

CHEF'S SELECTION MENU 70

80 with dessert

100 with matched beer or wine

115 with matched beer or wine and dessert

SNACKS

Sourdough focaccia, smoked butter

Merimbula oyster, mignonette

Bass Strait scallop, lemon, almond, radish

STARTERS

Wood fired octopus, XO, tomato, red vein sorrel

Smoked Mornington mussels, peas, broad beans, guanciale

Grilled asparagus, cured yolk, Maffra cheddar, black garlic, sea spinach

MAIN choice of -

Grilled King George Whiting fillets, potato, asparagus, sea parsley

Fish and chips, seasonal local fish, sourdough batter, tartare, lemon

Woodfired marble score 4+ grass fed sirloin, burnt carrot, radish

Served with -

Roasted cauliflower and truffle gratin, pangrattato

DESSERTS

Honeycomb parfait, Tambo Valley honey, pistachios

Tiramisu, Sol Roaster's coffee, Wyanga Park muscat

Mum's lemon curd tart, thyme, rhubarb

Wine Selection

2019 Bellvale Pinot Grigio, Central Gippsland, VIC

Beer Selection

Sailor's Grave 'Down She Gose,' Orbost, VIC

Wine Selection

2018 Lightfoot and Sons Myrtle Point Vineyard Pinot Noir, East Gippsland, VIC

Beer Selection

Sailor's Grave 'Drowned Man IPA,' Orbost, VIC

Wine Selection

*2018 Tambo Estate Chardonnay, Gippsland, VIC or
2019 Kennedy Vineyard Henrietta Shiraz, Heathcote, VIC*

Beer Selection

Sailor's Grave 'Sou East Draught,' Orbost, VIC

Wine Selection

Wyanga Park Frozen Muscat, Lakes Entrance, VIC

SNACKS

- Sourdough focaccia, whipped goats curd 2 per serve 6
Merimbula oysters, mignonette 2 per serve 9
Local prawn toast, ginger, spring onion, sesame 2 per serve 14
Smoked Australian salmon pate, lavoche, beetroot chutney 9

STARTERS

- Cumin roasted cauliflower, caramelised yoghurt, pomegranate, pine nut 14
King brown mushroom, celeriac, Riversdale black truffle, hazelnut 16
Wood fired octopus, chorizo, white bean, eggplant, nasturtium 18
Mornington mussels, black garlic, croutons, nduja, parsley 15
Bass Strait scallops, cauliflower, Riversdale black truffle, saltbush 21

MAINS

- Fish and chips, seasonal local fish, sourdough batter, tartare, lemon 34
Woodfired marble score 4+ grass fed sirloin, jerusalem artichoke, Tambo Valley honey Jus 45
Lightly grilled King George Whiting, celeriac, warrigal green, mussels, leek 34
Octopus Ragu risotto, tomato, chilli 34
1kg Gippsland rib eye, Jerusalem artichoke, Tambo Valley honey Jus 110 (2-3ppl to share)
Shaved Tambo Upper Riverdale Truffle 2 grams 10

SIDES

- Cos salad, radish, mustard vinaigrette 8
Greens & grains, lemon, goats curd, almonds 13
Fried kipfler potatoes, roast garlic, rosemary 12
Scorched broccoli, garlic, lemon 13
Sourdough battered onion rings 8
Crinkle cut chips, herb salt 10

DESSERTS

- Honeycomb parfait, Tambo Valley 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

COCKTAILS

Espresso Martini 19
Vodka, Kahlua, Espresso

Bees Knees 18
Gin, Honey, Lemon, Orange

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

SHORTS

GINger 10
Gin, Ginger, Rhubarb, Soda

Chilli Margarita 15
Tequila, Triple Sec, Lime, Jalapeno

Smoky Old Fashioned 16
Whisky, Bitters, Smoked Maple Syrup

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

Sailor's Grave Rites Smoked Porter 15

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 6

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



Scan for full
beverage list

Wine list

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
2021 Wyanga Field Blend, <i>Lakes Entrance, Vic</i>	50
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

2021 Lightfoot and Sons Rosé, <i>Gippsland, Vic</i>	11 / 42
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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
2020 Wyanga Cabernet Sauvignon, <i>Lakes Entrance, Vic</i>	14 / 56
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