



Single Origin Olives And Dips	16	Grassfed "Pinnacle" Porterhouse Steak	45
Red pepper hummus, caramelized onion, flatbread		Served with red wine jus, mesclun salad and	
		shoestring fries	
Victorian Cheese Board	36		
Local and proud Victorian cheese with local chutneys,		Spinach and Ricotta Cannelloni	31
Oliver Lane crackers		Served with slow cooked Napoli	
Native Caesar Salad	18	Crispy Salt Brush Lamb Ribs	20
Native warrigal greens, gem lettuce, smoked bacon, parmesan Grilled Smoked Chicken +6		Served with local dark beer gastrique	
		Cape Grim Tasmanian Beef Burger	31
Crispy Spiced Chickpea Mesclun Salad	22	Milk bun, native pepperberry BBQ sauce, cheddar cheese,	
With honey-mustard vinaigrette and spiced pan		housemade pickles and chips	
fried chickpeas		Hodomado Pionizos and Onizpo	
TITOU ONIONPOUG		Plantbased Burger	27
Panzanella Bocconcini Salad	22	Plantbased patty, vegan aioli, housemade pickles and chips	
With Tuscan bread, ripe tomatoes and cucumber		Tairebassa parely, vogan aloll, nodesimas plantes and only	
with rusban broad, ripo comatoos and bustamber		Butter Lettuce Salad	14
Salt and Mountain Pepper Calamari	19	Raddichio, orange dressing, candied walnuts	14
Served with black garlic aioli	10	Naddichio, clange diessing, candica waindes	
, and the second se		Shootring Fried	11
	33	Shoestring Fries	11
Fish and Chips	33	Served with confit garlic aioli	
Port Philip Bay rockling beer battered, housemade		2.	=
tartare sauce, shoestring fries and garden salad		Churros	13.5
		Served with cinnamon sugar and chocolate sauce	