

Lunch Menu

Small plates

Chips, Murray River rosemary salt flakes, aioli	7.5
Crumbed Queen olives + wild Australian olives, ciabatta, aioli	12
Tempura prawns, slaw, Malaysian chilli mayo	18
Pork + ginger wontons, street chilli sauce	15
Smoked chicken + shallot Thai rolls, Asian bbq sauce	17
Crispy pork bao, street chilli, stone fruit, spicy tamarind sauce	15
Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce	18

Larger Plates

Spaghetti, salmon, calamari, clams, chilli, garlic	22
Orecchiette pasta, house smoked chicken, peas, green sauce, Comté	22
Gnocchi, cep cream, peas, pickled cauliflower, Grana Padano	18 29
Bento- Smoked chicken + shallot Thai rolls, Tempura prawns with slaw, Crispy pork bao, Sichuan calamari on Malaysian chilli sauce	24
Smoked salmon salad- elk, heirloom baby beets + tomatoes, walnuts, Gippsland Blue, basil, red wine + shallot vinaigrette	20
Herb panko chicken, chips, salad of cos, compressed apple, lemon dressing	25
Local reef fish + chips, tossed salad – <i>grilled or battered</i>	22 33
Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, street chili mayo, chips	22
Cape Grim rump, baby cos salad, chips, jus	33
MSA eye fillet served with, ham hock kataifi, eggplant + mustard cream, pickled shallot	38

Dessert

Affogato- house-made vanilla bean ice cream, almond biscotti, espresso, Baileys	12.5
Banana brulee, sesame praline, salted caramel ice cream	13
American chocolate brownie, chocolate panna cotta, chocolate butter cream chocolate ice cream	14

Luncheon Special Menu- 1 course \$25, 2 course \$33, 3 course \$39.5
Includes one of the following- glass of selected beer or wine- see your waiter,
or 1lt San Pellegrino Mineral Water

Entrée

- Pork + ginger wontons, street chilli sauce
- Salt flake + Sichuan pepper dusted calamari on Malaysian chilli sauce
- Crumbed Queen olives + wild Australian olives, ciabatta, aioli

Main

- Asparagus, goats cheese + caramelized onion tartlet with seasonal salad
- Spaghetti, salmon, calamari, clams, chilli, garlic
- Herb panko chicken, chips, salad of cos, compressed apple, lemon dressing
- Steak sandwich, bacon, cos, sherry glazed onion, Swiss cheese, street chili mayo, chips

Dessert

- Banana brulee, sesame praline, salted caramel ice cream
- Affogato- house-made vanilla bean ice cream, almond biscotti, espresso, Baileys

Thank you for dining with us today

Handling fee of 1.1% applies to all card transactions; 10% Public Holiday surcharge

