

STARTERS

Honey Roasted Garlic Bread & Herb Butter	9
Bread Roll	3
Witlof with Hommus and Sumac (gf, v)	7

ENTRÉE

Chef's Soup with a Bread Roll	15
'Mi-Cuit' Ocean Trout with Pea Mousse, Fennel & Basil Dressing (gf)	18
Quinoa and Fetta Fritters with Apple Caramel and Shaved Macadamia (gf, v)	19
Lamb and Goats Cheese Croquettes with Tarragon Salsa	21
Pork Belly with Pickled Fennel and Zucchini Puree (gf)	20
Asparagus and Parmesan Risotto (gf, v)	E/19 M/27
Spaghetti with Chilli Passata, Olive & Capers (v)	E/19 M/27

MAIN FARE

Chicken Supreme with Celeriac & Pumpkin Seeds (gf)	36
Barramundi with Cauliflower Puree and Kidney Bean Salad (gf)	38
Lamb Rump with Harissa and Onion Jam (gf)	38
Braised Short Rib with Beetroot Puree and Mushroom Ketchup (gf)	39
Cape Grim Rib Eye (350G) with Asparagus and Bearnaise (gf)	49
Za'atar Spiced Roasted Cauliflower with Hommus and Buttermilk Curd (v)	32

SIDES

Beef Fat Potatoes with Garlic & Rosemary (gf)	12
Buttery Mash (gf, v)	10
Steamed Green Vegetables with Preserved Lemon (gf, v)	10
Broccoli and Radish Salad with Peanut Dressing & Dried Cranberries (gf, v)	10



DESSERTS

Coffee Panna Cotta with Mascarpone & Chocolate Crumbs (gf)	15
White Peach and Rosemary Tarte Tatin with Vanilla Ice Cream	15
Raspberry Frangipane Tart with Chantilly Cream	15
Berries Au Gratin with Champagne Sabayon (gf)	15
Affogatto - Frangelico with Espresso Coffee over Ice Cream (gf)	15
Cheese Board with Assorted Garnishes and Housemade Lavosh	22

Wine Specials

Back Beach Chardonnay	Mornington Peninsula Vic 17	glass 13	bottle 49
Louis Violland Syrah	Cote-du-Rhone France 14	glass 13	bottle 49

