



BAR & GRILL

MENU

ENTREES

PORK BELLY \$20/\$36
CRISP FRIED WITH CARAMEL CHILLI SAUCE,
APPLE COLESLAW, MUSCATEL VINEGAR DRESSING

MUHAMMARA DIP \$16
TOASTED DUKKAH, GRILLED FLAT BREAD

TRADITIONAL HUMMUS \$16
WITH OLIVE OIL, PAPRIKA, GRILLED FLAT BREAD

FRESH LOCAL SMOKED TROUT \$19
CORNICHON, PICKLED ZUCCHINI, ROASTED
BEETROOT, FETTA, HORSERADISH DRESSING ON
CHARRED TOAST (GF OPTIONAL)

SIDES

SUPER FOOD QUINOA SALAD \$12
QUINOA, COUS COUS, RED ONION RINGS, ORANGE
SEGMENTS, POMEGRANATE,
SWEET CORN, SUNDRIED TOMATO,
LEMON VINAIGRETTE

BABY CAESAR SALAD \$12

CREAMY GARLIC GRATIN POTATO \$10

GREEN BEANS, SHALLOTS & CRISPY BACON
\$10

SKINNY FRIES \$10
ROAST GARLIC AIOLI

MAIN COURSES

PAN FRIED SALMON \$34
"DUCHESS" POTATO,
MUSSEL MEAT, SHALLOT, TOMATO, GARDEN PEAS,
CAPERS, CORNICHONS, LEEK & DILL CREAM SAUCE

BUTTERNUT SQUASH RISOTTO \$24
ROAST BUTTERNUT SQUASH, BROCCOLI FLORETS
CRUMBLLED GOATS CHEESE & TOASTED PUMPKIN
SEEDS

CHAR GRILLED 300G RIB EYE \$39
OVERNIGHT TOMATO, FLAT CAP MUSHROOM,
GREEN BEANS, PORT & RED CURRANT ONION JAM,
CAFÉ DE PARIS BUTTER

BRAISED BEEF CHEEK \$34
GRATIN POTATO, GLAZED CARROTS, CRISPY BACON,
SPANISH ONION, CARROT, CELERY,
PARSLEY & LENTIL RAGOUT

LINGUINI PASTA \$24
LIGHT TOMATO SAUCE, CHERRY TOMATOES,
BLACK OLIVES
TORN BASIL & SHAVED PARMESAN

YARRA GLEN BUTCHERS LAMB SAUSAGE \$32
GRILLED HANDMADE LAMB, FETA & GARLIC
SAUSAGES, CRUSHED POTATO,
CARAMILIZED ONION & PEA SALAD,
FRESH MINT PESTO

LEMON & THYME CHICKEN BREAST \$30
CRUSHED SWEET POTATO, GRILLED ASPARAGUS
TOASTED PINE NUT, SHALLOT & HERB DRESSING

10% SURCHARGE ON PUBLIC HOLIDAYS

PLEASE LET OUR TEAM KNOW IF YOU OR ANY OF YOUR GUESTS HAVE ANY SPECIFIC DIETARY REQUIREMENTS, INCLUDING FOOD ALLERGIES OR FOOD INTOLERANCES EVERY CARE WILL BE TAKEN TO ACCOMMODATE YOUR SPECIFIC REQUESTS HOWEVER, WE ARE UNABLE TO GUARANTEE THAT FOOD ALLERGENS WILL NOT BE TRANSFERRED THROUGH ACCIDENTAL CROSS-CONTACT.