

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