

OUR SIGNATURE EXPERIENCE

Trust the Chef

Leave the choices to us. Enjoy the experience.

4 Courses – Entrée, seafood, main, dessert	\$89 pp
3 Courses – Entrée, main, dessert	\$69 pp
2 Courses – Entrée, main	\$59 pp

ENTRÉE

Mixed marinated olives V GF DF

House tzatziki & Paddock Bakery focaccia GFO DFO V

Potato rosti GF

Mr Canubbi capocollo, parmesan custard, sherry vinegar gel, chives

Mediterranean beetroot tartlet GFO DFO V VGO

Dreaming Goat Dairy yoghurt, semi-dried tomato, basil oil, chervil

Baby burrata GF V

Green gazpacho, charred cherry tomato salsa

SEAFOOD

Pickled Portarlington mussels GF DF A

Charred corn, sauce vierge, saffron aioli

Pan-fried Humpty Doo barramundi GF A

Carrot & ginger purée, lemongrass coconut cream, finger lime dressing

Broccolini & Tuscan kale GF DF

Almond & garlic skordalia

MAIN

Woodfire rotisserie chicken GF DF

Marinated chicken thigh, spiced capsicum coulis, chimichurri

Charred La Boqueria chorizo GF DF

Smoked grape chutney, white beans, sautéed Tuscan kale, jus

Crispy chats GF VG DF

Confit garlic

Mixed leaves VG GF DF

Champagne vinaigrette

Add seven-day dry-aged duck breast GF

Cauliflower & miso purée, blackberry gel, grapes • suitable for 2–3 people

+35

DESSERT

Strawberry & white chocolate panna cotta GF

Raspberry gel, white chocolate, fresh strawberries

FROM OUR KITCHEN

À La Carte

Bold flavours. Beautifully considered.

SMALL PLATES

Mixed marinated olives V GF DF	8
Paddock Bakery focaccia V	13
Lard Ass roasted garlic butter	
Oysters GF DF A	½ doz 30
Natural / fermented jalapeño broth	
House tzatziki GFO DFO V	15
Paddock Bakery focaccia • extra focaccia +2	
Mediterranean beetroot tartare V VGO DFO GFO	17
Dreaming Goat Dairy yoghurt, roasted beetroot & semi-dried tomato salsa, pistachio, basil oil, lavosh	
Pickled Portarlington mussels DF GF A	20
Charred corn, sauce vierge, saffron aioli	
Mr Canubbi capocollo (4) GF DFO	20
Potato rosti, parmesan custard, sherry vinegar gel	
Baby burrata (2) GF V	23
Green gazpacho, charred cherry tomato salsa • extra burrata +12	
Honey-glazed pork belly (3) GF DF	25
Cider-spiced apples, tarragon, green garlic emulsion • extra pork +9	
Charred chorizo sausage GF DF	25
La Boqueria chorizo, smoked grape chutney, white beans, sautéed Tuscan kale, jus	
Barramundi ceviche GF DF A	24
Compressed cantaloupe, lemongrass coconut cream, finger lime dressing	
Lemon pepper calamari GF DF I	18
Soft herbs, tarragon mayo, lemon	

A NOTE FROM OUR TEAM

Please advise our wait staff of any food allergy requirements when you order.

V vegetarian • VG vegan • VGO vegan option • VO vegetarian option • GF gluten-free • GFO gluten-free option • DF dairy free • DFO dairy free option

A Australian seafood • I imported seafood • M mixed-origin seafood

A 20% surcharge applies on public holidays.

FROM THE GRILL

Woodfire rotisserie chicken GF DF	32 / 49
Lemon & rosemary marinated chicken thigh, spiced capsicum coulis, chimichurri	
Asado pork belly GF DFO	34 / 57
Fennel jam, orange maple, ginger glaze	
Porterhouse 300g GF	57
Victorian, grass-fed, MB2+	
Scotch fillet 350g GF	65
Arlo (QLD), 100-day grain-fed	
Club steak 600g GF	95
Augustus (QLD), 100-day grain-fed	

Red Wine Jus DF / Peppercorn Sauce / Dijon Mustard DF / Lard Ass Roast Garlic Butter

All steaks are cooked to your preference and served with fries and dressed leaves.

MAINS

Beer-braised brisket GF DFO	42
Cauliflower & miso purée, broccolini, burnt honey & apple gel, fried sage	
Pan-fried Humpty Doo barramundi GF DFO A	40
Ginger & carrot purée, lemongrass coconut cream	
Portarlington mussels GFO DF A	34
South Indian curry broth, Paddock Bakery focaccia	
Handmade pan-fried rigatoni VO	32
Confit tomato sauce, crispy prosciutto, mascarpone	
Turmeric-spiced cauliflower steak GF DF VGO	30
Butternut pumpkin purée, green garlic, cherry tomato, cranberry, tarragon dressing, seasonal herbs	

SIDES

Crispy chat potatoes GF DF VG	15
Smashed garlic, chives	
Mixed leaves GF DF VG	15
Champagne vinaigrette	
Broccolini & Tuscan kale GF DF VG	15
Almond skordalia	
Fries GF DF VG	15
Garlic aioli	

DESSERTS

House-made chocolate brownie	18
Espresso cream, blackberry gel, toasted macadamia	
Strawberry & white chocolate panna cotta GF	18
Raspberry gel, white chocolate, fresh strawberries	
Lemon curd GF DF V	18
Raspberry meringue, matcha cream, white chocolate ganache, honeycomb	
Gelato of the day (3) GF DF V	15
Fresh berries	

THE FIRST SHOUT

From the Bar

SPARKLING

NV Alpino Prosecco — King Valley, VIC	15
'Jack & Jill' Scotchmans Hill Sparkling Brut — Bellarine Peninsula	16

WHITE WINE • 150 ML / 250 ML

2026 Crabtree 'Watervale' Riesling — Clare Valley, SA	17 / 31
2025 Saint & Scholar Sauvignon Blanc — Adelaide Hills, SA	15 / 27
2025 Provenance 'Henty' Pinot Gris — Geelong, VIC	16 / 29
2025 Lethbridge 'Ooh La La' Chardonnay — Geelong, VIC	17 / 31

ROSÉ • 150 ML / 250 ML

2026 S.C. Pannell 'Arido' — McLaren Vale, SA	16 / 29
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RED WINE • 150 ML / 250 ML

2025 1314 by Bannockburn Vineyards Pinot Noir — Geelong, VIC	17 / 31
2025 Thistledown 'Thorny Devil' Grenache — McLaren Vale, SA	18 / 33
2024 Poggio Dei Principi Sangiovese — Emilia-Romagna, Italy	15 / 27
2024 Corryton Burge Shiraz — Barossa Valley, SA	16 / 29

COCKTAILS & LIGHTER POURS

Golden Crush	22
Limoncello, passionfruit, vanilla · bright & velvety, over ice	
Pink Drink	23
Vodka, rhubarb, yuzu, grapefruit · crisp & refreshing, served up	
Sunset Spritz	18
Aperol, blood orange, lime · one standard drink	
No No Spritz	15
Elderflower, mint, soda · non-alcoholic	

TAP • SCHOONER / PINT

1915 Liquid Gold Lager 4.6%	12 / 14
Coopers Pale Ale 4.5%	13 / 15
Sapporo 4.9%	13 / 15

BOTTLED

Matso's Ginger Beer 3.5%	13
Pressmans Apple Cider 5%	12
Heaps Normal Quiet XPA <0.5%	11