

BAR BITES

STEAKHOUSE CHIPS Made from Tassie spuds, served with rosemary-thyme salt & garlic aioli	\$13	VICTORIAN PUMPKIN FALAFEL Pickled fennel, herb oil and a sesame honey mustard dressing	\$19
SOUP OF THE DAY Please speak with our team for today's flavour, served with warm focaccia toast	\$18	CHORIZO & MARFA CHEDDAR EMPANADAS  Smokey chorizo encased in puff pastry and served with warm chorizo sauce	\$19
SALT & PEPPER SQUID (I) Wild caught salt & pepper squid, served with Tandoori aioli	\$19	CHARCUTERIE BOARD Featuring a mix of Victorian & Australian smallgoods served with house-made piccalilli, mustard & toasted sourdough from Noisette Bakery	\$34
BEEF CHEEK CROQUETTES  Tender slow-cooked Gippsland beef folded through potato and served with tangy tomato relish	\$19	THAT'S AMORE CHEESE PLATTER Selection of hard and soft cheeses, lavosh, fruit paste & fresh grapes and roof-top honey-comb	\$37

BAR DINING

MARGHERITTA PIZZA Napoli sauce, cherry tomato, mozzarella cheese & basil	\$26	UNBEATABLE BEETROOT & BUCKWHEAT BURGER Plant based beetroot and grain pattie, cos lettuce, vegan aioli, tomato relish & dill pickles. Served with steakhouse chips	\$34
CLASSIC CAESAR SALAD (I) Cos lettuce, anchovies, bacon, parmesan, croutons, soft boiled egg & caesar dressing Add grilled chicken +\$8	\$26	ANGUS BEEF BURGER Gippsland grass-fed angus beef Pattie, cos lettuce, mustard aioli, tomato relish, dill pickles & cheese. Served with steakhouse chips	\$35
FOREST MUSHROOM PAPPARDELLE  Forest mushroom ragout, sage, crispy enoki & shaved parmesan	\$36	FRIED CHICKEN BURGER  Crispy fried Hazeldene chicken, magic seasoning, grilled bacon, shredded cos lettuce, pickle fennel, honey mustard. Served with steakhouse chips	\$35
CRISPY MAIZE POLENTA Ratatouille, basil cream, pickled zucchini, fried kale & olive crumble	\$34	BATTERED FISH BURGER (A) Local caught dory, cooked in Furphy batter, lemon pepper seasoning, carrot and cabbage slaw with dill and lemon dressing. Served with steakhouse chips	\$34
FRAGRANT YELLOW CHICKEN CURRY Malaysian style yellow curry, served with basmati rice, green peas, crispy shallot & chilli strands	\$33		
FURPHY BEER BATTERED FISH & CHIPS (A) Battered dory filets, steakhouse chips, tartare sauce & fresh lemon	\$36		

DESSERTS

SEASONAL FRUIT PLATE Selection of fresh melons, seasonal berries & grapes served with Greek yoghurt	\$18
DARK SPHERE Vegan coconut mousse insert with passionfruit & mango pale. Served with rosemary-infused strawberry coulis & dark chocolate crumble	\$24
DARK CHOCOLATE LAVA CAKE A deeply rich dark chocolate cake, molten centre, served with caramelised white chocolate crumb and matched with bold Cabernet wine ice cream	\$24