

# DINNER

## To share

<b>Home made dips</b> , assorted housemade dips, wood oven garlic flat bread	v \$ 18.00
<b>Anti pasto</b> , marinated vegetables, cured meats, house made delicacies	\$ 25.00

## Entree

<b>Zucchini flowers</b> , goats cheese, pumpkin, sage, pinenuts, sauce vierge	v \$ 17.00
<b>Ocean trout</b> , champagne cured, with cucumber, ruby grape fruit, beetroot chips, yarra valley salmon roe	gf \$ 17.00
<b>Calamari</b> (Port Phillip Bay), schzwan pepper, sea salt, roquette salad, chilli lime dipping sauce	gf \$ 17.00
<b>Pork belly</b> , slow cooked in master stock, mango salsa, radish salad, hoi sin, toasted peanuts	gf \$ 17.00

## Main

<b>Tortellini</b> , goat cheese, caramelised onion, pumpkin, sage butter, garden herbs and asparagus	v \$ 26.00
<b>Baby back ribs</b> , American style, bourbon BBQ sauce, coleslaw, potato salad	gf \$ 26.00
<b>Confit duck</b> , warm salad of caramelized pear, pinot reduction, cherries, baby spinach, greek basil	gf \$ 28.00
<b>Chicken saltimbocca</b> , sage, prosciutto, skordallia, wilted spinach, chardonnay sauce	gf \$ 32.00
<b>Lamb rack</b> , confit garlic puree, greek salad, Pinot jus	gf \$ 36.00
<b>Fish of the day</b> (please ask our friendly wait staff)	market price
<b>Surf &amp; turf</b> , eye fillet, Queensland king prawns, béarnaise sauce, carrot puree, green beans	gf \$ 38.00

## Sides

<b>Greek salad</b>	<b>\$7.00</b>
<b>Potato salad</b>	<b>\$7.00</b>

## Dessert

<b>Lime pannacotta</b> , lychee and raspberry compote, coconut praline	\$ 15.00
<b>Chocolate &amp; pistachio tart</b> , house made chocolate ice cream, choc shiraz sauce	\$ 15.00
<b>Dessert tasting plate</b> (perfect to share)	\$35.00

v - vegetarian

gf - gluten free option available

NO SPLIT BILLS

