



MENU

- ENTRÉE -

Chilled Smoked Salmon Soup

Dill, radish & cucumber

GF DF

\$20

Asparagus & Artichoke Pavé

Hollandaise sauce

V

\$22

Ricotta Salad

Kale, zucchini, mint, lemon & honey dressing

GF V

\$20

Crab Salad

Tomato & herb vinaigrette

GF DF

\$24

PoV Caesar Salad

Anchovy fillets, crispy bacon, croutons, poached egg & parmesan cheese

\$20

Mushroom & Truffle Risotto

Garlic, shallots, truffle oil & parmesan

GF V

\$24

- SIDES -

Freshly Baked Focaccia

V DF

\$10

Green Oak Leaf Salad

House vinaigrette

V GF DF

\$12

Grilled Broccolini

Balsamic & crispy shallots

V DF

\$12

Speakers Hand Cut Chips

V

\$12

Oven Roasted Vegetables

V DF

\$12

- MAIN -

Roasted Spiced Cauliflower

Sweet potato, chickpeas, coriander & fragrant rice

GF VE

\$30

Crispy Skin Fish

Portarlington mussel sauce

GF

\$40

Linguine Bolognese Ragout

Housemade pasta, slow cooked beef & pork sauce

\$32

Roasted Chicken Breast

Ricotta gnocchi, courgette ribbons, tomato & olive sauce

\$36

Confit Duck Leg

Jerusalem artichoke purée, poached quince, roasted garlic & red wine jus

GF

\$38

Victorian Spring Lamb Casserole

Vegetables & fresh herbs

\$36

Beef Rump

Potato, blue cheese, broccoli

GF

\$42

- DESSERT -

Warm Apple Charlotte Russe

Vanilla ice cream

NF

\$16

Caramelised Pineapple & Ginger Tart

NF

\$16

Passionfruit Soufflé

White chocolate ice-cream

NF

\$16

Chilled Chocolate Fondant

Raspberry sorbet & salted caramel sauce

GF VE NF

\$16

Regional cheese selection

Quince paste, lavosh & biscuits

V

\$18