

SMALL

Coal baked half-shell scallops, café de Paris butter (GF) 6.5 ea.

Halloumi, roasted grapes, vincotto (GF) (V) 17.

Smoked cauliflower arancini, harissa salsa (V) 16.

Plum & gochujang sticky lamb ribs (GF) 19.

Southern spiced local calamari, wasabi squid ink aioli 19.

House mixed olives (GF) (V) 8.

Sourdough, whipped smoked butter (V) 7.

MEDIUM

Charred Skull Island prawns, chorizo & Espelette peppers, lemon (GF) 25.

Spencer gulf Hiramasa kingfish tartare, red pepper, puffed pork skin (GF) 25.

Slow-cooked beef shin, grilled house flatbread, chimichurri 22.

House pressed pasta of the day
See specials menu for price MP.

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

House-made pumpkin gnocchi, caramelised onion, macadamia, goats cheese (V) 24./29.

LARGE

12-hour braised Cape Grim short rib, field mushroom, thyme & potato dauphinoise, jus (GF) 38.

Crispy skin pork belly, pear chutney, granny smith slaw, jus (GF) 36.

Spaghetti, prawns, scallops, squid, mussels, fish, parsley, garlic, olive oil 40.

12-day dry-aged lamb backstrap, roasted fennel salad, mint gel, garlic lamb jus (GF) 40.

Crispy skin Wimmera Duck breast, confit stone fruit, caramelised shallot, mixed cress, jus (GF) 41.

Veal Cottoleta, sage & white wine sauce, house garnish 39.



JOSPER GRILL



Market fish, house garnish, lemon
See specials menu for details MP.

Dry-aged beef burger, Woombye vintage cheddar, pickle, sauce, brioche, cos, red onion, chips 27.

GRASS FED BEEF

200g Cape grim eye fillet, MB3+, TAS 49.

250g Vintage beef co. galiciana scotch, MB3+, VIC 55.

GRAIN FED BEEF

250g Pure black strip, MB5+, VIC 42.

300g Wanderer barley fed rump, MB3+, VIC 37.

WAGYU

250g West Holme wagyu flank, MB6+, QLD 41.

250g Robbins Island wagyu rump, MB9+, TAS 40.

DRY AGED

See specials menu for details MP.

All served with house garnish & your choice of sauce or butter

SAUCE

Red wine jus, peppercorn, mushroom, béarnaise, chimichurri

BUTTER

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

SIDE

Chat potato, confit garlic, dill butter 12.

Baby gem, shaved parmesan 12.

Brocolini, Stracciatella, Espelette 12.

Fries, thyme salt, aioli 12.

Wood Roasted carrots, goats cheese 12.

Field mushroom, chimichurri 12.

Sauteed spinach, lemon, garlic butter 12.

Grilled zucchini, saffron ricotta 12.

Heirloom Tomato, Greek pesto 12.

Miso mustard roasted sweet potato 12.

Olive oil mash potato 12.