

# Grazing

## 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 / lettuce / lemon EVOO / Persian feta / Lemon, honey mustard dressing (veg, gf)  
add chargrilled chicken 6

### MELON & OLIVE 18

Compressed melon / olive crumb / freeze dried balsamic / roquette / goats cheese dressing (veg, gf)

### ITALIAN VEGETABLE FOCACCIA 14

Grilled eggplant / zucchini / pumpkin / red pepper / pesto / baby spinach / house salad

### CUBAN SANDWICH 14

Salami, pastrami & ham / pickled onion / mustard / capsicum / spinach / Hoagie roll / house salad

### HAM & CHEESE TOASTIE 10

Sliced Virginian ham / tasty cheese / house salad / local sourdough

### PULLED PORK GRINGAS 18

Two southern style pulled pork soft tacos / apple slaw / grilled corn / cucumber / coriander

### HONEY HOT WINGS 18

Crisp and tender chicken wings in honey hot sauce / blue cheese sauce / corn flakes

### CORN RIBS & CHEESE 14

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

### QUICHE LORRAINE 18

Bacon, onion and egg / short crust pastry / snow pea & pickled fennel salad / tomato relish

### HOUSE CHIPS 9

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

### 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

## Something Larger

### BANGERS & MASH 28

Enzo's beef sausages / thyme buttered potato mash / peas / onion gravy

### CHICKEN PARMIGIANA 29

Crumbed chicken breast / smoked ham / Napoli sauce / grilled cheese / house salted chips / spring leaves

### GNOCCHI ALLA NORMA 28

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

### SEAFOOD LINGUINI 32

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

### FISH & CHIPS 30

St Andrews beer battered local flake / house salted chips / spring leaves / sauce gribiche

### MUSHROOM RISOTTO 28

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

### BACON CHEESE BURGER 25

Chargrilled beef burger / glazed milk bun / American cheese / pickles / pickled onion / bacon / tomato sauce & mustard / house chips  
- double burger, double cheese 8  
- vegan burger 4  
- Gluten free bun 2

### FRIED CHICKEN BURGER 25

House southern fried chicken / sweet chili mango chutney / grilled pineapple / coleslaw / mayonnaise / cheddar / beetroot brioche bun / house chips

# From the Oven

*House made Turkish style Lahmucan pizzas*

**PEPPERONI MUSHROOM 22**

Mozzarella / pepperoni / sliced field mushroom / fire roasted red peppers / Napoli sauce

**TANDOORI CHICKEN 22**

Marinated tandoori chicken / yoghurt raita / capsicum / pineapple

**MEDITERRANEAN LAMB 22**

Braised lamb / kalamata olive / grilled zucchini / mint / marinated feta / rocket

**BBQ PULLED PORK 22**

Pulled pork shoulder / house BBQ sauce / jalapeno / mozzarella / apple / pickled onion

**HAWAIIAN 20**

Smoked ham / pineapple / mozzarella / Napoli sauce

**MARGHERITA 20**

Mozzarella / basil / Napoli sauce

## 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.

**CHRIS O'BRIEN**

*Executive Chef*



gf - gluten free  
veg - vegetarian  
vo - vegan option