



## Starters

### CUTTLE FISH

Five spiced crispy cuttlefish w. chilli, fried noodles, roasted almonds & herbs.  
Served w. aiolo 16

### PORK BELLY LOLLYPOPS

Glazed pork belly lolly pop w. cabbage, dikon, pickled carrots, sesame seeds,  
shallots + chilli aiolo 16

### TUNA TATAKI

Searched sesame crusted tuna w. cucumber ribbons, chilli, mango,  
coriander + wasabi mayo 19

### CAULIFLOWER

Grilled cauliflower, pickled florets, coconut skordalia, roasted grapes, shallots + dukkah 17

## Mains

### BEEF BURGER

Cape Grim prime beef mince patty w. tomatoes, lettuce, pickles, yellow cheddar &  
horseradish mayo. Served w. fries 19

### BRISKET SANDWICH

Slow cooked brisket, cabbage slaw, crisps, cheddar cheese + pickles  
& wasabi mayo. Served w. fries 19

### OX CHEEK

12 hour braised OX cheek in Guinness beer w. pickled carrot + dikon ribbons, squash,  
pomegranate, crispy shallots & horseradish mayo 27

### RAVIOLI

House made crab & prawn ravioli w. lemongrass, ginger & chilli. Served w. a  
capsicum cream couli, spinach & Persian feta 28

### RIB EYE 300G

Cape Grim Rib Eye served w. roasted broccolini, dukkah, horseradish mayo & jus gras 36

### WAGYU

Wagyu Striploin 250g served w. roasted broccolini, dukkah, horseradish mayo & jus gras 31

### MARKET FISH MP



## *Salads*

### SEARED TUNA SALAD

w. crispy kipfler potatoes, olives, heirloom tomatoes, quail eggs, lettuce hearts, radish, wasabi mayo, kale pesto & sesame seeds 23

### SLOW COOKED LAMB SALAD

w. grilled haloumi, black lentils, crispy shallots, chilli, preserved lemon, kale, pomegranate yoghurt + crispy bread 22

## *Sides*

Fries w. rosemary salt & aiolo 7 | Sweet potato fries & aiolo 8.5

Truffles fries w. parmesan & chives 8.5

Roasted broccolini w. dukkah 8.5

## *Desserts*

### PARCELONES

Crispy filo baked Toblerone parcels with chocolate fudge dipping sauce & vanilla bean ice cream 13

### STICKY DATE PUDDING

Sticky date pudding infused with a hint of ginger, immersed in a moat of caramel sauce, and vanilla bean ice cream 13

### LAVA CHOCOLATE PUDDING

Belgian chocolate pudding with a molten chocolate lava centre, dolloped with chantilly cream, and vanilla bean ice cream 14

### AFFOGATO

Decadent and soul-warming dessert of espresso coffee served w a double scoop of vanilla bean ice cream 10.5