

à la carte menu

2 course dinner special

3 course dinner special

(includes a glass of house wine, tap beer or soft drink)

entrées

fresh mozzarella burrata with green tomato chutney and rosemary focaccia (v)

t'gallant 'Cape Schanck' pinot grigio

freshly shucked oysters with lemon and red wine vinegar mignonette (gf,df)

bridgewater mill sparkling

half dozen (2 course option)

dozen

chilled tomato gazpacho with spanner crab, avocado puree, pickled cucumber, salmon caviar, ink tapioca and shiso (df,gf)

catalina sounds sauvignon blanc

grilled octopus with summer peppers, red onion, basil, olive tapenade and salsa verde (gf,df)

d'anjou ackerman rose

beef tartare with capers, cornichon, parsley, cured egg yolk and crisp beef tendon (gf,df)

red fox by foxey's pinot noir

gf - gluten free df - dairy free v - vegetarian

**Certain menu items may 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 and nuts products.*

mains

Jerusalem artichoke veloute with summer squash,
crisp zucchini flower stuffed with ricotta (v)
t'gallant 'Cape Schanck' pinot grigio

beer battered fish and chips with tartare sauce,
mushy peas and green salad (df)
red claw chardonnay

Mount Martha mussels cooked in white wine, garlic,
tomato, chilli, parsley and toasted sourdough (df)
catalina sounds sauvignon blanc

whole baby snapper with coriander, bean shoots, red chilli,
spring onion and nuoc cham dressing (df,gf)
foxeys pinot gris

400g t-bone of Riverine beef with baked heirloom carrots
café de Paris butter (gf)
rufus stone shiraz

sides

fries with rosemary salt (v,df)

mixed green leaf salad with house dressing (gf,df,v)

buttered summer greens (gf,v)

heirloom beetroot salad with goats curd and pistachio (gf,v)

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desserts

*summer mango, lemon verbena meringue, coconut tapioca
pistachio sponge and passion fruit sorbet (df,gf)
t'gallant pink moscato*

*single origin chocolate fondant with fresh raspberries,
raspberry sorbet and caramelised white chocolate
baileys 'founder liqueur muscat'*

*vanilla bean panna cotta with local cherries,
mandarin and bitters (gf)
foxeys late harvest pinot gris*

*local and regional cheese board, fruit toast,
chutney and honey*

cheeses

Boatshed compass gold

*pure jersey milk washed with MPB pale ale, soft in texture,
aromatic and with a strong flavour, golden slightly sticky
edible rind. 50 grams
NV Bridgewater Mill*

Boatshed red dawn

*semi-hard goats cheese brined in local pinot noir, aged for six months.
nutty flavour and a pleasant sweet aroma. 50 grams
catalina sounds sauvignon blanc*

tarago shadows of blue

*rich double cream blue vein cheese using Roqueforti mould
cultures, soft pliable texture and well balanced creamy flavour
50 grams
foxeys late harvest pinot gris*

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soybean, sesame seeds and nuts products.*

after dinner

vittoria coffee

hot chocolate

tea by tea drop

*english breakfast, supreme earl grey, peppermint, chamomile flowers,
oriental jasmine green, lemongrass ginger*

liqueur coffee

*all liqueur coffees served over a long black finished
with thickened cream*

irish coffee - jameson whisky

caribbean coffee - malibu

irish cream coffee - baileys

french coffee - cointreau

roman coffee - vanilla galliano

affogato - espresso & frangelico served with vanilla

bean ice cream

cognac

hennessey vsop

single malt

glenmorangie 10 year old

glennfiddich 12 year old

laphroig 10 year old

oban 14 year old

lagavulin 16 year old

auchentoshan 12 year old

port

penfolds club port

penfolds grandfather port

muscat

baileys 'founder liqueur muscat'

tokay

baileys 'founder liqueur tokay'

