

ENTREE - Your choice of

Freshly shucked oysters, ginger beer & apple mignonette, fresh lemon (GF/DF)

'Bresaola' wagyu beef, pickled oyster mushroom, parmesan cream (GF)

'Carpaccio' kingfish, gin & orange, radish, tapioca crisp, ponzu dressing (GF/DF)

'Gnocchi', homemade potato gnocchi, braised duck leg ragu, radicchio, pecorino

Seafood grigliata; grilled king prawn, baked scallop, garlic chilli citrus dressing (GF)

'Beetroot ravioli', goat cheese, toasted hazelnut, fried sage (GF/N)

Lamb cutlet grilled, eggplant caponata, agrodolce dressing, and 'duck cigar'

MAIN COURSE - Your choice of

Eye fillet steak, grass fed 220g (GF)

Served with roasted kipfler potato, kale powder, peppercorn sauce

Scotch Fillet steak, southern ranges MB4 collection 300g (GF)

Served with roasted bone marrow, white anchovy butter

'Porchetta' rotisserie roasted pork belly, pickled pear, mojo verde (GF/DF)

'Lamb shank' slow braised, cauliflower cream, confit Jerusalem artichoke (GF)

Fish of the day - wait staff to advise

'Linguine Frutti di Mare', king prawns, clams, bay scallops, mussels, garlic, chilli, roquette, white wine (DF)

'Pipe Rigate', chianti braised lamb shoulder, baked feta, fresh oregano (GF/N)

Porcini Risotto, vialone nano rice, porcini mushrooms, pecorino, truffle oil (GF/N)

SIDES - 13 each

Shoe-string fries (GF/DF)

Brussel sprouts, crispy pancetta, lemon (GF)

Mixed leaves, shaved radish, citrus dressing (GF/DF)

Seasonal vegetables sautéed, buffalo yoghurt, kalamata olives (GF)

DESSERT - Your choice of

Tartufo 'Malteser Parfait' cherry cremeaux, chocolate flake

Basque cheesecake, quince jam, caramelised milk powder, chantilly cream (GF)

Rhubarb jam tart, biscoff crumble & salted caramel ice cream

Orange-scented pannacotta, compote, apple gel, rose petal praline (GF)

Cheese selection, with house made lavosh & fruit preserve

Pyengana Cheddar, Tarago Gippsland Blue, Woombye Blackall Camembert

