

NEW AUTUMN MENU

Plates to share

Marinated olives and Meredith goat's cheese \$ 12

Edamame \$8

Spiced Almonds \$7

Chorizo with piquillo peppers and rocket with crostini \$12

Charcuterie board with pickles \$24

Entrees

Green tea cured ocean trout with capers, black olive caramel and pickled seaweed salad \$15

Wagyu carpaccio with soy beans Sauce gribiche, pickled beetroot Point Leo Rd mushroom powder horseradish and Crostini \$16

Calamari with horseradish yoghurt rocket radish and squid ink pasta \$18

Pan seared scallops with morcilla sausage apple gel, vanilla almond and corn crumble \$18

Heirloom carrots and winter vegetable salad with capers shallot and Meredith Goat cheese \$15

Queensland tiger Prawns, rice noodle with garlic, chilli syrup, coriander and mint \$16

LUNCH TIME SPECIALS MONDAY TO SATURDAY

2 COURSES \$25

PLUS A GLASS OF HOUSE WINE \$30

(CHANGES DAILY)

Mains

Beer battered Whiting and chips with pickled shallots, crushed peas and tartare \$29

Gippsland Grass Fed Scotch fillet 300grams with horseradish yoghurt and beetroot salad \$30

Wild King fish with Soy ginger broth and prawn ginger wontons with Xo sauce \$29

Rolled chicken breast with black cabbage, pickled prunes and jus gras \$28

Ocean Trout on lentils du puy and candied orange butter and apple walnut salad \$28

Masterstock braised Daube of Beef with chilli and lemongrass broccolini \$28

36 hr Slow cooked Lamb shoulder 1 kg with snow pea tendrils salad of pomegranate dressing and mint parsley buttered potatoes to share(2/3) \$70

(PLEASE ALLOW 20 MINS FOR THIS DISH)

Sides

Potatoes \$9

Side salad \$9

Greens \$9

Desserts

A selection of local and imported cheese with lavosh, apple, quince paste and muscatels \$24

Lemon meringue pie (Deconstructed) \$12

Wagon wheel 2011 \$15

Sorbet with vodka \$12

Sticky date pudding with caramelised banana and butterscotch sauce \$14