



Shares

<i>Regional Platter (for two)</i>	38
Local smoked smallgoods, Bassine Farmhouse cheese, Fish Creek dukkah, hummus, house pork terrine, marinated olives, house pickles, grilled sourdough	
Smoked salt & mountain pepper calamari, goddess dressing, cucumber, finger lime	19
Grilled Koony lamb ribs, lemon myrtle, honey BBQ sauce, smoked salt	21
Kokoda; Fijian style lime cured snapper, coconut dressing, house made hot sauce, crisp breads	19
Pan fried mushroom gyoza, chili peanut relish, green onions, toasted sesame	17
Korean fried chicken, pickled chili, cashews, green onion, kewpie mayo	18
Burra dark ale & beef brisket croquettes, marinated beetroot, triple mustard mayo	19
Roast pork belly, Gippsland rhubarb & hazelnut salad, prosciutto dressing, brown butter apple puree	22
Bassine haloumi, avocado, quinoa, walnut & kale salad, toasted seeds, puffed wild rice, Davidson plum	21
Toasted Oak & Swan organic sourdough (2), Fish Creek olive oil & dukkah	10



Mains

Humpty doo barramundi, sunflower cream, charred greens, fried chickpeas, nduja dressing, preserved lemon gel	48
Beer battered flathead tails, fries, nori salt, kohlrabi & fennel slaw, tartare, lemon	36
Teriyaki cauliflower, sticky rice, pickled vegetables, kewpie mayo, whipped edamame & avocado, togarashi	32
Add grilled teriyaki chicken	6
Pan fried house made gnocchi, Gippsland mushrooms, hazelnut cream, warrigal greens, ricotta salata, balsamic onions, parsnip crisps	36
Add roast duck	10
Fourteen-day dry aged 300g scotch fillet MS2+, triple cooked potatoes, green beans, chimichurri	68
Grilled free-range chicken breast, charred onion, roast pumpkin & pancetta cassoulet, red wine jus	38
Slow cooked Gippsland lamb for two 400g Koony lamb shoulder, triple cooked potatoes, green beans, lemon caper butter, smoked yoghurt	78

Sides

Fries, local smoked salt, aioli	14
Broccolini, Fish Creek EVOO and dukkah	14
Peach, fennel, pecan & feta salad, green goddess	14
Warm roast pumpkin, smoked yoghurt, pepita seeds, fried chickpeas	14

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.