

To start

Ham and Pecorino croquettes 12

Warm olives & toasted bread 10

Entrée

Oyster John's Rock's from Wonboyn Wilderness Oysters Co Shallot dressing or spearmint, finger lime nam jim # 5 each

Green goddess salad, avocado, quinoa, organic shoots, leaves and sprouts, green vegetables, pine nuts, *# 20

Steamed Prawn & ginger dumplings, chilli, black bean sauce 22

Also available as a vegan option

Spicy beef tartare, nashi pear, soy, sesame, chilli and rocket, quail egg yolk # 25

Wood-fire grilled scallops with roasted pork belly, tamarind and palm sugar dressing, spearmint # 27

A shared Antipasto platter of salumi, seafood and wood fire grilled vegetables and cheeses **34** *Also available as a vegan option*

Mains

Lamaro's Fish and chips, beer battered Flathead, fat chips and mushy peas **28**

Fish soup, Petuna Ocean Trout, mussels and pipis, rouille, Melha toast **34**

Our own homemade pasta, check with you waiter for the daily special **24/32**

Red duck curry, crispy fried egg, sweet and sour sauce, coconut rice # **43**Also available as a vegetarian option

Veal Schnitzel, sourdough crumbs, pan-fried, with Italian slaw with Parmesan and lemon, mustard sauce **39**

Spring Bay mussels steamed with yellow curry sauce, coconut rice # 36

Wood fired grill mains

Vine ripened tomato, kipfler potatoes, baby leeks, zucchini and Romesco sauce *# 30

Hopkins River Black Angus Beef Burger, bacon, lettuce, tomato, onion, cheese, pickles, sauces & fries 25

300g Grass Fed King Island Scotch Fillet # 42

250g Grass Fed Hopkins River Black Angus Eye Fillet # 46

250g Black Angus Porterhouse # 44

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 #* 10

Fat chips #*12

Green peas, lettuce and Jamon #12

Desserts

Chocolate bread and butter pudding, white chocolate icecream 14

Brik pastry and Granny Smith apple turnover, vanilla icecream **14**

Mango, coconut and frozen yoghurt slice, toasted coconut meringue #15

Pavlova with strawberry and balsamic vinegar #15

Coffee Crème Caramel made with Dimattina Coffee #15

3 Cheeses, lavosh, quince paste & Beechworth walnuts 36

Sweet Treats

Rocky road with almonds, goji berries and cranberry # 4

*Vegan +Vegetarian #Gluten Free