



ENTREES	House made focaccia, tomato & basil 'scarpetta' vg, v	13
	Marinated olives gf, vg, v	12
	Schoolies- Fried whole ocean schoolies, chilli aioli	20
	Yamba prawns, artichoke jerusalem, fennel, mandarin gf	34
	Grilled calamari, capsicum peperonata, salsa verde gf	32
	Farinata, burrata, pancetta, artichoke, peas, pecorino gf vg*v*	32
	Zucchini flowers & ricotta Gnudi,	
	parmesan fondue, walnuts gf, vg	32
	Eye fillet carpaccio, artichokes, parmesan, herb aioli gf	34
MAINS	300 gm MB4+ grass fed sirloin, potatoes pave, onion petals, horseradish mayo, jus gf	59
	Local fish, barley, soffritto, pippis gf	52
	Tagliatelle, El Ocaso fennel sausage, peas, broad beans, pecorino, demi glaze vg*, v*	44
	Ravioli- ricotta & pear, gorgonzola, walnuts vg*	44
	Risotto- cured jewfish, squash, crispy capers, lemon gf, vg*, v*	44
SIDES	Seasonal greens, garlic, chili, almond gf, vg, v	15
	Shoestring fries, truffle oil, parmesan gf, vg, v*	15
	Mix leaves, cherry grapes tomato, shallots,	
	red wine dressing gf, vg, v	16



DESSERT	Mandarin granita, compote, crumble, cream gf*, vg, v*	21
	Tiramisu, dark chocolate, hazelnut vg	22
	Passionfruit crème brulee,	
	galliano cream, pistachio crisp gf* vg	22
	Affogato, praline, house biscotti gf* vg	23

DESSERT WINE	2024 Frogmore Creek Iced Riesling <i>Tasmania</i>	<i>Gls 60ml</i>	15
		<i>Btl 375ml</i>	52
	NV Conde de la Cortina Pedro Ximenez <i>Montilla, Spain</i>	60ml	13
	NV Il Gusto della Costa Limoncello <i>Amalfi Coast, Italy</i>	45ml	12
	NV d'Arenberg Nostalgia Rare Tawny <i>McLaren Vale, SA</i>	45ml	16
	2024 Soumah Bracchetto <i>Yarra Valley, Vic (sweet)</i>	750ml	55

Dessert cocktail Espresso Martini or Brandy Alexander	22
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gf - gluten free, gf* - can be made gluten free
 vg - vegetarian, vg* - can be made vegetarian
 v - vegan, v* - can be made vegan