This menu has been crafted using only the finest local ingredients from Victoria and neighboring states by Head Chef Gil Zamudio.

**ENRÉES**

Fresh Market Soup of the Day
hand selected vegetables from our local farmers
$19

Warm potato, tomato and gruyere tartlet
Asparagus and herb salad
$21

Seafood orecchiette
Confit chilli, garlic and butter bisque sauce
Entrée: $25 or Main Course: $38

Semolina Dusted Calamari
Cucumber salad & sriracha aioli
Entrée: $25 or Main Course: $38

**SANDWICHES**

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Cajun dusted sweet potato chips
$12

Mixed leaves, cherry tomato and House dressing
$12

Traditional steak fries
$10

Steamed vegetable, confit garlic and Chili oil
$14

Sautéed of Courgette and spinach
With lemon and butter topped with pine nut
$14

**SIDE SVRES**

Vanilla panacotta, mango macaroons
seasonal fruits and pineapple chips
$18

Braised pineapple, coconut mousse
vanilla ice-cream
$18

Passion fruit parfait, candied orange meringue crumble
$18

Chocolate mousse trio, milk chocolate jelly
coffee chocolate soil and chocolate tuile
$18

Selection of fine Australian cheeses
Crusty bread, crackers and condiments
$25

Please note that a 10% surcharge applies on public holidays
Allow us to fulfill your needs - please advise us if you have any special dietary requirements, food allergies or food intolerances.
LUNCH