

STARTERS

CRUDITÉS & PICKLES 12

FRESH & PICKLED VEGETABLES | DESERT LIME SABAYON

SOURDOUGH 10

ROUGE DE BORDEAUX & MEAD SOURDOUGH | CULTURED BUTTER

TASMANIAN OYSTERS 7ea

TASMANIAN PACIFIC OYSTERS | MANDARIN KOSHO MIGNONETTE

LOBSTER DONUT 14ea

SLIPPER LOBSTER | CRÉME FRAICHE | MURRAY COD CAVIAR | BEACH NATIVES

CARROT TARTLET 12ea

CLAY BAKED CARROT | RICOTTA DI BUFALA | GOLDEN RAISIN | SWEET ALYSSUM

SALUMI

RYE BAGUETTE CROUTES | QUINDILLA PEPPERS

LA BOQUERIA FREE RANGE WILD BOAR JABALI 14

SAISON WAGYU SALAMI CLOTH MATURED 14

GANNAWARRA EMU & MOUNTAIN PEPPER BRESAOLA 12

BERKSHIRE PORK, FENNEL & ALEPPO PEPPER LONZINO 12

MISTER CANNUBI FREE RANGE CAPOCOLLO 12

SALUMI SELECTION 38

SMALL PLATES

IORE DI BURRATA 29

SWEET BABY PEPPERS | PERSIMMON | HORSERADISH | MOJAMA

STEAK TARTARE 28

FERMENTED KOHLRABI | SMOKED EEL | BLACK RICE | MOUNTAIN MARIGOLD

FREMANTLE OCTOPUS 30

BRAISED CHICORY | LA BOQUERIA CHORIZO | MOJO PICÓN | PURSLANE

YELLOWFIN TUNA TARTARE 29

SUNFLOWER CREAM | SAKE PICKLED RADISH | DASHI BROTH

DROMANA BAY MUSSELS 26

PRESERVED LEEK | SAUCE VERMOUTH | FENNEL POLLEN | NASTURTIIUM

ANGUS CHEESEBURGER 24

MONTEREY JACK | BUTTER LETTUCE | ONIONS | ZUNI PICKLES

ADD FRENCH FRIES +6

ON ICE

30g OSCIETRA CAVIAR 160

BLINIS & ACCOMPANIMENTS

SEAFOOD PLATTER 96

CLARENCE RIVER PRAWNS | SALSA ROSA
PACIFIC OYSTERS | MANDARIN KOSHO MIGNONETTE
FREMANTLE OCTOPUS | MOJO PICÓN | PURSLANE
YELLOWFIN TUNA TARTARE, PICKLED RADISH

LARGE PLATES

VICTORIAN GRAIN FED ANGUS 44

SUNCHOKÉ PURÉE | SMOKED ALLIUMS | MARCHAND DE VIN

AYLESBURY DUCK 52

DRY AGED DUCK BREAST | CONFIT LEG | LIVER PARFAIT | BRASSICA | LAVENDER

PORTLAND BLUE EYE TREVALLA 45

BORLOTTI BEANS | COURGETTE | BEURRE BLANC | BALTIC PINE

BERKSHIRE PORK CUTLET 42

MACADAMIA TAHINI | MOCK ORCHARD PEAR | WILD GARLIC LEAVES

CHESTNUT TAGLIATELLE 39

WOOD EAR FUNGI | MAIN RIDGE DAIRY CAPRINELLA | DUCK EGG

WA MANJIMUP MARRON MP

SAUCE MALTAISE | PIMENT D'ESPELETTE | BEACH NATIVES

ADD BLACK TRUFFLE +15

SHARE PLATES

WOODFIRED WHOLE CHICKEN 68

TARRAGON VELOUTÉ | GORDAL OLIVES | WARRIGAL GREENS

DARLING DOWNS ANGUS 4+ RIB EYE 600g 140

WHOLEGRAIN MUSTARD | MARCHAND DE VIN

SIDES

BRUSSELS SPROUTS 17

WHIPPED SOYBEAN CURD | SALSA MACHA | SALTED PEANUTS

GEM LETTUCE SALAD 15

LEGUMES & SPROUTS | PARMIGIANO REGGIANO | BUTTERMILK

HAWKES FARM POTATOES 16

WAGYU TALLOW | BLACK GARLIC | COASTAL SALTBUSH

JARRAHDALÉ PUMPKIN 17

HAZELNUT CREAM | PUFFED BUCKWHEAT | NATIVE FURIKAKE

FRENCH FRIES 14

FLINDERS KELP SALT | SMOKED TOMATO KETCHUP

DESSERT

SPICED PUMPKIN CAKE 18

QUATRE ÉPICES | MASCARPONE | GINGER | SALTED PEPITA

TONKA BEAN PARFAIT 17

AMARETTO SABLÉ BRETON | COFFEE | MARSALA | CHOCOLATE

OPALYS PANNA COTTA 18

KAMPOT PEPPER | WHEY CARAMEL | GREEN APPLE SORBET

CHEESE

ACCOMPANIMENTS | LAVOSH

CAPRIOLE 22

ASHED WHITE-MOULD, MAIN RIDGE DAIRY, VIC

BLEU DES BASQUES 21

ONETIK DAIRY, PYRENEES MOUNTAINS, FRA

C2 RAW MILK 24

SEMI HARD, BRUNY ISLAND CHEESE, TAS



• FUNCTIONS & GROUPS DINING •

Have a special event coming up?

