden Gaytime cheesecake cups, ANZAC caramel slice and mango
macadamia Weiss bars.

Victorian Range Beverage Package

Sparkling & Wine

Tahbilk
Nagambi
The Drives Chardonnay
St. Huberts The Stag Pinot Grigio
St. Huberts The Stag Shiraz
Yarra Roots Pinot Noir

Beer & Cider

Carlton Dry Mid 3.5%
Carlton Draught,
Mountain Goat Hazy Apple Cider
Two Bays Gluten Free Pale Ale
Asahi Super Dry Zero 0.0%

Assorted soft drinks, sparkling mineral water, juice

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 that there are no allergens in the food and beverages served from this menu.