

GARDEN Grill

to start

Mt Zero olives (v/vg/gf) 6

sourdough + cultured butter (v) 6

stracciatella w. black olive tapenade
+ baby cucumbers (v/gf) 15

ginger beef skewers w. yuzu aioli (gf) 18

smoked salmon carpaccio w. caperberry
salsa + dill (gf) 17

wagyu bresaola w. horseradish + organic
rocket (gf) 18

spiced cauliflower fritters
w. lemon (v/vg) 13

tiger prawns w. spiced coconut curry 18

charcuterie board for two (gf) 28

grill

Bass Strait sirloin 250g (gf) 35

Sher Wagyu rump 250g (gf) 37

King Island scotch fillet 350g (gf) 42

Rosedale Ruby flank 280g (gf) 35

all steaks served w. roasted rosemary potatoes
+ mushroom jus

share with me

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

v = vegetarian vg = vegan gf = gluten free

0.7% surcharge applies on eftpos + credit card transactions
10% surcharge applies on public holidays

classics

mushroom linguini w. truffle
pecorino + chilli (v) 22

wagyu cheeseburger w. bacon + fries 22

chicken parmigiana
w. leaves + fries 24

veal schnitzel w. mash potato
+ sauce diane 34

St Bernard pork cutlet w. cider braised
onions + apple slaw (gf) 30

braised wagyu beef bourguignon w. chive
mash + pickled mushrooms (gf) 29

market fish w. celeriac, hazelnut
+ target beetroot (gf) mp

heirloom zucchini risotto w. chard
+ lemon thyme (v/vg/gf) 23

sides

chips 9

roasted rosemary potatoes (v/vg) 9

butternut pumpkin w. maple
+ toasted seeds (v/vg) 11

rocket, parmesan + pear salad (v) 6/11

French green salad w. balsamic
+ radishes (v/vg) 6/11

sweet

apple + almond tart 14

chocolate mousse 12

coconut sorbet 10

cheese 10/20/28