

## 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

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

### Smoked That's Amore Burrata 33

heirloom tomatoes | green gazpacho dressing | fried bread(V)

### Tiger Prawn & Spanner Crab Salad 29

spiced crab 'cocktail' dressing | baby gem lettuce | pickled radishes (LG)

### Char Grilled Australian Octopus 29

'Nduja sausage | Warrigal green 'salsa verde' | almond agrodolce  
lemon (LG)

### BBQ Gippsland Lamb Ribs 32

Davidson plum glaze | river mint labneh | fried saltbush | garlic & shallots

## LARGER PLATES

### Roasted Otway Ranges Pork Belly 45

BBQ Southern calamari | green garlic | pickled radicchio | charcuterie  
sauce

### Roasted Infinity Blue Barramundi 48

Skull Island king prawn | sweetcorn puree | 'Nduja butter sauce

### BBQ Cauliflower 'Steak' 36

cauliflower & black garlic skordalia | red miso butter sauce | furikake (V)

### BBQ Roaring Forties Lamb \$110

Slow cooked shoulder & Davidson plum glazed lamb fillet skewers  
grain salad with charred greens | macadamias & ribberies (serves up to 2)

## GRASS 'N' GRAIN (LG)

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

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

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

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

## STEAKS TO SHARE (LG)

*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)

### Bass Strait Pure Beef Grassfed Tomahawk (1.2kg) 180

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

## SAUCE (LG)

*please select from the following*

Red wine jus | Porcini mushroom sauce

Green peppercorn jus | Classic béarnaise

## CONDIMENTS

*served to the table*

House mustard | Chimichurri | Horseradish

## 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.

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## SIDES

### Salad 13

baby gem lettuce | pickled red onions | radishes | smoked buttermilk dressing (LG)

### Hot Chips 13

truffle salt | burnt lemon aioli

### JSG Slaw 13

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

### Summer Peas & Sugar Snaps 13

crisp pancetta | BBQ cos lettuce | tarragon butter

## SOMETHING SWEET

*also available at Innings break*

### Rum Baba 19

coconut sorbet | meringue | finger lime sherbet | flamed pineapple

### Summer Berry Pavlova 19

Passionfruit curd | lemon verbena crème | fresh Yarra Valley berries | sunrise lime

### Victorian Cheeses 24

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

## INNINGS BREAK

### Tea Break 20

traditional patties pies (2) | smoked tomato sauce  
pork & fennel sausage roll (1) | apple chutney  
buttermilk scone (1) | chantilly cream | blackberry jam  
chicken & tarragon point sandwiches (2)

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## CHAMPAGNE & SPARKLING

MCC Sparkling, Vic 13 / 59

Cavaliere d'Oro Prosecco, Veneto, Italy 14 / 65

Croser NV, Adelaide Hills, SA - / 78

Georg Jensen, Heemskerk, Tas - / 96

G. H. Mumm, Reims, France 27.5 / 130

## RIESLING

Seppelt Grampians Riesling, Grampians, Vic 14 / 70

## PINOT GRIGIO/GRIS

Tahbilk Pinot Gris, Nagambie, Vic 14.5 / 65

T'Gallant 'Grace' Pinot Grigio, Mornington Peninsula, Vic 14 / 62

## 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 12.5 / 58

821 South Sauvignon Blanc, Marlborough, NZ 12.5 / 60

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 13 / 59

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

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 11.5

Balter XPA 13.5

Goat 13

Asahi 15.5

## BOTTLED BEER & CIDER

Great Northern (Mid) 10.5

Pirate Life 0.5 8

Two Bays (Gluten Free) 12

Somersby Apple Cider 12

## SPIRITS

Vodka 12

Jack Daniels 14

Gin 12

1853 Gin 14

Bourbon 12

JW Black Label 14

Scotch 12

Chivas Regal 14

Brandy 12

Talisker 16

Bacardi 12

Macallan 16

Canadian Club 14

Lagavulin 16

Grey Goose 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.



# BBL Menu

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### Smoked That's Amore Burrata 33

heirloom tomatoes | green gazpacho dressing | fried bread (V)

### Dressed Fraser Isle Spanner Crab 29

smoked yoghurt dressing | pickled heirloom radishes | toasted buckwheat crumpets

### BBQ Gippsland Lamb Ribs 32

Davidson plum glazed | river mint labneh fried saltbush | garlic & shallots

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### Roasted Infinity Blue Barramundi 48

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