



**- ENTRÉE -**

**Chilled Salmon Soup**

Dill, radish & cucumber

GF DF

\$20

**Smoked Baby Beetroot Salad**

Mascarpone & tarragon

GF NF

\$20

**Crab Salad**

Tomato & herb vinaigrette

GF DF

\$20

**PoV Caesar Salad**

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

\$20

**Chicken Liver Parfait**

Port wine jelly, toasted brioche batons  
& herbs

\$20

**Spinach & Pearl Barley Risotto**

Parmesan cheese & micro herbs

V

\$20

**- SIDES -**

**Freshly Baked Focaccia**

V DF

\$12

**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 NF GF

\$12

**- MAIN -**

**Roasted Spiced Cauliflower**

Sweet potato, chickpeas,  
coriander & fragrant rice

GF VE

\$50

**Crispy Skin Fish**

Portarlington mussel sauce

GF

\$50

**Linguine Bolognaise Ragout**

Homemade pasta,  
slow cooked beef & pork sauce

\$50

**Roasted Chicken Breast**

Ricotta gnocchi, courgette ribbons,  
tomato & olive sauce

\$50

**Pan-Seared Duck Breast**

Kale & cranberry relish

\$50

**Venison**

Roasted root vegetables & red wine sauce

DF GF

\$50

**Victorian Spring Lamb Casserole**

Vegetables & fresh herbs

\$50

**Beef Rump**

Potato, blue cheese, broccoli

GF

\$50

**- DESSERT -**

**Caramelised Pineapple & Ginger Tart**

NF

\$20

**Chocolate & Orange Christmas Pudding**

Vanilla ice cream & brandy anglaise sauce

DF GF NF V

\$20

**Raspberry Soufflé**

Raspberry sorbet

\$20

**Eton Mess**

Crunchy meringue, whipped cream &  
raspberry sauce

GF NF

\$20

**Regional Cheese Selection**

Quince paste, lavash & biscuits

V

\$20