

SMALLER PLATES

a selection of lighter dishes to share

Freshly Shucked St Helens Pacific Oysters Natural

half dozen 36 / full dozen 65

mignonette | ponzu

Charcuterie 38

terrine | parfait | rillettes | bresaola | house pickles | white bean dip | grissini

That's Amore Burrata 33

smoked beetroot & radicchio relish | aged balsamic | grilled focaccia (V)

Seafood Gratin 35

spanner crab | tiger prawns | lobster "bisque" | Gruyere | sweetcorn crackers

Chargrilled WA Octopus 29

chorizo braised in sweet peppers | potato "gems" | black garlic aioli (LG)

Coffee & Maple BBQ Pork Ribs 29

smoked potato puree | sprouts | candied pecans (LG, Nuts)

LARGER PLATES

Otway Ranges Pork Belly 'Porchetta' 45

poached winter fruits | salsa verde | horseradish mustard (LG)

Smoked & Herb Crusted Alpine Trout 48

celeriac & fennel remoulade | warm tartare sauce | charred lemon

Wood Roasted Organic Pumpkin 34

spiced grains & seeds | coconut yogurt dressing | tabbouleh (VE)

Garlic & Saltbush Crusted Lamb Shoulder / serves two 110

mint yoghurt | grain salad with ribberries & macadamia (LG, Nuts)

ALLERGEN STATEMENT

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.

LG* - Low Gluten | V - Vegetarian | VE - Vegan | Nuts - Contains nuts

*Low gluten identified dishes do not contain gluten products but may contain less than 0.02% as they are prepared in kitchens that also process gluten containing products.

GRASS 'N' GRAIN

Vintage Beef Co 'Galiciiana' MB3 Scotch Fillet (300g) 68

lemon | roasted garlic | green beans | your choice of sauce (select 1) (LG)

Cape Grim 'Ox' MB2 Porterhouse (300g) 66

lemon | roasted garlic | green beans | your choice of sauce (select 1) (LG)

STEAKS TO SHARE

a selection of larger dishes to share

Chateaubriand for Two (600g) 130

Collinson & Co Pure Black Angus | lemon | garlic | green beans | your choice of sauce (select 2) (LG)

Bass Strait Pure Beef Grassfed Tomahawk (1.2kg) 180

cooked to medium rare | lemon | garlic | green beans | your choice of sauce (select 2) (LG)

SAUCE

please select from the following

Red wine jus (LG) | Porcini mushroom sauce (LG)

Green peppercorn jus (LG) | Classic béarnaise (LG)

CONDIMENTS

served to the table

House mustard | Chimichurri | Horseradish

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SIDES

Salad 13

baby gem lettuce | pickled red onions | radishes | smoked buttermilk dressing

Hot Chips 13

truffle salt | burnt lemon aioli

JSG Slaw 13

red cabbage | carrot | apple | grilled citrus dressing (LG)

Chargrilled Winter Greens 13

garlic | chilli | pecorino (LG)

DESSERT & CHEESE

also available at half time

Bourbon Mousse 19

smoked almond praline | Breton biscuit | whisky gelato (Nuts)

Torched Sabayon 19

milk chocolate gelato | macerated fruits (LG)

Victorian Cheeses 24

Tarago River Shadows of blue | Maffra cheddar | L'Artisan le Rouge | whipped quince | fruit chutney | muscatels | lavosh & crackers (LG option)

HALF TIME

*served with Old Bay spiced fries
and aioli*

House Smoked Beef Brisket 18

JSG BBQ sauce | red cabbage slaw (2p)

