

cocktail menu

SERVE ME COLD

Line caught tuna tostada, avocado, blackened corn, coriander (GF)
Humpty Doo barramundi skordalia, shaved potato, marinated wild fennel, lemon puree (GF)
Mosaic of Lakes Entrance seafood, Yarra Valley truffle tomato salsa, cauliflower cream (GF)
Mediterranean local vegetable roulade, basil gel, aged parmesan cracknel (V) (GF)
Whipped Sutton Grange goats cheese, fennel shortbread, compressed apple and celery (V)
Bannockburn chicken compression, herb mousse, parsnip puree, baby parsley (GF)
Mount Macedon confit duck and cherry pave, brioche, onion soubise, cherry powder
Anakie grain fed smoked beef fillet, beetroot, crostini, horseradish cream, hay ash

SERVE ME HOT

Char sui of Tasmanian ocean trout, toasted seaweed, miso and ginger butter (GF)
Sesame panko crusted Lake Tyers prawn, sweet soy and coriander sauce
Great Alpine butternut pumpkin and caramelised onion tart, mascarpone, crisp sage (V)
Pea and mint arancini, Mill lel parmesan and polenta crumb, preserved lemon aioli (V, GF)
Yarra Valley chicken, mushroom and leek filo, truffled goat's cheese
Korean popcorn chicken, crisp coconut rice cake, bulgogi kewpie, pickled kohlrabi
Braised Suffolk lamb, polenta cake, mojo picante (GF)
Anakie beef and roasted pepper skewer, sumac hummus (GF)

AFTER DARK

Crispy soft-shell crab bao, sriracha mayonnaise, pickled Asian vegetables, coriander
Wagyu beef slider, red onion jam, butter lettuce, jack cheese, truffle mayonnaise
Slow cooked chicken and sweet potato croquettes, creamed leeks, parmesan wafer
Western District Berkshire pork belly, chilli jam, baby ginger greens, fried shallots (GF)

BOWL ME OVER

Confit Great Southern ocean trout, candied Mt Zero olive crumble, beetroot and fennel (GF)
Bannockburn free range chicken, potato puree, charred leeks, broad beans, thyme jus
Slow cooked beef cheek, parmesan polenta, peas, Yarra Valley truffle oil (GF)
Gippsland glazed lamb shoulder, carrot puree, herbed pangratatta, mint gel

NAUGHTY CORNER

Jaffa macaron, Yarra Valley chocolate and orange ganache (GF)
Coconut and vanilla bean panna cotta, apple and rhubarb crumble (GF)
Peppermint and chocolate chip cookie sandwich
Banana toast, salted peanut buttercream, raspberry preserve
Retro marshmallow cone, popping candy

GF Gluten Free

V Vegetarian

