



- ENTRÉE -

French Onion Soup

Gruyère croutons
\$20

Smoked Baby Beetroot Salad

Mascarpone & tarragon
GF NF
\$22

PoV Caesar Salad

Anchovy fillets, crispy bacon, croutons,
poached egg & parmesan cheese
\$20

Zucchini, Carrot & Corn Fritters

Poached egg, avocado & coriander salsa
GF NF
\$22

Tomato, Pesto & Olive Tart

Butter puff pastry with pesto,
plum tomatoes & olives
V NF
\$24

Twice Baked Goat Cheese & Chive Soufflé

Crunchy fennel salad & Arrabiata bisque
NF
\$25

Spinach & Pearl Barley Risotto

Parmesan cheese & micro herbs
V
\$23

- SIDES -

Freshly Baked Focaccia

VE DF
\$10

Green Oak Leaf Salad

House vinaigrette
VE DF GF
\$12

Grilled Broccolini

Balsamic & crispy shallots
V DF GF
\$12

Oven Roasted Vegetables

V DF GF NF
\$12

Speakers Hand Cut Chips

V DF GF
\$12

- MAIN -

Roasted Spiced Cauliflower

Sweet potato, chickpeas,
coriander & fragrant rice
VE GF
\$36

Crispy Skin Fish

Portarlington mussel sauce
GF
\$40

Linguine Marinara

Seafood marinara & tomato sugo
NF
\$38

Roasted Chicken Breast

Potato gnocchi, courgette ribbons,
tomato & olive sauce
DF
\$36

Sous Vide Double-Cut Pork Chops

Celeriac remoulade, celery & apple salad
DF GF NF
\$40

Victorian Spring Lamb Casserole

Vegetables & fresh herbs
GF NF
\$38

Beef Rump

Crispy layered potato, blue cheese infused
beef & broccoli
GF NF
\$40

- DESSERT -

Crème Brûlée

Classic set vanilla custard &
caramelised sugar crust
GF NF
\$18

Vanilla Panna Cotta

Strawberries & grappa
GF NF
\$18

Raspberry Pavlova

Raspberry sorbet
GF NF
\$18

After Mint Chocolate Soufflé

White chocolate ice cream
NF
\$18

Cheese Board Selection & Crackers

\$20