

SOJOURN

ITALIAN

Rosemary and sea salt focaccia, olive oil balsamic	10
Stracciatella, zucchini, walnut, sage pangrattato	22
Salt and pepper squid, nduja, preserved lemon, basil oil	24
Arancini, beef bolognese, scamorza, aioli	17
Mortadella, fior di latte, guindillas, fig, grissini	24
Rotolo di zucca, spinach, pine nut, burnt butter	24
Cavetelli, lamb shoulder, braising juice, caper	30
Broccoli Tortellini, brassica cream, ricotta salata, lemon	26
Eggplant cotoletta, smoked caviar, pecorino, sultana	28
Prawn and chilli linguine, white wine, garlic crumb, parsley	35
Casarecce, pork and fennel sausage, vermouth, broad bean, mint	35
Crumbed trevalla, Sicilian caponata, saffron oil, chervil	40
MB4 porterhouse (250gm), salsa verde, sweet potato, jus	42

SIDE

Radicchio, rocket, pecorino, vincotto dressing	14
Patatini, cacio truffle, chive	14

DESSERT

Panacotta, citrus salad, mint, biscotti	15
Canoli of the day (2 pieces)	15
Gelato Napolitana	15

FEED ME FOR 2 OR MORE \$65pp

Chef selection of our most flavoursome dishes to share.

- Rosemary and sea salt focaccia, olive oil balsamic
- Salt and pepper squid, nduja, parsley, preserved lemon, basil oil
- Arancini, beef bolognese, scamorza, aioli
- Rotolo di zucca, spinach, pine nut, burnt butter
- Cavetelli, lamb shoulder, braising juice, caper
- MB4 porterhouse (250gm), salsa verde, sweet potato, red wine jus
- Radicchio, rocket, pecorino, vino cotto **OR**
- Patatini, cacio truffle, chive

Choice of 1 dessert to share

- Panacotta, citrus salad, mint, biscotti
- Canoli of the day (4 pieces)

VEGETARIAN FEED ME FOR 2 OR MORE \$65pp

Chef selection of our most flavoursome dishes to share.

- Rosemary and sea salt focaccia, extra virgin olive oil, balsamic
- Stracciatella, zucchini, walnut, sage pangrattato
- Corn arancini, scamorza, aioli
- Rotolo di zucca, spinach, pine nut, burnt butter
- Broccoli Tortellini, brassica cream, ricotta salata, lemon
- Eggplant cotoletta, smoked caviar, pecorino, sultanas
- Rocket and radicchio, pecorino, vino cotto **OR**
- Patatini, caico truffle, chive

Choice of 1 dessert to share

- Panacotta, citrus salad, mint, biscotti
- Canoli of the day (4 pieces)

Feed me terms and conditions: Group of two and above only. All must dine on the same selection.

***Gluten Free pasta is available with additional \$3**

Whilst Sojourn will endeavor to accommodate requests for meals for guests who have food allergies or intolerances; cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

A surcharge of 15% applied on all public holidays.

SOJOURN

SPARKLING

2023 Chrismont La Zona Prosecco (King Valley, VIC)	11/56
2021 Bass River Sparkling Brut (Gippsland, VIC)	17/82
MV Chandon Etoile Brut (Yarra Valley, VIC)	195

WHITES

2023 Dott Ribolla Gialla (Heathcote, VIC)	15/68
2023 Mutual Promise Arneis (Alpine Valley, VIC)	13/65
2023 Chalmers Pecorino (Heathcote, VIC)	14/65
2023 Vignerons Schmolzer & Brown Fiano (Beechworth, VIC)	18/82
2022 Maison Lapalus Fiano (Heathcote, VIC)	95
2023 Sorrenberg Sauvignon Blanc/Semillon (Beechworth, VIC)	92
2023 Denton 'Shed' Chardonnay (Yarra Valley, VIC)	65
2017 Bird on a Wire Marsanne (Yarra Valley, VIC)	80

ROSE

2025 Marli Russell by Mount Mary Rose (Yarra Valley, VIC)	18/88
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REDS

2023 Wedgetail Valley Pinot Noir (Yarra Valley, VIC)	15/66
2023 Mac Forbes Syrah, (Yarra Valley VIC)	16/76
2022 Payten & Jones Sangiovese (Yarra Valley, VIC)	15/65
2023 Heathcote Estate Nebbiolo (Heathcote, VIC)	18/85
2018 Fighting Gully Road Aglianico (Beechworth, VIC)	18/85
2024 Timo Mayer Sangiovese (Yarra Valley, VIC)	118

UNICORN

2019 Mount Mary Chardonnay, (Yarra Valley, VIC)	228
2018 Yeringberg Marsanne Roussane, (Yarra Valley, VIC)	130
2023 Bass Phillip 'Premium' Pinot Noir (Leongatha, VIC)	575
2022 Jane Eyre Pinot Noir (Yarra Valley, VIC)	185
2021 Place of Changing Winds High Density Pinot Noir (Macedon, VIC)	280
2022 Sorrenberg Gamay (Beechworth, VIC)	210
2023 Jasper Hill Georgia's Paddock Nebbiolo (Heathcote, VIC)	165
2024 Timo Mayer Cabernet Sauvignon (Yarra Valley, VIC)	122

HOT DRINKS

Double Espresso, Long Black	4.5
Latte, Flat White, Cappuccino	4.5
Piccolo, Macchiato	5
Chai Latte, Hot Chocolate	5.5
English Breakfast, Early Grey	4.5
Green, Peppermint, Lemongrass & Ginger, Chamomile	4.5
Almond, Soy, Oat	+ 0.5