



TWO COURSES - \$55 PP
THREE COURSES - \$65 PP
(excludes 'from the grill', no discounts)

DINNER MENU

ENTRÉE

DIPS (V) hummus, baba ganoush & beetroot moutable, grilled sourdough	\$15	KALE TABOULEH (V, VG) organic kale, onion, tomato, burghul, avocado, pomegranate dressing, pita croutons	\$18
CALAMARI crumbed Queenscliff squid, lemon myrtle, kafir lime mayonnaise, native salad	\$18	PORK BELLY twice cooked chilli glazed crispy pork belly, kewpie aioli, sesame, peanut nibs	\$22
OYSTERS MINIMUM 3 royal Miyagi oyster served Kilpatrick or natural with lemon	\$4.50 each	CAESAR SALAD iceberg lettuce, Caesar dressing, shaved parmesan, bacon, garlic croutons + chicken \$5	\$20
ARANCINI (V, GF) tomato, bocconcini, garlic aioli, aged manchego	\$16		

MAIN

FISH AND CHIPS battered and fried Corio Bay flathead, chips, homemade tartar sauce	\$24	GRILLED TOFU (V, GF, VG) soy & miso glazed tofu, seasonal vegetables, teriyaki sauce	\$28
SALMON (GF) Tasmanian salmon, seafood bouillabaisse, mashed potato, fennel & orange salad	\$35	SEAFOOD LINGUINE Portarlington mussels, calamari, pacific prawns, napoli, whole-wheat linguine	\$35
CHICKEN grilled Geelong chicken, chermoula marinade, savoy cabbage, peas, corn puree	\$32.50	GNOCCHI (V) house made ricotta & potato gnocchi, wild mushroom ragout, parmesan, truffle oil	\$28

SIDES

POTATO - FRIES, MASH, WEDGES	\$9	CHARRED FIELD MUSHROOMS (V, GF, VG)	\$9
GREEN BEANS (V, GF, VG)	\$12	BROCCOLINI WITH TOASTED ALMONDS (V, GF, VG)	\$12
GREEN SALAD (GF, V, VG)	\$10		

FROM THE GRILL

grilled on open flame served with fries, salad & jus

T-BONE 350G Southern Ranges black angus	\$42.50	TOMAHAWK 1.2KG (TWO SHARE) Parwan prime grass fed black angus	\$135
PRIME RIB ON THE BONE 300G Parwan prime black angus	\$49.50	PORK CHOP 300G Goulburn farmed	\$38.50
PORTERHOUSE 250G Gippsland grass fed	\$39.50	LAMB RACK Mt. Leura 3-point rack	\$47.50
SCOTCH FILLET 280G Gippsland grain raised	\$45.50		
SAUCES Diane, mushroom, pepper, béarnaise	\$2 each	CONDIMENTS horseradish, Dijon, English, wholegrain mustard	

DESSERT

CHOCOLATE AND RASPBERRY SEMIFREDDO almond crumble, berries, clotted cream	\$18	LOW FAT PANNA COTTA (V, GF) vanilla bean panna cotta, macerated berries, coulis	\$16
DECONSTRUCTED LEMON TART meyer lemon curd, lemon sauce, burnt meringue, tart crumble	\$17	CHEESE PLATTER local selection of hard, soft & blue cheese, dry fruit, cracker, grissini, quince paste	\$20
DARK CHOCOLATE BROWNIE 57% dark chocolate brownie, walnuts, vanilla ice-cream, salted caramel sauce	\$18		

MONDAY - SUNDAY 5:30PM - 9:30PM

DIETARY GUIDE: (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN

15% SURCHARGE ON PUBLIC HOLIDAYS