

## ENTRÉES

Freshly shucked oysters from Pipeclay Lagoon shallots and samphire 17/34

Soup of the day 10

Roasted octopus, tomato, feta & basil 14

House smoked salmon from Tasmania, horseradish capers and wholemeal bread 18

Crystal Bay prawns, Gippsland olive oil and confit garlic 19

Milk fed veal loin, Roma tomato, buffalo mozzarella and aged balsamic 16

Spanner crab, leek and fennel risotto with bouillabaisse sauce 27

## SALADS

Spiced chicken ceasar salad 18

Port Lincoln Yellow Fin tuna nicoise 18

Confit duck leg, Valencia oranges and organics 18

Tasmanian smoked salmon, crème fraiche, dill and baby spinach 16

## MAINS

Roasted snapper fillet, butter leaf, pumpkin, bacon And anchovette sauce 28

Whole Sole, noisette butter, Boulanger potatoes and green beans 31

Petuna Salmon, caponata, salsa verdi and aged balsamic 31

Beer battered fresh fish fillets, home cut chips, tartare sauce 27

Yarra Valley braised chicken with mashed potato, spinach and shallots 28

Spring lamb, pumpkin, peas and mint 31

Hereford minute steak, home cut chips, béarnaise sauce 24

Braised and roasted duo of beef, shallots, mushrooms and bacon with potato and wood sorrel 32

Goats cheese gnocchi, forest offerings and wood sorrel 25

## SIDES

Butter Leaf salad with anchovies and balsamic 9

Home cut fries and aioli 7

Garlic beans 8

Rocket, parmesan and aged balsamic 8

## FOR 2

*Please note these are premium cuts cooked to order and cannot be rushed*

Aged Hereford Angus rib on the bone 56 with Boulanger potatoes and green beans

Spanish style rice, Crystal Bay prawns, Gippsland olive oil and confit garlic 66

## CHEESES

Hand selected Victorian and Tasmanian cheeses are available from our trolley

*Cheese are sold by gram cost at market prices*

## DESSERTS

Rhubarb, custard and crumble 13

Textures of chocolate 13

Today's Tatin with vanilla ice cream 12

Not your everyday cheesecake... 15

Chef's soufflé 15

