

State of Grace

Grazing

Snack

FOCACCIA BREAD | 14
truffle butter | LDO, V, VGO

FRIES | 14.5
vinegar salt, aioli | LDO, LG, V, VGO

MARINATED MOUNT ZERO OLIVES | 14

MIXED NUTS | 15

PACIFIC OYSTER | 7
mignonette, lemon wedge | LD, LG, A

Share

CAULIFLOWER & MOZZARELLA CROQUETTES | 24
parmesan, aioli | V

CURED MEAT BOARD | 53 CHEF'S PICK
house pickles, foccacia, butter, lavosh | LDO, LGO

CRISPY HALLOUMI | 24
strawberries, mountain pepperberry, balsamic glaze | LG, V

SCALLOPS | 29
black garlic butter, cauliflower puree, herb crumb | LGO, I

KINGFISH CEVICHE | 28
chicory & tomato vierge, olive oil, lemon | LD, LG, A

PORK TERRINE | 28
dijon mustard, pickled onions, cornichons, bread | LGO

SALT & VINEGAR SQUID | 26
aioli, lemon | LD, LG, A

LAMB CUTLETS | 30
nduja butter, bronze fennel, guindilla | LG

FRENCH TOAST | 26
brie, honeycomb | LGO, V

Grill

200G EYE FILLET | 54 | LDO, LGO

250G PORTERHOUSE | 48 | LDO, LGO

300G SCOTCH FILLET | 60 | LDO, LGO

All steaks served with fries and your choice; peppercorn, herb butter or red wine jus

Mains

LAMB BACKSTRAP | 46
salsa verde, honey carrots, green peppercorns | LD, LG

HALF CHICKEN | 38
chard, lardons, jus | LDO, LG

MARKET FISH | 44
pan seared barramundi, brussel sprouts, radish, pine mushrooms, caper butter

DUCK BREAST | 39
spiced orange jus, seasonal vegetables | LD, LG

MUSHROOM RAVIOLI | 33
brown butter, mushroom jus, pecorino, shiso | V, VGO, LGO

SEAFOOD LINGUINE | 43
tiger prawns, mussels, red chilli, shallots, garlic | LDO, LGO, A

VEGETABLE PITHVIER | 31
swede puree, vegetable jus | V

WAGYU CHEESE BURGER | 33
200g wagyu patty, raclette, bacon, pickles, lettuce, fries | LDO, LGO, VO, VGO

BRAISED BEEF CHEEK | 43
mash, baby vegetables, herb crumb | LDO, LGO

Sides

BRUSSEL SPROUTS | 17
lardons, chestnut, parsley, pecorino | LDO, LG, VO, VGO

HONEY GLAZE CARROTS | 18
aleppo yoghurt, golden raisin dressing, curry leaf | LDO, LG, V, VGO

HOUSE SALAD | 16
mustard dressing | LD, LG, V, VG

MASH | LG, V | 14

SKIN ON FRIES | 14.5
aioli | LD, LG, V, VGO

Cheese & Dessert

CHEESE BOARD | One 16 | Two 30 | Three 44
choose from: shadows of blue // maffra cheddar // fromager d'affinois
Served with housemade lavosh & apple jam | V, LGO

DARK CHOCOLATE MOUSSE | 18
raspberry sorbet, raspberry gel, salted chocolate soil, gold leaf | LG, V

BREAD & BUTTER PUDDING | 20
creme fraiche ice cream, whisky anglaise, figs | LG, V

PASSIONFRUIT & COCONUT PARFAIT | 16 | LD, LG, V, VG

(LG) LOW GLUTEN (LD) LOW DAIRY (VG) VEGAN (V) VEGETARIAN (LGO) LOW GLUTEN OPTION
(LDO) LOW DAIRY OPTION (VO) VEGETARIAN OPTION (VGO) VEGAN OPTION (A) AUSTRALIAN SEAFOOD (I) IMPORTED SEAFOOD (M) MIXED SEAFOOD ORIGIN

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST.
EFTPOS (must insert card & select cheque or savings) is surcharge free. 15% public holiday surcharge applies.