

TO START

| LANGLANDS FOCCACIA, Green Olive Butter (V) SMOKEY EGGPLANT, Garlic, Lemon, Parsley (V, DF) APPELLATION OYSTERS (6 12), Shucked to order, Citrus Mignonette (DF,GF) HIRAMASA KINGFISH, Green Chili, Lime, Coriander, Shallot (GF, DF) RICHIES FALAFEL, Hummus, Pickled Onion, Herbs (VG, DF) ANCHOVY TOAST, That's Amore Burrata, Ortiz Anchovy, Tomato Relish, Heirloom Tomato (2pc) CHARRED CORN SALAD, Tiger Prawns, Cherry Tomato, Peanut, Lime, Chili (GF, DF) SALT & CHILI SQUID, Secret Spice, Nam Jim, Aioli MEZZE, Warm & Cold Selections | \$12 \$14 \$36/\$66 \$28 \$22 \$29 \$28 \$26 \$38 |
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| LARGE HAZELDENE'S FREE-RANGE BIRD (1/2 Chook), Sambal, Nuoc Cham, Lime (GF) GIPPSLAND LAMB SHANK, Parsnip, Pickled Mustard, Roast Onion Jus LANGLANDS DAY BOAT, Fresh Seasonal Seafood (ask our team) LOCAL JOHN DORY (600g), Burnt Butter, Pomelo, Citrus, Fresh Herbs (GF) SOUTHERN RANGES PORTERHOUSE MB2 (300g), Hibachi Grilled, Café de Paris (GF) CAPE GRIM RIBEYE (600g), Hibachi Grilled, Cognac & Green Peppercorn Sauce (share me!) ROASTED CAULIFLOWER, Yellow Curry, Tofu, Tomato, Shallot, Fresh Herbs (VG) CASARECCE, Seasonal Mushrooms, Porcini, Baby Spinach, Leek, Parmesan (V) WESTERN PLAINS PORK BELLY (300g), Nam Jim Jaew (DF, GF) ROYAL WITH CHEESE, Brisket & Chuck Burger (180g), B&B Pickles, Onion, Secret Sauce | \$36 \$39 MP \$58 \$54 \$110 \$28 \$34 \$40 \$26 |
| CHARRED BROCCOLINI, Lemon, Crispy Garlic (GF, V) GREEN BEANS, Ginger, Shallot, Bacon (GF) BABY COS HEARTS, Parmesan, Chives, Dill, Lemon KIPFLER POTATOES, Beef Tallow, Caper, Shallot, Parsley (GF) ROCKET, Artichoke, Olives, Peppers, Onion, Parmesan (GF, V) TRUFFLE FRIES, Pickled Radish, Green Onion, Aioli, Parmesan (V) FRIES (V) | \$14 \$12 \$12 \$14 \$12 \$14 \$10 |
| TO FINISH CRÈME BRÛLÉE, Rhubarb, Blood Orange, Vanilla PAVLOVA, Seasonal Fruit, Berries, Lemon Curd, Meringue, Basil Sorbet TIRAMISU, Mascarpone, Espresso, Ladyfingers (served tableside) (V) SORBET, Chefs selection LOCAL VICTORIAN CHEESES, ask your friendly host (V) | \$16 \$16 \$18 \$12 \$22 |









FEED ME

12:00PM - 2:30PM & 5:00PM-9:30PM

\$80 per person

The entire table must participate - Minimum 4 guests

WATERING

Enjoy \$10 house beers & \$12 house wines when devouring the FEED ME Menu. not a typo!

TO START

FOCCACIA
Green Olive Butter
SMOKEY EGGPLANT(V, VGA)
Garlic, Lemon, Parsley

CHILLED

APPELLATION OYSTERS
Shucked to order, Lemon, Mignonette
HIRAMASA KINGFISH (GF, DF)
Green Chili, Lime, Coriander, Shallot

MAIN

HAZELDENE'S 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

TIRAMISU

Mascarpone, Espresso, Ladyfingers

Please note: This menu is built on seasonality,

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

Elements of dishes are likely to change.