

Room Service \$6.50 tray charge applies

To Begin

Roasted Sweet Potato & Chickpea Cake \$20.00

with butternut pumpkin purée, frisée salad
(gluten free, vegan)

Seafood Chowder \$22.00

prawns, scallops, salmon, mussel & barramundi with crispy pastry
(gluten free on request)

Braised Grass-fed Beef Short Ribs \$22.00

with celeriac purée & port wine jus
(gluten free)

Chicken Caesar Salad \$21.00

cos lettuce, bacon, crotons, poached egg, anchovies, shaved
parmesan & Caesar dressing

To Follow

Vegan Risotto \$30.00

roasted butternut pumpkin, shallots, baby spinach & vegan cheese
(vegan)

Humpty Doo Barramundi \$40.00

crayfish bisque, lyonnaise potatoes, napa cabbage
(gluten free)

Victorian Lamb Shank \$41.00

garlic mash, shallots, green beans & port wine jus
(gluten free)

Black Angus Beef Fillet \$51.00

with kipfler potatoes, forest mushrooms, chimichurri & port wine jus
(gluten free)

Pasta

Sundried Tomato & Eggplant Agnolotti \$31.00

butternut pumpkin puree & peppered ricotta salata
(vegetarian)

Seafood Linguine \$34.00

squid ink linguine, mussels, squids, crab meat, prawns with
Napoli sauce & shaved parmesan

Pulled Lamb Shank Pappardelle \$35.00

baby spinach, roasted shallots, heirloom tomatoes & red wine jus

Casual Dining

Steam Ale Beer Battered Fish Fillets \$29.00

chunky fries, green salad, lemon & gribiche sauce

Open 150g Portland Porterhouse Steak \$31.00

Sandwich

sourdough, fried egg, tomato relish, lettuce & tomato sauce

Chicken Caesar Salad \$24.00

cos lettuce, bacon, crotons, poached egg, anchovies, shaved parmesan
& Caesar dressing

Wagyu Beef Burger \$30.00

pickle cucumber, caramelized onions, swiss cheese, dijon mustard,
chips & tomato sauce

Sides \$8.00 each

Garlic Mashed Potatoes (gluten free)

Caesar Salad

Caprese Salad(gluten free)

Broccoli with Shallots (gluten & dairy free)

Chunky Fries

with tomato sauce & truffle aioli

Dessert

Pear Caramel Pudding \$16.00

butterscotch sauce, chocolate ice cream & seasonal berries

Warm Treacle Tart \$16.00

berry gel, cream chantilly & vanilla ice cream

Coconut Panna Cotta \$15.00

mango compote, berry gel, fresh seasonal berries
(vegan)

Cheese

Caciotta Truffle

semi-soft fresh cow milk cheese with Australian black truffles,
served with assorted crackers, quince paste, dried fruit & nuts

Organic Caciotta with Chili

fresh cow milk cheese with a soft texture and a mild chilli spice,
served with assorted crackers, quince paste, dried fruit & nuts

Drunken Buffalo

semi-firm cheese is made with 80% Buffalo milk from Northern Victoria,
covered in Nebbiolo grape's skin, must and lees from a local winery,
Vinea Marson, and matured for six months.

1 cheese - \$19.00 2 cheeses - \$25.00 3 cheeses - \$30.00

AWARD-WINNING 'that's Amore!' CHEESE

These Artisan cheeses are made in Victoria with love, using traditional methods
and recipes and are 100% natural, and free from preservative and artificial colours.