

Entrées

<i>Regional Platter (for two)</i>	40
Local smoked smallgoods, Bassine Farmhouse cheese, Fish Creek dukkah, hummus, house pork terrine, marinated olives, grilled sourdough	
Master stock braised pork belly, green apple jam, daikon, pickled carrot and sesame salad , chili caramel	24
Yellow fin tuna tartare, citrus dressing, heirloom tomatoes, avocado cream, basil oil, wasabi peas, crisp breads	24
Smoked salt & mountain pepper calamari, goddess dressing, cucumber, finger lime	19
Mac & cheese croquettes, corn relish, gochujang ketchup	20
Korean fried chicken, pickled chili, cashews, green onion, kewpie mayo	18
Pan fried mushroom gyoza, chili peanut relish, green onions, toasted sesame	18
Bassine haloumi, avocado, quinoa, walnut & kale salad, toasted seeds, puffed wild rice, Davidson plum dressing	21
Grilled flatbread, hummus, Fish creek oil, dukkah	15

A surcharge of 15% applies on all public holidays

Every possible precaution will be taken to ensure that special dietary requirements are accommodated. Please note that certain items may still contain traces of allergic ingredients, as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds, lupins and nut products.



Mains

Beer battered local rock flathead, fries, nori salt, Kohlrabi & fennel slaw, tartare, lemon	38
Handmade ricotta ravioli, walnut pesto, zucchini puree, asparagus, salted ricotta, pangrattato <i>*Vegan & low gluten gnocchi option available*</i>	44
Grilled free-range chicken breast, potato gratin, charred corn, 40 sherry jus, fish Creek dukkah	
Daintree Saltwater barramundi, sunflower cream charred broccolini, nduja dressing, preserved lemon gel fried chickpeas	48
Bass Coast Seafood Mafalda Locally sourced rock flathead, gummy shark, scallops & octopus, squid ink Mafalda, chorizo, sherry, roast tomato vinaigrette	48
Gippsland Premium Black Angus 300g scotch fillet MS4+, triple cooked potatoes, parsley salad, Davidson plum HP sauce	72
Honey & sumac roast Waratah Prime lamb shoulder for two 400g lamb shoulder, hummus, fried chickpeas, grilled flatbreads, cucumber salad, yoghurt dressing	84

Sides

Fries, local smoked salt, aioli	14
Triple cooked potatoes, garlic & bush herb seasoning, aioli	14
Charred brussels sprouts, crispy bacon, goat cheese	14
Shaved pear, parmesan & walnut salad, pickled onions	14
Warm roast pumpkin, smoked yoghurt, pepita seeds, fried chickpeas	14

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Dessert

Cuvee dark chocolate nemesis, bass river merlot sorbet, blackberry curd, strawberry gum syrup, cacao nibs	18
Lemon curd tart, white chocolate cake, yuzu gel, blueberry jam, buttermilk ice cream	18
Whipped burnt vanilla cheesecake, mango, Gippsland rhubarb, wattleseed crumb, pistachio ice cream	18
Frozen coconut mousse, coconut rum caramel, raspberries, raspberry meringue, passionfruit gel, passionfruit sorbet	18
Local Cheese Platter (For Two) A selection of three local in season cheeses, pickled walnuts, Gippsland rhubarb jam, salted apple, toasted fruit bread, crackers	40

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