

GARDEN *Grill*

snacks

sourdough + curd \$6
mount zero olives \$6
freshly shucked oysters w. bloody mary + jicama \$4.5e
nduja bruschetta w. cherry tomatoes + goats cheese \$9e
spiced cauliflower fritters w. lemon \$11 (V/VG)
wagyu beef croquettes w. dill aioli (4) \$12
cured meats \$10 / \$20 / \$27

entrées

straciatella w. broadbean + jerusalem artichoke \$13 (V)
bresaola carpaccio w. pickled shallots + peperoncino \$14
panko crusted eggplant w. fresh mozzarella + sauce vierge \$17 (V)
beef tartare w. miso + potato crisps \$15
hiramasa kingfish w. cucumber + roasted green pepper \$16
calamari w. la boqueria chorizo + roast capsicum \$18

mains

market fish w. smoked eel rilette + zucchini \$mp
mushroom linguine w. truffle pecorino + chilli \$23 (V)
sher wagyu bolognese w. basil + grana padano \$25
asparagus risotto w. tarragon, lemon + mascarpone \$23 (V/VG)
western plains pork w. apple, kohlrabi + pork broth \$28
flinders island lamb w. eggplant + curry leaf \$32

grill classics

wagyu + bacon cheese burger + fries \$26
new york style chicken parmigiana + leaves or fries \$29
veal schnitzel w. mushroom sauce diane + mash potato or fries \$37
great southern sirloin 300g w. green salad + fries \$39
cape grim rump 300g w. peppercorn sauce + mash potato \$36

sides

nicola potatoes w. chive \$11 (V)
grilled asparagus w. ortiz anchovies + sauce verde \$12
rocket salad w. maple, pecan + blue cheese \$11 (V)
roasted beetroot salad w. farro + persian fetta \$11 (V/VG)
fries \$9 (V)

Share With Me!

chef's selection to share \$55pp or \$75pp

PLEASE NOTE, WE WILL ALWAYS ENDEAVOUR TO CATER FOR ALL DIETARY REQUIREMENTS. PLEASE BE AWARE THAT THERE IS ALWAYS A RISK THAT TRACES OF ALLERGENS MAY BE TRANSFERRED DURING PREPARATION. THEREFORE, WE ARE UNABLE TO GUARANTEE THAT ANY ITEM SOLD IS COMPLETELY FREE FROM TRACES OF ALLERGENS INCLUDING SHELLFISH, DAIRY, GLUTEN AND NUTS.

Desserts

vanilla soft serve w. peanut butter cookie +
whiskey salted caramel \$8

pavlova w. mango sorbet + passion fruit \$12

whipped ricotta cheesecake w. mandarin, lemon
aspen + graham cracker \$11

chocolate mousse w. toasted meringue, blackberry
+ cookie \$11

toasted coconut sorbet w. rhubarb \$11

cheese \$9 / \$18 / \$24

tarwin blue, cow, VIC

l'artisan, mountain man, cow, VIC

comte, 36 month, cow, FRA

NV Azahara Moscato, Multi Regional, VIC \$9 / \$48

NV Chambers Rosedale Ruby Port, Rutherglen, VIC \$10 / \$50

NV Choya "Extra Years" Umeshu Plum Wine,
Kishu, Japan \$12.5 / \$141

NV Henrique + Henrique "Finest Full Rich" 5yo,
Madeira, Spain \$13.5 / \$101

NV Domaine Madeloc "Robert Page" Fortified Grenache,
Banyuls, France \$14.5 / \$108

2009 Le Tertre du Lys d'Or Sauternes, France \$17 / \$125

1987 Toro Albala Pedro Ximenez, Jerez, Spain \$21 / \$120