

Lunch & Dinner

12pm - 2pm & 5.30pm – 8pm

**TO START**

Whipped yarra valley fetta with honey and Turkish bread	V	\$12
Duck liver pate with cracked pepper and croutons		\$12
Garlic & chilli prawns in oil with gremolata, and Turkish bread		\$15
Roast pumpkin and Persian fetta arancini with garlic aioli (4)	V	\$12
Hot potato chips with Otree tomato relish	V/GF	\$9
Wedges with sour cream and sweet chilli	V	\$11

**ENTRÉE**

Polenta crusted tart, roast beetroot, vegan cheese and roquette pesto	V/VG/GF	\$15
Crisp fried calamari, tomato chilli jam, aioli and roquette salad	GF/LF	\$18/\$31
Pan fried pumpkin gnocchi, roquette, hazelnuts and swiss gruyere	V	\$16/\$29
Twice cooked pork belly, wombok, pea, pecorino slaw & soy caramel	GF	\$17
Pan fried Scallops, sweet corn puree, cucumber, and black sesame salad	GF	\$19

**MAIN**

Roast pumpkin, spinach and tofu vegan pastry pithivier with roquette & semi dried tomato	V/VG	\$29
Crispy skinned Salmon, wombok, pea, pecorino slaw and garlic potato rosti	GF	\$32
Duck 3 ways – confit leg, rolled breast cigar, duck liver pate, with polenta chips and a citrus salad		\$38
Chicken roulade with prosciutto, roast beetroot and fetta quinoa salad & jus	GF	\$33
Pork belly & cranberry porchetta, spiced apple chutney, potato rosti, sautéed greens & chilli caramel		\$34
Barramundi pan fried with garlic prawns and a saffron cream linguini and fresh dill		\$33
Linguini with garlic prawns, calamari, chorizo, tomato cacciatore, capers, chilli and olives		\$33
200g Eye Fillet, potato gratin, mushroom gruyere glaze, seasonal greens & red wine jus	GF	\$39
250g Wagu Porterhouse served pink, potato gratin, mushroom gruyere glaze, seasonal greens & jus	GF	\$41

*\*Please note: For all dietary allergies please consult with our staff for menu advice & feasible variations as menu items include unlisted ingredients.*

GF = Gluten Free

LF = Lactose Free

O = Optional

VG = Vegan

V = Vegetarian



**DESSERT**

Gelati Trio – lemon & lime, strawberry, and passionfruit with an almond ginger biscuit	VG/GF	\$11
Vegan chocolate brownie, coconut gelati, and raspberry compote	VG	\$15
Kaffir lime and gin tart with double cream and mandarin compote		\$15
White chocolate panna cotta, lemon curd, strawberry gelati and coulis	GF	\$16
Tiramisu Cheesecake with Silva Coffee espresso, amaretto mascarpone & dark chocolate mousse		\$16
Chocolate crème brulee, raspberry compote, double cream and orange, almond biscotti		\$16