

Antipasti/Appetisers

Bread, Garlic or fresh bread, balsamic, Westbury Grove olive oil
\$ 3.00

Olives, green olives, Ligurian olives, Matham Farm goat's cheese
(GF)
\$11.00

Oysters, natural or prosecco vinaigrette or parmesan herb butter
crust
6 - \$24 / 9 - \$36 / 12 - \$44
12 mixed - \$46

Primi /Entrée

Roasted Kent Pumpkin, goats cheese, chili, winter herbs (GF)
\$12.50

Smoked Pear & Mozzarella Ravioli, sage, burnt butter, capers
\$22.50/\$38.50

Robbins Island Wagu Carpaccio, Yorktown Organics rocket
leaves, dried capers,
olive oil, parmigiano (GF)
\$21.50

Chicken Broth, organic sweet corn ravioli, parmigiano, floating egg
white
\$23.50

Abalone, Flinders Island green-lip, white truffle oil, Swiss brown
mushrooms, angel hair pasta
POA

Most dishes are available with gluten free options.
Please inform your wait staff of any dietary requirements.
Public Holiday surcharge is 15%
One account per table please

Snails, garlic, tomatoes, parsley, angel hair pasta
\$23.50

Duck tortellini, mushroom, orange balsamic glaze, braised leek,
Yorktown micro herbs
\$22.50/\$38.50

Secondi/Main Course

Seafood Fettuccine, Tasmanian fin-fish, black-lip mussels,
smoked salmon, calamari, clams, Australian tiger prawns, garlic,
chili, fettuccine – olive oil or napolitana
(gluten free pasta available)
\$41.50

Australian Tiger Prawns, apple juice, verjuice, chili, spring onions,
fettuccine
(gluten free pasta available)
\$23.50/\$41.50

Market Fish, zucchini, potato, radish, lemon butter (GF)
\$41.50

Slow Roasted Lamb, gnocchi, parmigiano
\$38.50

14 hour Braised Cape Grim Beef Cheek, creamy mash, aromatic
broth, Yorktown Organics micro salad
\$39.50

220g Mount Roland Eye Fillet, roasted rosemary chat potatoes,
beef jus, onion marmalade (GF)
\$48.50

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500g Cape Grim Rib Eye, roasted rosemary chat potatoes,
chargrilled broccolini, whiskey jus (GF)
\$68.00

Contorni/Vegetables & Salads

Broccolini, goats cheese, beetroot relish, roasted walnuts (GF)
\$15.50

Wilted spinach, cream, garlic oil, parmigiano (GF)
\$12.50

Yorktown Organics baby carrots, Kalmar House honey, butter
(GF)
\$10.50

Potatoes, garlic, parsley, rosemary (GF)
\$9.50

Rocket, Yorktown Organics rocket, pear, parmigiano, capers,
balsamic vinegar,
pickled Spanish onion, olive oil (GF)
\$15.50

Pea, roasted chili, baby spinach, goats cheese, olive oil lemon
dressing (GF)
\$15.50

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