



## SMALL

Half shell scallops, café de Paris butter (GF) \$6.5 each

Halloumi, roasted grapes, vincotto (GF) (V) \$17

Smoked cauliflower arancini, harissa salsa (V) \$16

Pomegranate, plum & gochujang sticky lamb ribs,  
(GF) \$19

Sweet corn & coriander fritters,  
salsa macha mayo (V) \$16

Confit garlic and camembert bread (V) \$16

House mixed olives (GF) (V) \$8

Sour dough, whipped butter (V) \$7

## MEDIUM

Charred Skull Island prawns, chorizo & espelette  
pepper salsa, lemon (GF) \$25

Blue fin tuna tartare, truffle, gaufrette potato (GF) \$25

Slow cooked beef shin, grilled house flat bread, red  
pepper paste \$26

House pressed pasta of the day *See specials menu for price*

Beetroot carpaccio, whipped goats' cheese, caramelised  
balsamic, walnuts, green oil (GF) (V) \$18

Baked house made gnocchi, smoked cherry tomato,  
pecorino (V) \$22

## LARGE

Crispy skin barramundi, oxtail ragu, black olive, spinach  
(GF) \$39

12-hour braised Cape Grim short rib, truffled potato  
dauphinoise, field mushroom, jus (GF) \$38

Grilled Ora King salmon, risotto verde, lemon chive  
crème fraiche (GF) \$37

Crispy skin pork belly, red pepper piperade, green sauce  
(GF) \$36

Spaghetti ai Frutti di Mare. Spaghetti, prawns, scallops,  
squid, mussels, fish, parsley, garlic, olive oil \$40

12 day dry aged lamb back strap, roasted fennel salad,  
mint gel, garlic lamb jus (GF) \$40

Roasted duck breast, broccoli leaf, DF kipflers, pear &  
mustard puree, jus (GF) \$40

## BEEF

### GRASS

250g Altair Wagyu striploin, MB5+ VIC \$44

200g Cape grim eye fillet, MB3+ TAS \$49

250g Vintage beef Co Galiciana scotch, MB3+ VIC \$55

### GRAIN

300g Pure black rump, MB5+ VIC \$37

250g Robbins Island wagyu rost biff, MB9+TAS \$40

250g West Holme wagyu flank, MB7+ QLD \$41

Served with house slaw & choice of sauce or butter

### Sauce

*Red wine jus, peppercorn,  
mushroom, béarnaise*

### Butter

*Truffle, garlic & parsley,  
thyme bone marrow, café de Paris*

## CLASSIC

Sourdough crumbed Veal schnitzel,  
house slaw, choice of sauce or grilled lemon \$36

Fish of the day, battered or grilled (GF), house slaw,  
tartare, lemon. *See specials menu for market price*

Dry aged beef burger, Woombye vintage cheddar, pickle,  
terminus sauce, brioche, cos, red onion, chips \$27

## SIDES \$12

Roasted chats, dill butter

Baby gem, shaved parmesan

Broccolini, Stracciatella, espelette

Fries, thyme salt, aioli

Roasted carrots, honey glaze, sesame

Field mushroom, Salsa verde

Sauteed spinach, lemon, garlic butter

Grilled zucchini, saffron ricotta

Tomato, burrata, vincotto

Olive oil mash potato

Mixed grain, hung yoghurt