

ENTRÉES

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| Grilled Halloumi Salad (V, GF) | 26.00 |
| Grilled halloumi served over mixed salad leaves and oven-roasted vegetables, finished with a light herb dressing. | |
| Tempura Prawns | 26.00 |
| Crispy tempura prawns served with seaweed crunch, fresh coleslaw and a sweet honey-soy dipping sauce. | |
| Char-Grilled Lamb Chops | 26.00 |
| Char-grilled Otway Coast lamb chops served with golden potato rosti and herb-infused oil | |
| Dukkah & Black Pepper Crusted Kangaroo Fillet (DF) | 26.00 |
| Victorian kangaroo fillet coated in native dukkah and cracked black pepper, served with blistered cherry tomatoes and a bold red wine jus. | |

MAINS

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| Gippsland Scotch Fillet Grain Fed 300g (GF) | 62.00 |
| Premium Gippsland grain-fed cube roll, char-grilled and served with truffle mash, sautéed cavolo nero, prosciutto crisp and red wine jus. | |
| Caprese Stuffed Chicken Breast (GF) | 46.00 |
| Free-range Barossa Valley chicken breast filled with spinach, semi-dried tomatoes, and mozzarella. Served with smashed pumpkin, sautéed summer vegetables, and finished with a classic demi-glace.. | |
| Pan-Seared Tasmanian Salmon (GF) | 42.00 |
| Sustainably sourced Huon salmon, pan-seared and served with roasted chat potatoes, broccolini, blistered cherry tomatoes, and finished with a herb butter. | |
| Murray Valley Pork Cutlet 220g (GF) | 42.00 |
| Pan-seared Murray Valley pork cutlet on creamy mashed potato with sautéed seasonal vegetables, finished with truffle oil and red wine jus. | |
| Gnocchi Florentine (V) | 38.00 |
| House-made potato gnocchi in a creamy garlic mushroom and spinach sauce, topped with Parmigiano Reggiano and crisp sage. | |

DESSERTS

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| Chocolate Fondant | 22.00 |
| Warm chocolate fondant served with mixed berry compote, chocolate soil, and vanilla ice cream. | |
| Tiramisu Slice | 22.00 |
| Classic Italian tiramisu served with blueberry compote. | |
| Lemon & Blueberry Panna Cotta | 22.00 |
| Vanilla panna cotta infused with lemon zest, served with blueberry compote, and citrus shortbread crumble. | |
| Trio Of Sorbet | 20.00 |
| Chef's selection of three refreshing seasonal sorbets. | |