

Menu

entree

WARM COBB LOAF V 9.5 / 11

Served with balsamic vinegar & olive oil

BURRATA PESTO SALAD V,GF 27 / 31

Burrata cheese, heirloom tomato, pesto, basil, black pepper & extra virgin olive oil

BRUSCHETTA WITH RICOTTA & SHAVED PROSCIUTTO 18.5 / 21 

Toasted sourdough with shaved prosciutto, whipped ricotta & honey glaze featuring local honey from The Werombee Hive

PAPPARDELLE DUCK RAGU 35 / 40

Slow cooked duck Maryland tossed through pappardelle & finished with parmesan cheese



main dishes

300GM SCOTCH FILLET GF 45 / 47

Served with roasted smashed chats & grilled broccolini with café de Paris

MEDITERRANEAN CHICKEN SKEWERS 26 / 30

Garlic & lemon marinated chicken breast served with warm tortilla, Greek salad, roasted smashed chats & aioli

GRILLED JOHN DORY FILLET A, GF 25.5 / 29.5

Served with roasted smashed chats, broccolini & caper butter parsley sauce

PUMPKIN AND FETA TORTE V 18 / 20.5

Roasted pumpkin, caramelised onion, cauliflower floret & feta in a baked savory flan finished with rocket & balsamic glaze

dessert

WARM STICKY DATE PUDDING 14 / 16

With caramel fudge

COCONUT MANGO MOUSSE 14 / 16

Passionfruit coulis & double cream

SOFT CENTERED CHOCOLATE PUDDING 14 / 16

With double cream

GF: Gluten Free V: Vegetarian
Seafood Origin: A: Australian I: Imported M: Mixed

 Discover Local - Experience fresh local taste here.

M / NM