



# 2 & 3 COURSE MENU

LUNCH & DINNER

TWO COURSE \$65 | THREE COURSE \$80

**DIETARY GUIDE:** (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN  
(GF\*) CAN BE ADAPTED TO BE GLUTEN FREE

15% SURCHARGE ON PUBLIC HOLIDAYS

## STARTERS

**GRILLED SOUR DOUGH (V)**  
olive oil, dukkha spice

## ENTRÉE

**CRISPY PORK BELLY (GF)**  
Nam-jim, pickled carrot & raisin, radish & coriander

**TOMATO BOCCONCINI ARANCINI (GF, V)**  
Garlic aioli, aged manchego, micro greens

**NATIVE SPICED CALAMARI**  
Wasabi aioli, native green salad

**FIVE SPICED CHICKEN TENDERS**  
Kewpie mayonnaise, mix greens

## MAIN

**GRASS-FED PORTER HOUSE**  
Roast potato & pumpkin, seasonal vegetables,  
red wine jus, battered onion rings

**PAN FRIED SALMON (GF)**  
Pommes puree, broccolini, roquette salad, crisp  
caper, basil pesto emulsion

**DE-CONSTRUCTED BUTTER CHICKEN**  
Dukkah crusted chicken thigh, tomato butter  
gravy, kachumber salad, saffron rice

**GNOCCHI (V)**  
Wild mushroom ragout, semi dried tomato,  
wilted spinach, shaved parmesan, truffle oil

## DESSERT

**CHOCOLATE AND RASPBERRY SEMIFREDO**  
Chocolate soil, chocolate sauce, double cream

**CHEESE PLATE (GF\*)**  
Local Victorian cheese, lavosh, dried fruits,  
quince paste

**BERRY AND COCONUT PANNACOTTA (GF)**  
Sugar chards, fresh berries, berry compote