

ENTRÉE

Buttermilk fried Port Phillip Bay calamari 30

pickled vegetables, XO-chilli sauce,  
whipped cod roe mayonnaise

Smoked Macedon Ranges duck breast salad 29

yellow peaches, golden beetroots, hazelnut  
saffron braised witlof , duck parfait ‘cigar’

Coffee rubbed & smoked Otway Ranges pork belly 29

pickled kohlrabi, spiced pork ‘crackling’,  
fermented leek sauce (LG)

Victorian heirloom tomatoes 28

Tempura zucchini blossom filled with mozzarella,  
black olive & shallot dressing (V)

MAIN

South Gippsland lamb 52

macadamia crusted rump, shoulder croquette, glazed ribs,  
confit fennel, crushed peas, anchovy & green olive salsa

Lakes Entrance King George whiting 53

baked with scallop mousseline, toasted barley,  
asparagus, native lime & ‘caviar’ butter sauce

Leatherwood honey glazed Hazeldene’s chicken breast 44

pressed chicken & leek terrine  
sweetcorn puree, baby turnips, wattleseed jus

Char grilled Bass Strait Reserve (MB3) beef fillet (200g) 58

salsa verde, smoked onions, pithivier  
Bordelaise sauce, puffed tendons

Roasted Hispi cabbage 36

spinach, green garlic & barley ‘risotto’  
red miso butter sauce, furikake (V)

Allergen Statement

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## SIDES

### Salad leaves 12

seasonal greens, radicchio, shallots, fennel, fresh herbs, blood orange dressing (V)

### Hot Chips 12

truffle aioli (V)

### Steamed Summer greens 12

herb & preserved lemon butter (V)

## DESSERT & CHEESE

### Valrhona chocolate creme brulee 19

fresh Yarra Valley raspberries, raspberry sorbet

### Summer stone fruit trifle 19

poached yellow peaches, vanilla sponge, lemon verbena crème, blood plum jelly, apricot gelato

### Victorian Cheese 24

Tarago River Shadows of Blue, Maffra Cheddar, L'Artisan Le Rouge, whipped quince, lavosh & crackers (LG on request)

## INNINGS BREAK

### Tea Break 20

traditional patties pies (2), smoked tomato relish, 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  
Yarrabank Cuvee Sparkling, Yarra Valley, Vic - / 85  
Croser NV, Adelaide Hills, SA - / 100  
G.H. Mumm, Reims, France 27.5 / 130

## WHITE WINE

### Riesling

Leo Buring Dry Riesling, Clare Valley, SA 12.5 / 60  
Alkoomi Riesling, Frankland River, WA 12.5 / 60

### Pinot Grigio/Gris

Tahbilk Pinot Gris, Nagambie, Vic 13 / 65  
T'Gallant 'Grace' Pinot Grigio, Mornington Peninsula, Vic 14 / 70

### Sauvignon Blanc

MCC Sauvignon Blanc, Vic 12.5 / 58  
821 South Sauvignon Blanc, Marlborough, NZ 12.5 / 60

### Chardonnay

Yering Station Estate Chardonnay, Yarra Valley, Vic 12.5 / 63  
Devils Lair 'Dance with the Devil', Margaret River, WA 15 / 75  
Stonier Chardonnay, Mornington Peninsula, Vic 19 / 95  
Coldstream Hills Chardonnay, Yarra Valley, Vic - / 84  
Penfolds Cellar Reserve Chardonnay, Northern Tasmania 22 / 105

### Rosé

Penfolds Max's Rosé, Adelaide Hills, SA 15 / 75

## RED WINE

### Pinot Noir

Wolf Blass Makers Project Pinot Noir, SA 13 / 65

Rising Pinot Noir, Yarra Valley, Vic 15 / 75

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

Coldstream Hills Pinot Noir, Yarra Valley, Vic - / 85

Giant Steps Pinot Noir, Yarra Valley, Vic - / 110

### Cabernet Sauvignon

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

Redman Cabernet Sauvignon, Coonawarra, SA 17 / 85

Coldstream Reserve Cabernet Sauvignon, Yarra Valley, Vic - / 95

### Shiraz

MCC Shiraz, Vic 13 / 59

Sanguine Estate Progeny Shiraz, Heathcote, Vic 15 / 70

Wolf Blass Grey Label Shiraz, McLaren Vale, SA - / 95

Heathcote Estate Single Vineyard Shiraz, Vic - / 125

### Other Varietal

Dal Zotto Sangiovese, King Valley, Vic 12 / 60

St Hubert's The Stag Tempranillo, Yarra Valley, Vic 12 / 85

## DESSERT WINE

Henschke Noble Rot Semillon, Eden Valley, SA 15 / 70

## BEER

### Bottled Beer & Cider

Great Northern (Mid) 11.5

Pirate Life 0.5 8.5

Two Bays (Gluten Free) 13.5

Somersby Apple Cider 12.5

### Tap Beer

Carlton Draught 11.5

Balter XPA 13.5

Goat 13

Asahi 15.5

## SPIRITS

Traditional 12

Premium 14-16

## **PREMIUM WINE**

### **Penfolds Bin 311 Henty Chardonnay, Multiregional, Australia - / 100**

A multi-regional, cool-climate regions and each year the fruit selection is made to reflect the Bin 311 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.

### **Penfold St. Henri, Multiregional, SA - / 190**

Deep inky blood-red colour. Spice, savory 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**

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.

### **Penfolds Grange, Mutiregional, SA - / 1150**

The original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, 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 Savignon, 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 & 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.

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whipped cod roe mayonnaise

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black olive & shallot dressing

## MAIN

### Lakes Entrance King George whiting 53

baked with scallop mousseline, toasted barley, asparagus  
native lime & 'caviar' butter sauce

### Leatherwood honey glazed Hazeldene's chicken breast 44

pressed chicken & leek terrine, sweetcorn puree,  
baby turnips, wattleseed jus

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salsa verde, smoked onions, pithivier, Bordelaise sauce, puffed tendons

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spinach, green garlic & barley 'risotto', red miso butter sauce,  
furikake (V)

## SIDES

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blood orange dressing (V)

### Hot Chips 12

truffle aioli (V)

## DESSERT & CHEESE

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blood plum jelly, apricot gelato

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Rouge, whipped quince, lavosh & crackers (LG on request)

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