



S P R I N G S P E C I A L S
L U N C H M E N U
\$ 6 0 P P

E N T R E E

Zucchini blossoms, Meredith goat's fetta, asparagus velouté

Shark bay Scallops, kimchi butter, furikake, Yarra Valley caviar

Loddon Valley Lamb ribs, buttermilk, fermented chilli,
chimichurri

M A I N

Green Pea risotto, courgettes, preserved lemon, mint, black garlic,
radish, pecorino

Otway Pork belly, jowl croquette, cipollini onion, savoy cabbage,
vermouth jus

Riverine (NSW) Striploin 220g, pommes anna, smoked onion jus

W I N E

NV Risky Business Prosecco, King Valley, VIC
2023 Saraja Vermentino, Sardinia, IT
2024 The Other Wine co Grenache, McLaren Vale, SA
2019 St Ignatius 'Contemplation' Malbec, Pyrenees, VIC



SPRING SPECIALS LUNCH MENU

Available Saturdays and Sundays from 12pm - 2pm
Enjoy your choice of entrée & main from our
Spring Specials set menu with a glass of selected wine - all
for just \$60 per person!



ENTREE

Zucchini blossoms, Meredith goat's fetta, asparagus velouté

Shark bay Scallops, kimchi butter, Yarra Valley caviar

Loddon Valley Lamb ribs, buttermilk, fermented chilli,
chimichurri

MAIN

Heirloom beetroot risotto, stracciatella, pecorino, sage, walnuts

Aquna Murray Cod, tomato consommé, broad beans, fennel cream

Riverine striploin MB3+, potato pave, burnt onion jus