

WE DO LUNCH

Two-course Lunch Menu

12:00PM - 2:30PM

\$35 per person

SMALL PLATES

(select one)

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

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

ROYALE WITH CHEESE
Brisket & Chuck Burger (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.**

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.

This December, we're proud to support DineSmart to raise vital funds for local services helping people experiencing homelessness, with a voluntary \$2 donation added to your bill to transform festive goodwill into life-changing action.



EXPLORE
MORE

FEED ME

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

\$80 per person

The entire table must participate - Minimum 4 guests

WATERING

House Beer \$10 & Wine \$12 when devouring the FEED ME Menu. **not a typo!**

TO START

FOCCACIA
Confit Garlic 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

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

TIRAMISU
Mascarpone, Espresso, Ladyfingers

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TO START

LANGLANDS FOCCACIA, Green Olive Butter (V)	\$10
SMOKEY EGGPLANT, Garlic, Lemon, Parsley (V, DF)	\$16
APPELLATION OYSTERS (6 12), Shucked to order, Citrus Mignonette (DF,GF)	\$36/\$68
HIRAMASA KINGFISH, Green Chili, Lime, Coriander, Shallot (GF, DF) 🌶️🌶️	\$29
RICHIES FALAFEL, Hummus, Pickled Onion, Herbs (VG, DF)	\$22
ANCHOVY TOAST, That's Amore Burrata, Ortiz Anchovy, Tomato Relish, Heirloom Tomato (2pc)	\$29
CHARRED CORN SALAD, Tiger Prawns, Cherry Tomato, Peanut, Lime, Chili (GF, DF) 🌶️🌶️	\$28
SALT & CHILI SQUID, Secret Spice, Nam Jim, Aioli 🌶️	\$26
MEZZE, Warm & Cold Selections	\$40

LARGE

HAZELDENE'S FREE-RANGE BIRD (1/2 Chook), Sambal, Nuoc Cham, Lime (GF) 🌶️	\$36
GIPPSLAND LAMB SHANK, Parsnip, Pickled Mustard, Roast Onion Jus	\$40
LANGLANDS DAY BOAT, Fresh Seasonal Seafood (ask our team)	MP
LOCAL JOHN DORY (600g), Burnt Butter, Pomelo, Citrus, Fresh Herbs (GF)	\$58
SOUTHERN RANGES PORTERHOUSE MB2 (350g), Hibachi Grilled, Café de Paris (GF)	\$60
CAPE GRIM RIBEYE (600g), Hibachi Grilled, Cognac & Green Peppercorn Sauce (share me!)	\$118
ROASTED CAULIFLOWER, Yellow Curry, Tofu, Tomato, Shallot, Fresh Herbs (VG) 🌶️	\$28
CASARECCE, Seasonal Mushrooms, Porcini, Baby Spinach, Leek, Parmesan (V)	\$36
WESTERN PLAINS PORK BELLY (300g), Nam Jim Jaew (DF, GF)	\$40
ROYAL WITH CHEESE, Brisket & Chuck Burger (180g), B&B Pickles, Onion, Secret Sauce	\$26

SIDES (Two is Always Better for \$25!)

CHARRED BROCCOLINI, Lemon, Crispy Garlic (GF, V)	\$14
GREEN BEANS, Ginger, Shallot, Bacon (GF)	\$14
BABY COS HEARTS, Parmesan, Chives, Dill, Lemon	\$14
KIPFLER POTATOES, Beef Tallow, Caper, Shallot, Parsley (GF)	\$14
ROCKET, Artichoke, Olives, Peppers, Onion, Parmesan (GF, V)	\$14
TRUFFLE FRIES, Pickled Radish, Green Onion, Aioli, Parmesan (V)	\$14
FRIES (V)	\$14

TO FINISH

CRÈME BRÛLÉE, Rhubarb, Blood Orange, Vanilla	\$16
PAVLOVA, Seasonal Fruit, Berries, Lemon Curd, Meringue, Basil Sorbet	\$16
TIRAMISU, Mascarpone, Espresso, Ladyfingers (served tableside) (V)	\$18
SORBET, Chefs selection	\$12
LOCAL VICTORIAN CHEESES, ask your friendly host (V)	\$22

EXPLORE MORE



FOLLOW US
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