



DIRECTED BY  
DAVID CASSAR  
EXECUTIVE CHEF

Please be aware, a surcharge of 15% applies on all public holidays

## ENTRÉES

<b>Tomato, mozzarella &amp; basil bruschetta</b> with aged balsamic syrup	12
<b>Pan-seared scallops</b> with cauliflower purée & crispy prosciutto	20
<b>Zucchini &amp; pea fritters</b> with soba noodles, Asian salad & sesame dressing	18
<b>Beetroot &amp; vodka-cured salmon</b> with a dill & radish salad, crispy capers & house-made grissini	20
<b>Fettucine carbonara</b> with double-smoked bacon, egg & cream sauce	21 entrée 31 main

## MAINS

<b>Spanish seafood paella</b>	33
with mussels, prawns, scallops, calamari & chorizo sausage	
<b>Five hours slow-cooked Otway pork belly</b>	35
with cauliflower puree, asparagus, garden peas & sticky pan jus	
<b>Asparagus &amp; wild mushroom risotto</b>	33
with spinach, crispy sage, truffle oil & parmesan crisps	
<b>Black Angus grass-fed porterhouse steak 250g</b>	39
with a sweet potato gratin, Kataifi & prosciutto-wrapped king prawn	
<b>BBQ baby lamb rump</b>	34
with a pearl couscous salad, caramelised onion, smoky chipotle & whisky glaze	

## GRILLED

all grilled options come with a choice of two sides & one sauce

<b>Barramundi fillet 200g</b>	37
Humpty Doo NT	
<b>Portuguese-style free range chicken breast</b>	32
Macedon Ranges VIC	
<b>Whisky-glazed pork ribs</b>	38
Otway VIC	
<b>Black Angus grass-fed porterhouse steak 350g</b>	41
Gippsland VIC	
<b>Black Angus grain-fed rib-eye steak 450g</b>	49
Grampians VIC	

## SIDES & SAUCES

<b>Truffle mash</b>	8	<b>Red wine jus</b>	3
<b>Garden salad</b>	8	<b>Creamy peppercorn</b>	3
<b>Wok-seared vegetables</b>	9	<b>Herb &amp; garlic butter</b>	3
<b>Kataifi &amp; prosciutto-wrapped king prawn</b>	9	<b>Garlic aioli</b>	3
<b>Fat chips</b>	9		
<b>Steamed basmati rice</b>	7		