

DINNER

CANAPE

<u>Grilled Chipotle Corn</u>	\$5
Grilled corn on the cob, chipotle mayo and parmesan. Veg & GF Allende IPA (6.5%), Mexico \$11.50	
<u>Salmon Tartare</u>	\$5
Sesame rice crisp and ponzu vinaigrette. GF & DF NV Paul Louis Sparkling Blanc De Blanc, Loire Valley France \$9.50 / \$53	
<u>Wagyu Bresaola</u>	\$5.50
Wasabi cream cheese and toasted baguette. 2016 In Dreams Pinot Noir, Yarra Valley VIC \$13 / \$61	
<u>Foie Gras</u>	\$5.50
Foie gras parfait and toasted baguette. 2016 Elevations by Yering Station Chardonnay, Yarra Valley VIC \$13 / \$61	

MAIN SALAD

<u>Vegan Autumn Harvest Salad</u>	\$19
Warm salad of seasonal veggie, freekeh, seeds & nuts, quiona and harissa vinaigrette. Vegan, GF & DF 2016 Mahi Sauvignon Blanc, Marlborough New Zealand \$9.50 / \$47	
<u>Grilled Chicken Salad</u>	\$19.50
Grilled chicken thigh, pearl cous cous, roasted pumpkin & cauliflower, kale, feta, cumin yoghurt and pomegranate vinaigrette. 2016 Elevations by Yering Station Chardonnay, Yarra Valley VIC \$13 / \$61	
<u>Thai Beef Salad</u>	\$21
Grilled beef scotch fillet, raw & pickled veggie, rice noodles, toasted rice and nam jim dressing. GF & DF 2016 Leeuwin Estate 'Art Series' Riesling, Margaret River WA \$11.50 / \$55	

PASTA & RISOTTO

<u>Green Pesto Linguine</u>	\$21
Roasted veggie, baby spinach, herb pesto, kalamata olives and touch of chilli garlic. Vegan & DF 2016 Riposte Pinot Gris, Adelaide Hills SA \$11.50 / \$55	
<u>Chorizo Ragu</u>	\$21
Stew of red capsicums, tomato & chorizo, served with penne pasta and parmesan. 2016 Elderton Merlot, Barossa Valley SA \$11 / \$53	
<u>Mushroom Risotto</u>	\$25.50
Seasonal mushroom, mascarpone, parmesan and truffle snow. GF 2016 Rockford White Frontignac, Barossa Valley WA \$11.50 / \$55	
<u>Linguine Pescatore</u>	\$29
Moreton bay bug, mussels, prawns, clams, barramundi, anchovies, capers, touch of chilli garlic and tomato sugo. DF 2015 Bindi Sergardi La Boncia Chianti, Siena Tuscany Italy \$11.50 / \$55	

DINNER

MAIN

<u>Cajun Chicken Ribs</u>	\$21
Cajun spice chicken ribs, slaw, sour cream and onion rings. Hawkers Pilsner (5%), VIC \$9.50	
<u>Mac & Cheese Wagyu Burger</u>	\$21.50
Cauliflower mac & cheese, wagyu pattie, saffron aioli, onion rings, fresh tomato, ink brioche and thick cut chips. Toobarac Shearers Larger (4.6%), VIC \$9.50	
<u>Bouillabaisse</u>	\$27.50
French seafood stew of mussels, clams, prawns, barramundi, saffron potato and baguette with saffron aioli. DF 2016 Rockford White Frontignac, Barossa Valley WA \$11.50 / \$55	
<u>Confit Duck</u>	\$29
Crispy duck leg, dehydrated mandarin, red cabbage slaw, potato puree and jus. 2016 In Dreams Pinot Noir, Yarra Valley VIC \$13 / \$61	
<u>Angus Scotch</u>	\$29
250g scotch fillet cooked to medium rare, cheddar sauce and thick cut chips. 2016 Teusner 'Wark Family' Shiraz, Barossa Valley SA \$9.50 / \$47	
<u>Tomahwk Rib Eye</u>	\$11.50 per 100g
1.1~1.9kg eye fillet cooked to medium rare, jus, cheddar sauce, thick cut chips and house salad. 2014 Silent Noise Shiraz, McLaren Vale SA \$15 / \$73	

SIDE

<u>Thick Cut Chips / Onion Rings</u>	\$9.50 / \$11
Chipotle mayo and ketchup. Veg	
<u>House Salad</u>	\$9.50
Mixed leaf, seeds & nuts, cherry tomato, pickles and harissa vinaigrette. Vegan, GF & DF	

DESSERT

<u>Black Latte Panna Cotta</u>	\$15.50
Fresh fruit salad, coconut foam, passion fruit curd and oats crumble.	
<u>Chocolate Fondant</u>	\$17.50
Poached baby pear, raspberry gel, freeze dried & fresh fruit, white choc and raspberry ice cream. Veg	
<u>Matche Verrine</u>	\$17.50
Matcha cream, black latte sponge, creme patissiere, meringue, oats crumble and green tea ice cream. Veg	
<u>Mini Churro</u>	\$17.50
Cinnamon coated churros, vanilla custard, fresh & freeze dried fruit, dark chocolate sauce, cookies and cream ice cream. Veg	
<u>Forest Floor</u>	\$17.50
Hazelnut chocolate mousse, raspberry gel, fresh & freeze dried berries, matcha sponge, chocolate soil and raspberry sorbet. Veg	