



To Start

House made bread and Cobram Estate Olive Oil 'gratis'+
Add Pepe Saya Cultured Butter with Truffles **5**

White bean puree, lemon, crisped garlic, wood fire grilled
flat bread* **8**

Warm 'Tree Tops Plantation' olives*# **10**

Freshly shucked Oysters

Shallot dressing or spearmint, finger lime nam jim# **5 each**

Entrée

Ancient grains with tomato, cucumber and kale, tomato
kasundi and nasturtium and leaves* **18**

Rolled buffalo mozzarella with zucchini, eggplant, tahini
and preserved lemon, grilled flat bread+ **17**

Geoff's beef tartare, beetroot shoots and quail egg yolk,
buttered soldiers **23**

Steamed chicken salad with Vietnamese slaw, fragrant
herbs and nuoc cham dressing# **22**

Hiramasa kingfish sashimi with shaved fennel, edamame
and finger lime caviar# **23**

Wild mushroom agnolotti, Mountain Pecorino, Australian
truffles+ **35**

Wood-fire grilled scallops with roasted pork belly, tamarind
and palm sugar dressing, spearmint# **26**

Salumi and Charcuterie, our platter of artisan small goods,
& pickles **36**

Mains

Whole baby fish with three taste sauce, saffron and almond
rice# **38**

Vegan risotto with asparagus, pea and broad bean,
watercress & hazelnut pesto #* **32**

Red duck curry, crispy fried egg, sweet and sour sauce,
coconut rice **42**

Veal Schnitzel, sourdough crumbs, pan-fried, with Italian
slaw with Parmesan and lemon, mustard sauce **38**

Wood fired grill mains

Baby back ribs, wood fire grilled then coconut braised, pink
grapefruit and watercress salad with sumac **40**

Mixed grill; house sausage, lamb cutlet, pork belly and fillet
steak, tomato, olives and zucchini flower# **42**

Crispy skin Ocean Trout, hot smoked over coals, gingered
wombok, lettuce and guanciale **37**

300gm Grass Fed King Island Scotch Fillet# **40**

250g Grass Fed Tasmanian Wilderness Black Angus
Eye Fillet# **45**

*All steaks grilled over Red Gum; served with your choice of
red wine jus, Diane sauce or black pepper sauce and
French fries*

Sides

Rocket, pear and Parmesan salad+# **12**

French fries **8**

Green beans with freekeh, tahini, chervil and walnuts*# **11**

Roast pumpkin with chilli, yoghurt and coriander+# **12**

*Vegan
+Vegetarian
#Gluten Free