



Dinner Menu

ENTRÉE

SALMON CONFIT	18
Flaked confit salmon, beetroot puree, pickled chilli, pickled onion	
GRILLED TOFU	18
Marinated tofu, king mushroom, house Teriyaki, black sesame, spring onion	
SZECHUAN FRIED CHICKEN	18
Buttermilk fried chicken, spiced lime aioli, kale	
PULLED FILLET TIP	18
Slow cooked beef fillet tip, legume salad, chimichurri, nasturtium	
GARLIC BREAD	13
Snowy River black garlic infused butter, cheese, paprika	
BREAD AND HOUSE DIPS	16
Peppered beetroot, carrot cashew miso, olive tapanade	

SIDES

BABY BOK CHOI + BROCCOLINI	10
Spiced citrus syrup, black sesame	
ROSEMARY POTATOES	10
Twice cooked baby potatoes, rosemary oil, Murray River flaked salt	
GARDEN SALAD	10
Lindenow lettuce, pickled onion, sundried tomato, cucumber, balsamic dressing	

MAINS

SOUTH GIPPSLAND EYE FILLET	50
250g Grass-fed South Gippsland Beef fillet with Bordelaise sauce served with twice cooked baby potatoes, fresh bok choi finished with Murray River flaked salt	
SPAGHETTINI	38
Spaghetini, chilli, garlic, shallot, white wine + cream sauce, mussels, local fish + scallops, sundried tomato, fresh chives	
SWEET SUMMER CURRY	38
Sweet + spicy fusion coconut curry, local + seasonal vegetables, quinoa + jasmine rice. A choice of beef fillet tip, tofu + mushroom or chicken thigh	
PAN SEARED SALMON	39
Pan seared salmon, turnip puree, roasted capsicum, chilli yuzu miso, nasturtium	
DUCK BREAST	40
Pan seared duck breast, twice cooked baby potatoes, local asparagus, tawny port + plum jus	
PORK FILLET	36
BBQ marinated grilled pork fillet, roasted beetroot + okra, sweet potato puree, balsamic reduction	
CHARRED CAPSICUM GNOCCHI	31
Local seasonal vegetables, mixed seeds, crispy local kale, creamy romesco, parmesan	

*We endeavour to create allergy-free meals when requested, but this cannot be guaranteed due to the potential trace allergens in the working environment and supplied ingredients.
15% surcharge applies on all Public Holidays*