

SNACKS

- Sourdough focaccia, taramasalata 6
- Local prawn toast, ginger, spring onion, sesame 2 *per serve* 14
- Merimbula oyster, mignonette 2 *per serve* 9
- Australian salmon croquettes, black garlic 2 *per serve* 9

STARTERS

- Greens & grains, lemon, goats curd, almonds 16
- Bluefin Tuna and cured salmon tartare, macadamia, nasturtium 18
- Cumin roasted cauliflower, caramelised yoghurt, pomegranate, pine nut 14
- Mornington mussels, black garlic, croutons, parsley 15
- King brown mushroom, celeriac, black truffle, hazelnut 16

MAINS

- Fish and chips, seasonal local fish, sourdough batter, tartare, lemon 34
- Lightly grilled King George Whiting fillets, celeriac, warrigal green, mussels, leek 34
- Woodfired marble score 4+ grass fed sirloin, jerusalem artichoke, wild coast honey Jus 45
- Arrow Squid spaghetti, chilli, garlic, cherry tomato, parsley 35
- Tuscan seafood soup, mussels, calamari, fish, tomato, chilli, fregola, parsley 45
- 1kg Gippsland rib eye, jerusalem artichoke, wild coast honey Jus 110 (2-3ppl to share)

SIDES

- Cos salad, radish, mustard vinaigrette 8
- Scorched broccoli, garlic, lemon 13
- Roasted kipfler potatoes, sea salt, rosemary 12
- Sourdough battered onion rings 8
- Crinkle cut chips, herb salt 10

DESSERTS

- Honeycomb parfait, Wild Coast honey, pistachios 15
- Tiramisu, Sol Roaster's coffee, Wyanga Park Muscat 15
- Chocolate and rosemary tart, dulce de leche cream 15
- Selection of local cheese 25

CHEF'S SELECTION MENU

\$65 with dessert \$75

With matched local wines or beers

\$95 with dessert \$110

SNACKS

Sourdough focaccia, taramasalata

Merimbula oyster, mignonette

Australian salmon croquettes, black garlic

Wine Selection 2019 Bellvale Pinot Grigio, Central Gippsland, VIC

Beer Selection Sailors Grave 'Down She Gose' Orbst, VIC

STARTERS

Wood fired octopus, chorizo, white bean, eggplant, nasturtium

Bluefin Tuna and cured salmon tartare, macadamia

Wine Selection 2018 Lightfoot and Sons Myrtle Point Vineyard Pinot Noir, East Gippsland, Vic

Beer Selection Sailors Grave 'Drowned Man' IPA, Orbst, VIC

MAIN

Lightly Grilled King George Whiting fillets, mussels, celeriac puree, warrigal greens

Cumin roasted cauliflower, caramelised yoghurt, pomegranate

Greens & grains, lemon, goats curd, almonds

Wine Selection Tambo Estate Chardonnay, Tambo Upper VIC

Beer Selection Sailor's Grave Lemon Meringue Creme Sour, Orbst, VIC

DESSERTS

Honeycomb parfait, wild coast honey, pistachios

Dark Chocolate & Rosemary Salted Chocolate Tart

Sol Roasters Coffee and Wyanga Park Muscat Tiramisu

Wine Selection Wyanga Park Frozen Muscat, Lakes Entrance, VIC

| <i>Wine list</i> | glass / bottle |
|--|----------------|
| SPARKLING & CHAMPAGNE | |
| Wyanga Park Prosecco, <i>Lakes Entrance, Vic</i> | 11 / 40 |
| Jansz Premium Cuveé, <i>Tasmania</i> | 13 / 62 |
| Pol Roger Brut Champagne NV, <i>France</i> | 160 |
| WHITE | |
| 2018 Gapsted Valley Moscato, <i>Vic</i> | 10 / 36 |
| 2018 Bellvale Pinot Grigio, <i>Gippsland, Vic</i> | 12 / 46 |
| 2018 Tambo Estate Chardonnay, <i>Gippsland, Vic</i> | 13 / 52 |
| 2019 Mahi Sauvignon Blanc, <i>Marlborough, NZ</i> | 13 / 52 |
| 2020 Shaw & Smith Sauvignon Blanc, <i>Balhannah, SA</i> | 60 |
| 2019 Mesh Riesling, <i>Eden Valley, SA</i> | 66 |
| 2019 Domaine William Fèvre Petit Chablis, <i>France</i> | 82 |
| 2017 Levantine Hill Chardonnay, <i>Yarra Valley, Vic</i> | 120 |
| 2019 Tolpuddle Chardonnay, <i>Coal River Valley, Tasmania</i> | 155 |
| ROSÉ | |
| 2020 Lightfoot and Sons Rosé, <i>Gippsland, Vic</i> | 11 / 42 |
| RED | |
| 2018 Lightfoot and Sons Myrtle Point Vineyard Pinot Noir, <i>East Gippsland, Vic</i> | 13 / 52 |
| 2019 Kennedy Vineyard Henrietta Shiraz, <i>Heathcote, Vic</i> | 12 / 46 |
| 2018 Fox Creek Merlot, <i>McLaren Vale, SA</i> | 12 / 46 |
| 2018 Dandelion Pride of the Fleurieu Cabernet Sauvignon, <i>Fleurieu Peninsula, SA</i> | 13 / 54 |
| 2018 Narkoojee Cabernet Sauvignon, <i>Gippsland, Vic</i> | 70 |
| 2018 Tarra Warra Estate Pinot Noir, <i>Yarra Valley, Vic</i> | 70 |
| 2018 Bass Phillip Pinot Noir 'Crown Prince', <i>South Gippsland, Vic</i> | 150 |

COCKTAILS

Espresso Martini 19
Vodka, Kahlua, Espresso

Bees Knees 18
Gin, Honey, Lemon, Orange

Penicillin 19
Scotch, Laphroaig 10 Year, Lemon, Honey, Ginger

SHORTS

Apple Pie 10
Captain Morgans, Apple Syrup, Sparkling Apple Juice

Hot Buttered Rum 10
Captain Morgans, Spiced Butter

Orange Crush 11
Vanilla Vodka, Triple Sec, Orange, Soda

BEER

Sailor's Grave Sou' East Draught 10

Sailor's Grave Down She Gosè 10

Sailor's Grave Drowned Man IPA 10

Sailor's Grave Lemon Meringue Cream Sour 11

Red Bluff Brewers Milk Stout 11

Corona 8

VB 8

Crown Lager 9

Great Northern 8

Alpine Cider Pink Lady - dry / sweet 10

COLD DRINKS

Cape Grim sparkling mineral water 330ml 6 750ml 9

Coke, Lemonade, Squash, Raspberry, Diet Coke 4

Lemon lime & bitters 5

Bundaberg ginger beer 5

Picnic Point sparkling apple juice 330ml 5

Noah's Juice - apple / orange / mango 6

HOT DRINKS

Coffee 4.5 - Espresso, Latte, Cappuccino, Flat White

Tea 4.5 - English Breakfast, Earl Grey, Peppermint, Chamomile, Lemongrass & Ginger, Green

Chai 5 - Vanilla, Spiced