

# Dining

## Something Smaller

**RICE NOODLE & PRAWN SALAD** 18  
Rice vermicelli / tiger prawns / Asian vegetables /  
mint / coriander / sweet & salty peanuts /  
sweet chili and sesame dressing (gf, vo)

**SPRING GREEN SALAD** 18  
Cucumber / broccoli / snow pea / green beans /  
spring leaves / lemon EVOO / Persian feta /  
Lemon, honey mustard dressing (veg, gf, vo)  
*add chargrilled chicken* 6

**HONEY HOT WINGS** 18  
Crisp and tender chicken wings in honey hot  
sauce / blue cheese dipping sauce / corn flakes

**CURED SARDINES** 18  
Local sardines - salt and sugar cured / orange /  
EVOO / young sorrel / yuzu crumb /  
tapioca crisp (gf)

**MELON & OLIVE** 18  
Compressed melon / olive crumb / freeze dried  
balsamic / roquette / goats cheese dressing (veg, gf)

**BAKED BRIE (to share for 2)** 28  
Brie honey baked till hot and melted / sourdough  
dippers / plum sauce / cherry tomatoes on the  
vine / freeze dried fruits / lavosh (veg)

## From the Oven

*House made Turkish style Lahmucan pizzas*

**PEPPERONI MUSHROOM** 22  
Mozzarella / pepperoni / sliced field mushroom /  
fire roasted red peppers / Napoli

**TANDOORI CHICKEN** 22  
Marinated tandoori chicken / yoghurt raita /  
capsicum / pineapple / Napoli

**MEDITERRANEAN LAMB** 22  
Braised lamb / kalamata olive / grilled zucchini /  
mint / marinated feta / rocket / pesto

**BBQ PULLED PORK** 22  
Pulled pork shoulder / house BBQ sauce /  
jalapeno / mozzarella / apple / pickled onion

**HAWAIIAN** 20  
Smoked ham / pineapple / mozzarella / Napoli

**MARGHERITA** 20  
Mozzarella / basil / Napoli (veg)

## Our Food Philosophy

The surf coast region along Victoria's rugged coastline is celebrated for its exceptional produce. We take pride in sourcing local ingredients whenever possible, allowing us to showcase the culinary riches of our remarkable food region. Our dining menu is thoughtfully curated with a strong local focus, highlighting the finest seasonal offerings from the surf coast. We are passionate advocates for the livestock sourced from western Victoria, placing great importance on their origin and wishing to be part of their narrative.

We are committed to sustainability featuring line caught and aquaponic seafood from the market daily. We feature our own greenhouse-grown flowers and herbs, cultivated with care by our talented chefs and gardeners. This not only enhances flavor but also adds a burst of color and captures the inherent beauty of our natural surroundings.

## Something Larger

### **ADOBO PORK BELLY** 34

8hr slow cooked pork belly / adobo sauce / jasmine rice / smoked egg / pickled vegetables / fried shallots (gf)

### **SALMON & BUTTERED PEA** 36

Pan fried Tasmanian salmon / buttered pea puree with tarragon & lemon / heirloom carrots / dressed leaf salad / French radish (gf)

### **CHICKEN COTTOLETTA** 34

House crumbed chicken breast with parsley, parmesan & orange / butter & sage / caper & heirloom tomato / spring leaves / Salsa Verde

### **GREEK MARINATED EGGPLANT** 32

Charred eggplant marinated in lemon, garlic & oregano / balsamic glaze / Shirazi salad / Persian feta puree (vo, gf)

### **GNOCCHI ALLA NORMA** 28

Potato gnocchi - pan fried / roasted tomato sugo / capsicum / eggplant / fresh ricotta / basil / EVOO (veg)

### **SEAFOOD LINGUINI** 32

Pasta linguini / creamed seafood bisque / prawns / vongole / mussels / white wine / parsley

### **MUSHROOM RISOTTO** 28

Arborio rice braised with white wine / porcini & oyster mushroom / candied walnut / crisp sage / salsa verde (gf, veg)

## From the Grill

### **PORTERHOUSE 250GM** 42

Great Southern Pinnacle  
Free range & premium pasture reared  
GMO & antibiotic free / MBS 2+ (gf)  
*- Great Dividing range, VIC*

### **SCOTCH 300GM** 48

Verified Angus cattle bred and reared by the Dawson family in central Victoria.  
Free range & premium pasture reared  
GMO & antibiotic free (gf)  
*- Tallarook farm Seymour VIC*

### **BRICK CHICK** 42

Spatchcock 450gm - butterflied / Free range / GMO & antibiotic free / fire brick pressed (gf)  
*- Tharbogang, NSW*

### **LAMB BACK STRAP** 44

Cool climate shiraz & rosemary marinated  
Free range & premium pasture reared  
GMO & antibiotic free (gf)  
*- Bellerine Penninsula & Western Victoria*

All grilled items are served with Thyme buttered potato mash / spring leaves / house cultured garlic butter / seeded honey mustard (gf)

## Sides

### **NEW SEASON ASPARAGUS** 14

Chargrilled asparagus / blood orange mayonnaise / pine nut / popcorn / yeast (vo, gf)

### **CORN RIBS & CHEESE** 14

Twice cooked corn ribs - Texas spiced / cheddar cheese sauce / maple syrup / coriander (veg, gf)

### **HOUSE CHIPS** 9

House salted chips / tomato sauce (vo, gf)  
- add aioli 3