

SNACK MENU

Focaccia with Anchovy and Salsa Verde		\$6.50
Mount Zero Olives (GF, VG) Marinated in chilli, garlic and rosemary		\$16.00
Freshly Shucked Oysters (S, GF) With finger lime mignonette and lemon	<i>Single</i> <i>Half dozen</i> <i>Dozen</i>	\$7.00 \$42.00 \$84.00
Baked Tarago Gippsland Brie (serves 2) (N) With housemade fig jam, pistachio and lavosh		\$47.00
Korean Fried Chicken With pickled radish and gochujang sauce		\$25.00
Charcuterie Plate Locally sourced cured meat, pickled vegetables, olives, Australian cheddar and grilled sourdough		\$31.00
Fries With truffle aioli		\$12.00
Nourish Bowl (N, GF, V) Quinoa and edamame salad with kale, feta, dried cranberries, sunflower seeds and house dressing		\$24.00

DESSERT MENU

Banoffee Pie With fresh banana, mascarpone and condensed milk caramel	\$22.00
Classic Crème Brûlée With Italian Biscotti	\$22.00
Warm Chocolate Fondant With candied walnuts and vanilla gelato	\$25.00
Cheese Plate With South Cape brie, Gippsland blue, Australian cheddar, quince paste, muscatels and assorted crackers	\$31.00
Affogato With vanilla ice cream and fresh brewed coffee	\$12.00
<i>Add coffee liquor</i>	<i>\$12.00</i>

(S) Contains Shellfish (N) Contains Nuts (GF) Gluten Free (V) Vegetarian (VG) Vegan

Please inform us of any allergies or dietary requirements. We will make every effort to accommodate your request.
A surcharge of 10% applies to all menu items on Sundays and 15% on public holidays. All prices are in Australian dollars and include GST.