



OF THE YARRA VALLEY

65PP
designed to share

ENTREE

House made tortellini, local mushroom
Free range pork terrine, roasted chestnuts
PAIR WITH | 2023 Coombe Estate Pinot Gris 10

MAIN

Flame-grilled rib eye, bone marrow soubise, chimichurri
Hand-cut chips, roast chicken jus
PAIR WITH | Levantine Hill Syrah 2019 15

DESSERT

'Cuvée Chocolate' parfait, poached quince
PAIR WITH | De Bortoli Black Noble 10Yr Fortified 10

SIDES

Marinated Mt Zero olive 10
Roast kiplers, confit garlic, lemon 12
Butter lettuce, macadamia crumb 12
Local cheese, quince, fruit bread 28

While utmost care is taken to ensure allergens are avoided when required, due to presence of these items in our kitchen we cannot guarantee total absence.

1.5% Merchant Surcharge Fee 15% Public Holiday Surcharge