TFC - Tony's Fried Chicken 18

Korean fried chicken pieces | kimchi mayo | pickled radish

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CHAMPAGNE & SPARKLING

MCC Sparkling, Vic 12 / 56

Dal Zotto Pucino Prosecco, King Valley, Vic 14 / 65

Croser NV, Adelaide Hills, SA - / 78

Georg Jensen, Heemskerk, Tas - / 96

G. H. Mumm, Remis, France 25 / 125

RIESLING

Alkoomi Riesling, Frankland River, WA 12 / 62

Seppelt Grampians Riesling, Grampians, Vic 14 / 70

PINOT GRIGIO/GRIS

Tahbilk Pinot Gris, Nagambie, Vic 13 / 65

T'Gallant 'Grace' Pinot Grigio, Mornington Peninsula, Vic - / 68

CHARDONNAY

Yering Station Elevations Chardonnay, Yarra Valley, Vic 12.5 / 63

Devils Lair Dance with the Devil Chardonnay, Margaret River, WA 15 / 75

Coldstream Hills Chardonnay, Yarra Valley, Vic - / 84

Mountadam 550 Chardonnay, Eden Valley, SA - / 85

Penfolds Cellar Reserve Chardonnay, Northern Tasmania 22 / 105

SAUVIGNON BLANC

MCC Sauvignon Blanc, Vic 11.5 / 54

Dog Point Vineyard Section 94, Marlborough, NZ 15 / 75

Nautilus Sauvignon Blanc, Marlborough, NZ 15 / 75

Coldstream Hills Sauvignon Blanc, Yarra Valley, Vic - / 80

WHITE VARIETAL

Saltram Winemakers Selection Fiano, Barossa Valley, SA - / 65

ROSÉ

St Hubert's The Stag Rosé, Yarra Valley, Vic 12 / 60

PINOT NOIR

Wolf Blass Makers Project Pinot Noir, SA 13 / 65

Red Claw Pinot Noir, Mornington Peninsula, Vic 19 / 95

Coldstream Hills Pinot Noir, Yarra Valley, Vic - / 84

Giant Steps Yarra Valley Vineyard Pinot Noir, Yarra Valley, Vic - / 100

CABERNET SAUVIGNON

Wynns The Gables Cabernet Sauvignon, Coonawarra, SA 13 / 65

Redman Cabernet Sauvignon, Coonawarra, SA - / 85

Penfolds Max Cabernet Sauvignon, Multiregional, SA - / 85

Penfolds Cellar Reserve Cabernet Sauvignon, McLaren Vale, SA 22 / 105

SHIRAZ

MCC Shiraz, Vic 12 / 56

Wolf Blass Grey Label Shiraz, McLaren Vale, SA 13 / 65

Paulett Polish Hill River Shiraz, Clare Valley, SA 15 / 75

Heathcote Estate Single Vineyard Shiraz, Heathcote, Vic - / 125

Penfolds Bin 28 Shiraz, Barossa Valley, SA 22 / 105

RED VARIETAL

Dal Zotto Sangiovese Cabernet, King Valley, Vic 12 / 60

Rockford 'Rod & Spur' Shiraz Cabernet, Barossa Valley, SA 28 / 140

DESSERT WINE

Henschke Noble Rot Semillon, Eden Valley, SA - / 70

BEER ON TAP

Carlton Draught 10.5

Balter XPA 12.5

Goat 12.5

Asahi 14.5

BOTTLED BEER & CIDER

Great Northern (Mid) 10.5

Pirate Life 0.5 8

Two Bays (Gluten Free) 12

Somersby Apple Cider 12

SPIRITS

Vodka 9.5

Hendricks 12

Gin 9.5

Wild Turkey 12

Bourbon 9.5

JW Black Label 12

Scotch 9.5

Chivas 12

Brandy 9.5

Captian Morgan Rum 12

Bacardi 9.5

Talisker 14

Canadian Club 12

Macallan 14

Grey Goose 12

Lagavulin 14

PREMIUM WINE

Penfolds Bin 311 Henty Chardonnay, Multiregional, SA - / 100

A multiregional, cool-climate regions and each year the fruit selection is made to reflect the Bin 311 style. Fruit sourcing for 2017 has come from Adelaide Hills, Tasmania and Tumbarumba. Bin 311 Chardonnay truly reflects the winemakers mantra 'we always go where the fruit grows best and where it best suits style'. The style typically exhibits a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned and new (25%) oak.

Penfolds Bin 389, Multiregional, Australia 40 / 190

Bin 389 was often referred to as 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. First made in 1960 by the legendary Max Schubert, this was the wine that helped forge Penfolds reputation with red wine drinkers by combining the structure of cabernet sauvignon with the richness of shiraz. Exemplifying the judicious balance of fruit and oak, Bin 389 highlights the generous mid-palate Penfolds is known for.

Penfolds St. Henri, Multiregional, SA - / 190

St Henri is a time-honoured and alternative expression of shiraz, and an intriguing counterpoint to Grange. Released for the first time by Penfolds in the early 1950s, Deep inky blood-red colour.

Spice, savoury and herbaceous on the nose, while the palate shows juicy fruit characters of plum, fig and rhubarb compliments by mouth-watering, finely etched tannins.

Penfolds RWT, Barossa Valley, SA - / 285

RWT Barossa Valley Shiraz presents an admirable alternative to the multi-regional sourcing and American oak maturation that are hallmarks of Grange, expressing instead, single region Barossa Valley shiraz matured only in French oak. The initials RWT stand for 'Red Winemaking Trial'. It has impenetrable purplish colour and a seductive nose of crushed black fruits, jam, spice, mocha and toasted cedar. Everything is seamlessly woven together into a palate of extraordinary depth and richness, velvety flow, solid backbone and super-long finish. A magnificent wine that should develop superbly over many years.

PREMIUM WINE

Penfolds Bin 20A, Adelaide Hills, SA - / 285

Penfolds Reserve Bin 20A is a cool-climate Chardonnay made from fruit sourced in the Adelaide Hills. The Reserve Bin A Chardonnay tends to spend more time on the palate than it does in the glass. This is a Chardonnay that makes its presence felt. Rich in complexity, yet gloriously refreshing thanks to that fresh-struck match and mineral line. It has levity, it has length, it will keep us interested for many years to come.

Penfolds Grange, Multiregional, SA - / 1150

The original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Grange is arguably Australia's most celebrated wine and is officially listed as a Heritage Icon of South Australia. Crafted utilising fully-ripe, intensely-flavoured and structured shiraz grapes, the result is a unique Australian style that is now recognised as one of the most consistent of the world's great wines. With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between shiraz and the soils and climates of South Australia.

Cullen "Madeline" Cabernet Sauvignon, Margaret River, WA - / 230

The 2020 Diana Madeline vintage was hot and dry. For the old block cabernet sauvignon vines these drought like conditions resulted in the vines producing small berries, and hence the vines were low yielding, with bunch numbers average, but with low berry weight. This produced a wine of elegance, balance and perfume... effortless.

Henschke Mount Edelstone, Barossa Valley, SA - / 295

Deep crimson with violet hues. Fragrant, spicy aromas of black pepper, sage, bay leaf and anise are interwoven with vibrant Satsuma plum, blackberry and blueberry, and gentle tarragon and cedar notes. The palate is complex and textured with rich and concentrated flavours of mulberry, blackberry and Satsuma plum, layered with sage, black pepper and star anise. The finish is beautifully balanced, with long, velvety tannins and excellent depth.