



- ENTRÉE -

Smoked Baby Beetroot Salad

Mascarpone & tarragon

GF NF V

\$22

Crab Salad

Tomato & herb vinaigrette

DF GF NF

\$22

Dry Aged Beef Carpaccio

Pickled shallots & balsamic glaze

\$22

DF NF

Chicken Liver Parfait

Port wine jelly, toasted brioche batons &

herbs

\$22

NF

Spinach & Pearl Barley Risotto

Parmesan cheese & micro herbs

NF V

\$22

- MAIN -

Roasted Spiced Cauliflower

Sweet potato, chickpeas,
coriander & fragrant rice

DF GF NF VE

\$54

Crispy Skin Fish

Portarlington mussel sauce

GF NF

\$54

Roasted Chicken Breast

Ricotta gnocchi, courgette ribbons,
tomato & olive sauce

\$54

NF

Victorian Lamb Cutlet

Greek salad

\$54

GF NF

Beef Rump

Potato, blue cheese & broccoli

GF

\$54

- SIDES -

Freshly Baked Focaccia

DF NF VE

\$12

Green Oak Leaf Salad

House vinaigrette

DF GF NF VE

\$12

Grilled Broccolini

Balsamic & crispy shallots

DF GF NF VE

\$12

Speakers Hand Cut Chips

DF GF NF V

\$12

Oven Roasted Vegetables

DF NF GF VE

\$12

- DESSERT -

Caramelised Pineapple & Ginger Tart

NF V

\$20

Chocolate & Orange Christmas Pudding

Vanilla ice cream & brandy anglaise sauce

GF NF V

\$20

Peach Semifreddo

Fresh raspberries

\$20

GF NF V

Eton Mess

Crunchy meringue, whipped cream &
raspberry sauce

GF NF V

\$20

Regional Cheese Selection

Quince paste, lavosh & biscuits

NF V

\$20

DF | Dairy Free GF | Gluten Free NF | Nut Free V | Vegetarian VE | Vegan

We will always endeavor to cater for all dietary requirements. Please be aware that there is a risk that traces of allergens may be transferred during preparation.

Therefore, we are unable to guarantee that any item sold is completely free from all traces of allergens including shellfish, dairy, gluten and nuts.