

Serving Lunch from 11:45am.

SMALL PLATES

OYSTERS OF THE DAY (GF/DF)

See board for today's regions4.5 ea

SALT & PEPPER CUTTLEFISH (GF/DF)

With soy, aioli, shallots & chilli 21

WARM ROASTED EGGPLANT (V/GF/DF)

Roast tomatoes, squash, zucchini,
hummus, pomegranate vinegar, seeds 21SOURDOUGH TOAST WITH
ROAST BONE MARROW (GF on request)

Parsley & radish salad.....16

DUCK LIVER PARFAIT (GF on request)

Peach & fennel salad, toasted brioche 22

RAW ALBACORE TUNA (GF/DF)

Avocado, sesame, lime, wasabi, coconut, coriander..... 25

HOT SMOKED BLUE
MACKEREL RILLETTES (GF ON REQ)

Toast, pickles, soft boiled egg..... 26

VICTORIAN QUEEN SCALLOPS (GF)

Garlic & fresh herb butter (4 pieces)24

HAND CUT FILLET STEAK TARTARE (GF on request)

Tabasco, eschalots, pickles, quails egg, toast..... 25

BUFFALO MOZZARELLA BRIOCHE (V)

Heirloom tomatoes, spanish onion,
marinated fennel, tapenade croutons & olives19

MAINS

GRAIN-FED BEEF BURGER (GF on request)

Cheddar, tomato, pickles, mayo, smoky relish, cos & shoestring fries. Add bacon 2.0, extra beef patty 5.025

CASSARECCE PASTA WITH 3 CHEESES (V)

Parsley, pickled shimeji, asparagus, broad beans & thyme butter25

FRESH LINGUINE WITH SWIMMER CRAB & CLAMS

Hazelnuts, black cabbage, mushroom, garlic & crustacean oil 28

ROASTED MAHI MAHI FILLET (GF/DF)

Shaved cauliflower, raisins, pomegranate, lemon, parsley, harissa.....32

CLASSIC VITELLO TONNATO (GF)

Poached veal, seared tuna, capers, pecorino and roquette salad 34

SMOKED BRISKET SANDWICH

Onion rings, Russian dressing, pickles, slaw, gem hearts, parmesan..... 26

SALADS

Add poached chicken, smoked brisket, tuna tartare, halloumi.....5.0

MEDITERRANEAN BOWL (GF/DF on request)

Cauliflower, pickled cucumber, roasted
eggplant, pumpkin, chickpeas, hummus,
herb pesto, sumac, labneh 21

RAW BOWL (GF/DF on request)

Brown rice, carrot, zucchini, tomatoes, broccolini,
asparagus, garden peas, radishes, green dressing..... 21

SUMMER BOWL (DF on request)

Pearl couscous, green bean, apple &
radicchio salad with olives, artichokes,
fig balsamic & goats cheese..... 21From the
GRILL

WHOLE ROASTED SPATCHCOCK (GF/DF)

Radicchio, pear salad, soft polenta32

BORROWDALE PORK LOIN (GF/DF)

Jalapeno, red cabbage, fennel & celeriac remoulade.....30

SPICE CRUSTED

VICTORIAN LAMB LOIN (GF/DF on request)

Roasted eggplant & zucchini ratatouille, burnt
onions, sumac, yoghurt, pine nuts, salsa verde34

PASTURE FED FLANK STEAK (GF)

Fried polenta, roasted pico de gallo, chimichurri 35

STEAK FRITES (GF)

Cape Grim "Reserve" MB3+ sirloin,
fries, garden salad, bearnaise42

SIDES

Fries, vinegar & parmesan.....8

Roasted baby potatoes, olives, parsley sumac & labne.....9

Roast pumpkin with honey & nduja butter.....9

Grilled broccolini with chilli, garlic & pecorino9

Cucumber, apple champagne vinegar dill & mint8

Summer pea salad, feta, mint & radish.....9

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 & LIME8

COKE/COKE NO SUGAR 4.5

LEMONADE

Choice of classic, raspberry or lemon, lime & bitters8

ANTIPODES 1L

Still or sparkling water.....10

JUICES & SMOOTHIES

MORNING SUNSHINE

Watermelon, pineapple, orange, passionfruit.....9

TRUSTY RUSTY

Carrot, strawberry, red apple, ginger9

CLEAN GREEN

Green apple, celery, pineapple, cucumber & lime.....9

STRAIGHT UP

Orange Juice.....8

CLASSIC BANANA SHAKE

.....9

MANGO TANGO

Mango, vanilla ice cream & mango nectar9



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FOR OUR
VISUAL MENU



Please note that our menus are subject to change without notice. Please note that 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.