

AT YOUR SERVICE

# LUNCH *And* DINNER

SETTLE IN & SAVOUR

Serving Lunch from 11:45am.

## SMALL PLATES

### SALT & PEPPER CUTTLEFISH (GF/DF)

With soy, aioli, shallots & chilli.....22.5

### WARM ROASTED EGGPLANT (V/GF/DF)

Roast tomatoes, squash, zucchini,  
hummus, pomegranate vinegar, seeds .....22.5

### SOURDOUGH TOAST WITH ROAST BONE MARROW (GF on request)

Parsley & radish salad.....17.5

### RAW ALBACORE TUNA (GF/DF)

Avocado, sesame, lime, wasabi, coconut, coriander..... 27

### VICTORIAN QUEEN SCALLOPS (GF)

Garlic & fresh herb butter (4 pieces) .....25.5

### BUFFALO MOZZARELLA BRIOCHE (V)

Heirloom tomatoes, spanish onion,  
marinated fennel, tapenade croutons & olives ..... 20.5

## MAINS

### GRAIN-FED BEEF BURGER (GF on request)

Cheddar, tomato, pickles, mayo, smoky relish, cos & shoestring fries. Add bacon 2.0, extra beef patty 5.0 ..... 27

### CASSARECCE PASTA WITH 3 CHEESES (V)

Parsley, pickled shimeji, asparagus, broad beans & thyme butter..... 27

### FRESH LINGUINE WITH SWIMMER CRAB & CLAMS

Hazelnuts, black cabbage, mushroom, garlic & crustacean oil ..... 29.5

### ROASTED MAHI MAHI FILLET (GF/DF)

Shaved cauliflower, raisins, pomegranate, lemon, parsley, harissa..... 33.5

### SMOKED BRISKET SANDWICH

Onion rings, Russian dressing, pickles, slaw, gem hearts, parmesan..... 28

## SALADS

Add poached chicken, smoked brisket, tuna tartare, halloumi..... 5.5

### MEDITERRANEAN BOWL (GF/DF on request)

Cauliflower, pickled cucumber, roasted  
eggplant, pumpkin, chickpeas, hummus,  
herb pesto, sumac, labneh ..... 22

### RAW BOWL (GF/DF on request)

Brown rice, carrot, zucchini, tomatoes, broccolini,  
asparagus, garden peas, radishes, green dressing..... 22

### SUMMER BOWL (DF on request)

Pearl couscous, green bean, apple &  
radicchio salad with olives, artichokes,  
fig balsamic & goats cheese ..... 22

## From the GRILL

### BORROWDALE PORK LOIN (GF/DF)

Jalapeno, red cabbage, fennel &  
celeriac remoulade..... 32

### SPICE CRUSTED VICTORIAN LAMB LOIN (GF/DF on request)

Roasted eggplant & zucchini ratatouille,  
burnt onions, sumac, yoghurt,  
pine nuts, salsa verde..... 35.5

### STEAK FRITES (GF)

Cape Grim "Reserve" MB3+ sirloin,  
fries, garden salad, bearnaise ..... 44

## SIDES

Fries, vinegar & parmesan.....8.5

Roasted baby potatoes, olives, parsley sumac & labne.....9.5

Roast pumpkin with honey & nduja butter.....9.5

Grilled broccolini with chilli, garlic & pecorino .....9.5

Cucumber, apple champagne vinegar dill & mint .....8.5

Summer pea salad, feta, mint & radish.....9.5

AT YOUR SERVICE

# DRINKS

SETTLE IN & SAVOUR

Ask our friendly staff for our coffee menu.

## Perhaps Something with Bubbles

House-Made

### SODA

Soft

### DRINKS

PINEAPPLE & LIME .....8.5

COKE/COKE NO SUGAR .....5

#### LEMONADE

Choice of classic, raspberry or lemon, lime & bitters .....8.5

#### ANTIPODES 1L

Still or sparkling water.....11

## JUICES & SMOOTHIES

#### MORNING SUNSHINE

Watermelon, pineapple, orange, passionfruit.....9.5

#### TRUSTY RUSTY

Carrot, strawberry, red apple, ginger .....9.5

#### CLEAN GREEN

Green apple, celery, pineapple, cucumber & lime.....9.5

#### STRAIGHT UP

Orange Juice.....8.5

#### CLASSIC BANANA SHAKE

.....9.5

#### MANGO TANGO

Mango, vanilla ice cream & mango nectar .....9.5



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FOR OUR  
VISUAL MENU



Our menus are subject to change without notice. A 1.5% surcharge applies to all card payments. A 10% service charge will apply to groups of 10 or more. A 15% surcharge applies on public holidays. Not all ingredients are listed on the menu. Please make your server aware of any dietary requirements before ordering. Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.