

Menu

entree

- WARM COBB LOAF V** 9.5 / 11
Served with balsamic vinegar & olive oil
- GARLIC CHEESE FOCACCIA** 10 / 12
Confit garlic, mozzarella cheese & chopped parsley
- BRUSCHETTA WITH RICOTTA & SHAVED PROSCIUTTO** 18.5 / 21 ⑨
Toasted sourdough with shaved prosciutto, whipped ricotta & honey glaze featuring local honey from The Werombee Hive
- GRILLED HALLOUMI V** 19.5 / 22.5
Rocket salad & honey balsamic dressing

dessert

- WARM STICKY DATE PUDDING** 14 / 16
With caramel fudge
- TRIO GELATO** 14 / 16
3 scoops gelato (Chef's choice) with brandy snap & chocolate wafer
- TIM TAM BRÛLÉE** 14 / 16
Homemade Tim Tam brûlée with vanilla ice cream & berry compote

Dinner Service will temporarily operate from The Courtyard Pantry while our new restaurant is completed and prepared to open later this year.

main dishes

- 300GM SCOTCH FILLET GF** 45 / 47
Served with roasted smashed chats & grilled broccolini with café de Paris & red wine jus
- MEDITERRANEAN CHICKEN SKEWERS** 26 / 30
Garlic & lemon marinated chicken breast served with warm tortilla, Greek salad, roasted smashed chats & aioli
- FISH OF THE DAY GF, M** TBA
Served with roasted smashed chats, broccolini & caper butter parsley sauce
- BEETROOT TARTE TATIN V** 19 / 22
Roasted with beetroot, walnuts, goat's cheese & micro herbs
- SEAFOOD LINGUINE M** 27 / 31
Prawn, squid, mussels & fish pieces in a tomato basil & chilli sauce



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

⑨ Discover Local - Experience fresh local taste here.

M / NM