

TO START

FOCCACIA, Confit Garlic Butter	\$8
SMOKEY EGGPLANT, Garlic, Lemon, Parsley (V, VGA)	\$18
APPELATION OYSTERS 6 12, Shucked to order, Lemon, Mignonette	\$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, Pickles, Lavosh	\$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

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.

WE DO LUNCH

Two-course Lunch Menu

\$35 per person

SMALL PLATES

(select one)

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

BABY COS
Parmesan, Chives, Dill, Lemon

ROCKET (GF, VGA)
Artichoke, Spanish onion, Parmesan, Pine Nuts

LARGER PLATES

(select one)

CASARECCE (V, VGA)
Seasonal Mushrooms, Porcini, Baby Spinach, Leek, Parmesan

ROASTED CAULIFLOWER (V)
Yellow Curry, Tofu, Spiced Cherry Tomato

ROYAL CHEESE BURGER
Brisket & Chuck (180g), B&B Pickles, Onion, Secret Sauce

SWEET

(Select one at additional \$10pp)

PAVLOVA
Quince, Berries, Lemon Curd, Meringue, Basil Sorbet

TIRAMISU
Mascarpone, Espresso, Ladyfingers

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

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