



## **Producers and Local Products**

### **Zeally Bay Bakery**

In 2007 John and Jan Farnan realised a long-held ambition to “hand-make” 100% certified organic sourdough breads and muesli. Zeally Bay sourdough became Victoria’s first and only certified organic sourdough bakery. The coast of Torquay became the home of Zeally Bay sourdough, allowing the family to continue their passion in life of producing great bread. We agree and believe the bread is full of flavour, character and nutrition.

### **Sher Wagyu**

Located in Ballan, 100 kilometres north of Torquay, Sher Wagyu was established in 1991. The Sher family produce Wagyu Fullblood 100% and Crossbred Wagyu F1 50% beef. Sher Wagyu ensures their beef is raised under the highest standards, to ensure the health and comfort of the animals, which ensures a consistent and high quality product.

### **Vintage Beef**

Our farmers have turned their breeding cattle out to pasture for retirement where they feed only on grass. These roamers further mature in a relaxed environment and are not processed until they are at least 60 months – more than twice the age of regular cattle. Because the cows are older, the meat has a rich, developed grass fed flavour alongside superb marbling. The result, a distinct and unique eating experience, enjoyed by Europeans for years.

### **Humpty Doo Barramundi**

The award winning Humpty Doo barramundi is farmed on the Adelaide river halfway between Darwin and Kakadu National Park. It is the only farm in Australia producing saltwater farmed barramundi year round. The sustainable water reticulation system developed by the farm, delivers consistent water quality of pristine, oceanic salinity throughout the year. Humpty Doo barramundi are certified sustainable under The Australian Sustainability Farmed Barramundi Certified Program.



## Small Plates

Zeally Bay Sourdough (vg)	6
Warm Marinated Olives (vg)	9
'That's Amore' Burrata caramelised shallot, vino cotto, lavosh	16
Oysters	6ea
natural (mwg,mwd)	
ponzu and chive (mwd)	
chickpea battered, wasabi aioli, shiso (mwd)	
Cured Hiromasa Kingfish (mwd/mwg) cucumber, dill, elderflower	22
Roast Spiced Cauliflower (vg/mwg/mwd) pickled kohlrabi, hazelnut emulsion	20
Confit Pork Belly (mwg/mwd) fennel & apple slaw, mustard seed vinaigrette	24
Semolina Fried Soft Shell Crab (mwd) green mango, coriander, shiso, chilli mayo	22
Braised Sher Wagyu Beef Brisket parsnip crème, caramelised shallot	26
Risotto (v) caramelised onion, thyme, taleggio	24



## Main Plates

Braised Eggplant and Tofu (vg) spiced curry broth, flatbread	38
Grilled Baby Cos Salad horseradish cream, anchovy, pecorino, garlic crumb	30
Prawn Linguini (mwd) confit onion, chilli, garlic, bottarga	38
Sovereign Lamb Cutlets (mwg) bullhorn peppers, goats cheese, chimmicurri	46
Western Plains Rolled Pork (mwg/mwd) buckwheat risotto, wild mushroom, black garlic	46
Humpty Doo Barramundi (mwg/mwd) remoulade, asparagus, native pepperberry vinaigrette	46
Slow Braised Beef Cheek (mwg) crème potato, heirloom carrots, pearl onions	44
Vintage Beef Grass Fed Porterhouse (300g) straight cut chips, sauteed chard, bernaise	52

## Sides

Straight Cut Chips	10
Beetroot, fenugreek leaves, caraway (vg/mwg)	12
Witlof, mixed leaves, radish, green peas (vg/mwg)	12
Green Beans, lemon vinaigrette, dried ricotta (v)	12
Roasted Carrots, zhug mint (vg/mwg)	12



## Desserts

Passionfruit Brulee (v) pistachio & almond shortbread	16
Malted Chocolate Tart (v) minted milk ice-cream	16
Gingerbread and Treacle Cake (v) rhubarb, vanilla cream, green apple sorbet	16
'Lard Ass' Crème Fraiche Cheesecake salted caramel sauce, banana, oat crumble	16
Artisan Cheese (v) oat biscuit and quince paste	16