



Entrees

Grilled Scallops, Heirloom Carrot, Walnut Tarator, Sorrel <i>Dappled 'Appellation' Chardonnay</i>	19
Trout Pate, Ancient Seed Crackers <i>Pizzini 'Lana' Pinot Grigio</i>	19
Brik Kebub: Slow Braised Lamb Cigar in Crispy Brik Pastry, Coriander Salsa, Yoghurt and Pomegranate <i>Longview 'Devil's Elbow' Cabernet Sauvignon</i>	21
Moroccan Spiced Quail, Jerusalem Artichokes, Sweet & Sour Quince Jus <i>Campbell's Limited Release Tempranillo</i>	21
Chermoula Crispy Eggplant, Harissa & Tomato Relish, Coconut Yoghurt Dressing <i>Dappled 'Appellation' Chardonnay</i>	17
Kibbeh: Spiced Zucchini & Corn Fritters, Beetroot Tahini, Cress <i>Mr Riggs 'The Gaffer' Shiraz</i>	19

Mains

Rare Duck Breast, Confit Duck Croquette, Za'atar Beetroot, Jus Gras <i>Scotchman's Hill Pinot Noir</i>	38
Grilled Dry Aged Rib Eye Steak, Whipped White Polenta, Braised Red Cabbage Preserve Lemon Butter <i>Campbell's 'Rutherglen' Durif</i>	39
Chermoula Marinated 52 dg Lamb Rump, Lebanese Cucumber, Baby Peas, Mint & Dill Salad, Almond & Orange Blossom Sauce <i>Port Phillip 'Balnarring' Pinot Noir</i>	38
Pork Belly, Falafel Crumbs, Roast Cauliflower <i>Serengale Merlot Cabernet</i>	37
Pan Fried Coral Trout, Saffron Broth, Diamond Clamms Pickled Fennel, Olive Salad <i>Pizzini 'Lana' Pinot Grigio</i>	37
Traditional Tagine of Seasonal Vegetables, Puy Lentils, Preserved Lemon, Pomegranate, Saffron, Egyptian Sourdough Flatbread, Goats Milk Tahini, Harissa Relish <i>Deep Woods 'Harmony' Rose</i>	36

Salads & Sides

Warm Quinoa Tabbouleh, Preserved Lemon, Charred Heirloom Cherry Tomatoes, Green herbs, fennel, Kale Chimi Churri, Goats Milk Yoghurt Dressing	18/28
Afghan Rice, Barberries, Golden Raisins, Crispy Onions, Coconut, Baharat Spiced Chickpeas, Green Labneh, Smoked Capsicum Sauce	18/28
Beetroots, Walnuts, Winter Greens, Coriander Dressing, Whipped Feta (v, gf, N)	10/18
Brocolinni, Toasted Almonds, Preserved Lemon Butter, Sumac (vg, gf, N)	9
Charred Heirloom Carrots, Tahini Dressing, Dukkah (vg, gf)	9

Desserts

Dates & Walnut Filo Cigar, Turkish Delight Sauce, Toasted Honey & Walnut Ice Cream, Pistachio Fairy Floss (v) <i>Campbells Topaque</i>	17
Saffron Crème Caramel, Pistachio Caramel Dukkah, Drunken Iranian Figs, Lemon Balm <i>Scotchman's Hill Late Harvest Riesling</i>	18
Warm Chocolate Torte, Orange & Cardamon Ice Cream, Raspberries, Rose <i>Campbells Muscat</i>	19
Local Cheeses, Apple, Mustard, Chutney, Lavosh & Oatcakes <i>Galway Pipe Grand Tawny Port</i> 19 for 1 person 29 for 2 people	
Sorbet or Ice Cream Trio – Ask for the daily selection <i>Espresso Martini</i>	16
Affogato (Espresso, vanilla ice cream, Frangelico)	17