

Entrées

Sea Scallops (GF) 15

In Shell Served with Pistachio Butter
Pair this with: Dal Zotto Pucino Prosecco

Seared Salmon (GF) 15

Served with Potato Caper Salad
Pair this with: Ingram Road Chardonnay

Japanese Beef Carpaccio (GF) 14

With Baby Radish, Granny Smith Apple,
Pickled Carrot & Coriander with Light Soy, Shallots
& Red Chili Vinaigrette
Pair this with: Paringa Estate Pinot Gris

Spanish Vegetable Paella (GF) (DF) 13

With Broad Beans & Artichoke Hearts
Pair this with: Tar & Roses Pinot Grigio

Oyster Granita (GF)(DF) 14

Virgin Bloody Mary, Lime & Cucumber, Bloody Orange Vodka
Pair this with: Stonier Sparkling

House Made Pork Terrine 14

With Lavosh & Relish
Pair this with: Granite Hills Merlot

Mains

Marinated Eye-Fillet Medallions (GF) 42

Served with Sautéed Asparagus, Potato Puree & Ruby Port Jus
Pair this with: The Victorian Shiraz

Chilli Prawn Linguine 34

Lemon Herbed Linguini with Chilli Prawns,
Cherry Tomatoes & Basil in a White Wine Sauce
Pair this with: Tar & Roses Pinot Grigio

Lamb Back-Strap Salad (GF) 38

Served with Spinach, Roasted Almonds, Baby Beetroot
& Goat Cheese with a Balsamic Vinaigrette
Pair this with: Blackjack Cabernet Merlot or Jackals Run Pinot Noir

Free Range Polo Granate (GF) 36

Served with Pomegranate Glaze & Baby Corn
Pair this with: Lily Grace Chardonnay

Grilled Swordfish (GF) (DF) 38

Served with Pineapple Salsa & Sautéed Asparagus
Pair this with: Clarnette & Ludvigsen Riesling

Wild Mushroom Tortellini(V) 32

Served with Nettle sauce & Grana Padano
Pair this with: Geppetto Sauvignon Blanc

Something to Share

Watermelon & cucumber Salad (GF) 12

With Feta in a Lime Chilli Vinaigrette

Wok Tossed Asian Greens (GF) 12

With Toasted Sesame Seeds

Battered Fat Potato Chips 12

With Harissa Salt & Lime Basil Mayo

Desserts

Chilli & Lemongrass Panna Cotta (GF) 14

Served with Strawberry & Mint Salsa

Flourless Chocolate Cake (GF) 14

Served with Chantilly Cream & Chocolate Soil

Deconstructed Mango & White Chocolate Cheesecake 14

Served with Poached Strawberries

Roast Almond Semifreddo 14

Served with Honeycomb

Trio of Sorbet 14

Served with Tuiles

Affogato 14

Served with Vanilla Bean Ice-cream, Espresso & Frangelico Liqueur

*Pair any with: Granite Hills Knight Late Harvest Riesling
or Quealy Moscato Rosa "Eden"*

Fromage

Vikings Blue Cheese Wattle Valley Double brie Warrnambool Matured Cheddar

50g Portion, Quince Paste, Dried Fruit & Nuts, Lavosh Crispbread

One Cheese 14
Two Cheeses 22
Three Cheeses 30

Pair this with: Penfolds Grandfather Port