

TO SHARE

Dip Trio for 2 (V) Roast Beetroot Hummus, <i>feta & onion seed</i> Turmeric & Tahini Hummus, <i>pomegranate, crisp garlic</i> Whipped Cashew & Spinach Labna, <i>soaked raisins, cumin</i> <i>chargrilled breads, homemade lavosh, crackers & biscuits</i>	28
Charcuterie Board for 2 <i>Casalingo salami, shaved Australian prosciutto, Gippsland brie, Australian cheddar, marinated olives, tomato relish, whiskey marmalade, grissini & crostini.</i>	36
Pickled Crab Arancini Kiev, <i>garlic butter, cauliflower purée, kale leaf</i>	22
Confit Duck Bun, <i>teriyaki glaze, kohlrabi & cabbage kimchi, crisp shallot & garlic (DF)</i>	23
Charred Fremantle Octopus, <i>roasted red pepper sauce, olive, caperberry, tomato (GF, DF)</i>	22
Deep Fried Beef Lasagne Bites, <i>tomato passata, aged parmesan (GF)</i>	22
Miso Soy & Parsley Salmon Skewers, <i>tiger milk, chilli & ginger (GF, DF)</i>	22
Roast Winter Pumpkin, <i>cep purée, charred & dressed cabbage leaf, winter truffle (VE, GF)</i>	24
Goats Cheese & Maple Eggplant Slice, <i>puff pastry, thyme, radicchio (V)</i>	24
Warmed Chicken, <i>garden chard & kale salad, anchovy dressing, crouton (DF, GF)</i>	24
Indian Chilli Cheese Pressed Sandwich, <i>cucumber mango, chutney (V)</i>	18

LARGE PLATES

Flowerdale Beef Burger, <i>brioche bun, cheese, gem lettuce, tomato, burger sauce, fries, tomato relish</i>	28
Sous Vide Lamb Rump, <i>chargrilled lamb cutlet, red cabbage & apple, daikon radish fondant, lamb sauce (GF, DF)</i>	36
Roast Chicken Breast, <i>broccoli & miso purée, lemon, sesame & chicken skin furikake (GF, DF)</i>	36
Spiced Tomato & Vodka Squid Ragu, <i>mussel & clam, housemade pasta (DF)</i>	34
Chargrilled Sirloin Steak, <i>fries, peppercorn sauce, balsamic dressed rocket (GF)</i>	45
Humpty Doo Barramundi & Chips, <i>tartare sauce, crushed peas, lemon (GF, DF)</i>	34
Braised Field Mushrooms, <i>spelt, baby gem, tofu dressing, pumpkin seed pesto (VE)</i>	28

NO SPLIT BILLS

Please note, a 15% surcharge applies on Sundays and Public Holidays
(V) = vegetarian | (VE) = vegan | (GF) = gluten free | (DF) = dairy free

SIDES

12

Cucumber & Feta Salad, *chilli & shallot xo sauce dressing (GF) (contains seafood)*

Roast Pumpkin & Sweet Potato, *sweet & sour red onion, toasted sunflower seed (VE, GF)*

Shredded Brussel Sprouts, *green goddess dressing, garden red radish (VE, GF)*

Rosemary Sea Salt Fries, *tomato sauce (VE, GF)*

DESSERTS

18

Caramelised & Baked Pineapple, *pistachio, pink peppercorns, banana & passionfruit sorbet (VE)*

Chilled Chocolate Fondant, *Lotus Biscoff spread, sea salt, vanilla ice cream*

Pain Perdu, *coffee cream, poached pear & homemade quince paste*

Vanilla Egg Custard Tart, *nutmeg, tea-soaked prunes*

Selection of Victorian Cheese, *homemade whiskey marmalade, biscuits, crackers & fruit bread*

DEVONSHIRE TEA

15

Warm lemonade scones served with house made apple berry jam & freshly whipped cream

Loose Leaf Tea or Espresso Coffee included

GFO available

KIDS

I Don't Know *Pasta Bolognese*

10

I Don't Care *Cheeseburger & Fries*

12

I Don't Want That *Chicken & Fries*

12

Yes, Please! *Ice cream, fairy-floss & sprinkles*

5

NO SPLIT BILLS

Please note, a 15% surcharge applies on Sundays and on Public Holidays

(V) = vegetarian | (VE) = vegan | (GF) = gluten free | (DF) = dairy free