Ask our friendly staff about our Groups Dining and Events Packages

WINES BY THE GLASS

SPARKLING

NV RUGGERI 'ARGE' PROSECCO DOC 16/78
VENETO ITALY

NV Moët & CHANDON CHAMPAGNE 27/170
CHAMPAGNE FRANCE

NV RAHONA VALLEY SPARKLING ROSE 15/69
RED HILL VIC

WHITE

2024 ROCKFORD RIESLING 16/80
EDEN VALLEY SA

2024 CRITTENDEN ESTATE PINOT GRIS 16/75
MORNINGTON PENINSULA VIC

2023 STONIER CHARDONNAY 17/85
MORNINGTON PENINSAULA VIC

2023 CRAGGY RANGE SAUVIGNON BLANC 16/75
MARLBOROUGH NZ

2023 ALASIA MOSCATO D'ASTI 13/60
PIEDMONT ITALY

ROSE

2023 PARINGA ESTATE ROSE 16/75
MORNINGTON PENINSAULA VIC

RED

2024 CRITTENDEN PINOT NOIR 16/75
MORNINGTON PENINSAULA VIC

2022 ROCKBARE SHIRAZ 14/65
BAROSSA VALLEY, SA

2022 KERRI GREEN EFFET-MER SYRAH 19/95
MORNINGTON PENINSULA VIC

2019 TOR DEL GROSSO SANGIOVESE DOC 14/65
EMILIA ROMAGNA ITALY

2023 ALAMOS MALBEC 14/65
MENDOZA ARGENTINA

2021 BASSLINE GSM 16/75
BAROSSA VALLEY, SA

SPRITZ

APEROL 18
APEROL | PROSECCO | SODA

LIMONCELLO 18
LIMONCELLO | PROSECCO | MINT | SODA

BERRY MULE 18
VODKA | CHAMBOARD | LIME | GINGER BEER | BERRIES

DEJA VU 18
HENDRICKS | CUCUMBER | ELDERFLOWER TONIC | LIME

COCKTAILS

PASSION FRUIT SPICY MARGARITA 22
JALAPENO INFUSED TEQUILA | PASSION FRUIT | LIME

ROSEMARY NEGRONI 22
ROSEMARY INFUSED GIN | SWEET VERMOUTH | CAMPARI

UNDER THE MARTHA'S SUN 22
LIMONCELLO | VANILLA VODKA | LEMON | THYME

TIRAMISU' MARTINI 22
AMARETTO | BAYLES CHOCOLAT LUXE | ESPRESSO | VANILLA SYRUP

TROPICAL MAI TAI 22
KRAKEN SPICED RUM | COINTREAU | PEACH LIQUEUR
LEMON + LIME | PINEAPPLE

SOUR 22
YOUR CHOICE OF AMARETTO - PISCO - APEROL - WHISKY
EGGWHITE | LEMON JUICE | SUGAR | BITTER

JAFFA MARTINI 22
CHOC LIQUEUR | COINTREAU | VANILLA VODKA | CREME

HIGH FLYER 22
GIN | LYCHEE LIQUEUR | PINEAPPLE | LEMON

ENVY 22
LEMON SORBET | GIN | LEMON JUICE | CREAM

TAP BEERS

ST ANDREWS 'THE STRAPPER' LAGER 5% 11
FINGAL VICTORIA

ST ANDREWS 'THE APPRENTICE' SESSION ALE 3.5% 10
FINGAL VICTORIA

CARLTON DRAUGHT 4.6% 12
ABBOTSFORD VICTORIA

BETTER BEER ZERO CARBS 4.2% 11
TORQUAY VICTORIA

JETTY ROAD PALE ALE 4.8% 10
DROMANA VICTORIA

MR LITTLE APPLE CIDER 4.6% 10.5
DROMANA VICTORIA

BOTTLE BEERS

PLEASE CHECK OUR FULL BEVERAGE MENU

SIGNATURE MOCKTAILS

RASPBERRY MOJITO 12
RASPBERRY PUREE | LIME | MINT | SODA

SAFETY BEACH 12
PEACH PUREE | RASPBERRY CORDIAL | LEMON
SODA | BASIL

FASCINATOR 12
PASSION FRUIT + PEAR PUREE | ELDERFLOWER | SODA

PINA NO COLADA 12
COCONUT CREAM | PINEAPPLE | MARASCHINO CHERRY

Please note a surcharge of 1.5% will be applied to all credit card transactions and 3% for AMEX
10% surcharge on Sundays & 20% surcharge on Public Holidays