



## BREADS

*Toasted ciabatta, goats cheese, confit garlic, balsamic, EVOO*

## ENTRÉE

*Tempura zucchini flowers, ricotta, dill, fennel, citrus glaze <sup>(V)</sup>*

*Pork collar, braised, chilli ginger caramel glaze, asian herbs, fried shallots <sup>(GF)</sup>*

*Buttermilk calamari, sesame ginger mayo, slaw*

*Crispy tofu, chili ginger caramel glaze, Asian herbs, crispy shallots, lime <sup>(VEGAN)</sup>*

## MAIN

*Chargrilled chicken breast, Paris mash, broccolini,  
creamy white wine sauce <sup>(GF)</sup>*

*Crispy market fish, mushroom + parsley risotto, red wine jus <sup>(GF)</sup>*

*200g Angus beef fillet, free range, pasture fed, southern VIC -  
served with Paris mash, vine tomato, red wine jus <sup>(GF)</sup>*

***(cooked medium only)***

*Vegetarian Risotto, Japanese pumpkin, baby spinach, toasted walnuts*

*(GF) (VEGAN OPTIONAL)*