

TO START

FOCCACIA, Confit Garlic Butter	\$8
SMOKEY EGGPLANT, Garlic, Lemon, Parsley (V, VGA)	\$18
	\$33 / \$60
HIRAMASA KINGFISH, Green Chili, Lime, Coriander, Shallot (GF, DF)	\$26
RICHIE'S FALAFEL, Hummus, Pickled Onion, Herbs (VG)	\$19
STRACCIATELLA, Heirloom Tomatoes, Yellow Beets, Chili Oil, Basil (V)	\$26
BABY COS HEARTS, Prosciutto, Parmesan, Chives, Dill, Lemon	\$23
CHARRED CORN, Cherry Tomato, Prawns, Peanut, Lime, Chili (GF, DF) 🤳	\$25
SALT & CHILI SQUID, Secret Spice, Nam Jim, Aioli 🤳	\$23
COLD LARDER, Pork Terrine, Prosciutto, Chorizo, Victorian Cheeses, Marinated Olives, Pickle Lavosh	es, \$34
LARGE	
ROASTED CAULIFLOWER, Yellow Curry, Tofu, Spiced Cherry Tomato (V)	\$28
CASARECCE, Seasonal Mushrooms, Porcini, Baby Spinach, Leek, Parmesan (V)	\$30
HAZELDENES FREE RANGE BIRD (1/2 Chook), Sambal, Nuoc Cham (GF, DF) 🤳	\$32
MORNINGTON MUSSELS (700g), Nduja, Tomato, Chili, Garlic, Shallot, Sourdough 🤳	\$36
LANGLANDS DAY BOAT, fresh seasonal seafood (ask our team)	MP
LOCAL JOHN DORY (600g), Burnt Butter, Pomelo, Citrus	\$56
SOUTHERN RANGES PORTERHOUSE MB2 (300g) Café de Paris	\$52
CAPE GRIM RIBEYE (600g), Cognac & Green Pepper Corn (share me!)	\$98
WESTERN PLAINS PORK BELLY (350g), Nam Jim Jaew	\$42
ROYAL CHEESE BURGER, Brisket & Chuck (180g), B&B Pickles, Onion, Secret Sauce	\$26
SIDES	
CHARRED BROCCOLINI, Lemon, Garlic	\$15
GREEN BEANS, Ginger, Shallot	\$15
KIPFLER POTATOS, Beef Tallow, Caper, Shallot, Parsley	\$15
ROCKET, Artichoke, Olives, Onion, Parmesan (GF, VGA)	\$15
SLAW, Celeriac, Green Mango, Cabbage, Herbs	\$15
TRUFFLE FRIES Pickled Radish, Green Onion, Parmesan (V)	\$15
FRIES	\$12
TO FINISH	
RHUBARB TART, Custard, Orange, Sage Ice-cream	\$19
PAVLOVA, Quince, Berries, Lemon Curd, Meringue, Basil Sorbet	\$19
TIRAMISU, Mascarpone, Espresso, Ladyfingers	\$18
LOCAL VICTORIAN CHEESES (ask around)	\$25
ASSORTED SORBET	\$14



FEED ME

\$80 per person

TO START

FOCCACIA Confit Garlic butter

SMOKEY EGGPLANT(V, VGA)
Garlic, Lemon, Parsley

COLD LARDER

Pork Terrine, Prosciutto, Chorizo, Victorian Cheeses, Marinated Olives, Pickles, Lavosh

CHILLED

APPELATION OYSTERS Shucked to order, Lemon, Mignonette

HIRAMASA KINGFISH (GF, DF)
Green Chili, Lime, Coriander, Shallot

MAIN

HAZELDENES FREE RANGE BIRD (GF, DF)

Sambal, Nuoc Cham 🤳

SALT & CHILI SQUID Secret Spice, Nam Jim, Aioli

CHARRED CORN (GF, DF)
Cherry Tomato, Prawns, Peanut, Lime, Chili

CHARRED BROCCOLINI Lemon, Garlic

TRUFFLE FRIES (V)
Pickled Radish, Green Onion, Parmesan

TO FINISH

PAVLOVA

Quince, Berries, Lemon Curd, Meringue, Basil Sorbet

TIRAMISU

Mascarpone, Espresso, Ladyfingers

WATERING

House Beer & Wine \$10 when devouring the FEED ME Menu. not a typo!

The entire table must participate - Minimum 4 guests

Please note: This menu is built on seasonality, Elements of dishes are likely to change.

V - VEGETARIAN | VG - VEGAN | VGA - VEGAN OPTION AVAILABLE | DF - DAIRY FREE | GF - GLUTEN FREE

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. While we do our best to accommodate food allergies or sensitivities we are unable to guarantee that trace elements won't be present. If you have a food allergy, please notify our team members upon arrival. A surcharge of 1.95% applies to all credit card transactions. A surcharge of 15% on all listed menu items is applicable on Sundays & public holidays. All prices are in Australian dollars & inclusive of GST.