

MENU - SUMMER 2020

### à la carte – Fixed price menu

Two courses - \$60 per person Three courses - \$75 per person

Please note, menu is an example only and is subject to changes and additions

#### **TO START**

Pea and Gorgonzola arancini (3)
Kellidie Bay oysters, mignonette dressing (3)
House smoked ocean trout rillettes
Chicken, pork and green olive terrine

### **TO FOLLOW**

Today's market fish, salsa verde, lemon and garlic crumb
Prawn open sandwich on rye, avocado, asparagus, garden lettuce
Confit duck leg, crushed potato, leek and savoy cabbage, cherries
'Steak frites' - 200g Black Angus porterhouse, Café de Paris butter, pomme frites
Slow roasted salt grass lamb shoulder, almonds, raisins, green olives and cauliflower purée
(shared for two)

SIDES (\$12 each)

Garden leaves, sherry vinaigrette
Sugar snap peas, almonds, currants, goats milk feta
Garlic roasted kipfler potatoes

# TO FINISH

Cheese of the day - Prom country 'Venus Blue' with quince and pear paste and crisp fruit bread

Bittersweet chocolate and hazelnut torte, garden rhubarb

# **BOOKING DETAILS, TERMS & CONDITIONS**

We will be open for lunch 7 days per week. Bookings are essential and will be available from 11.30am to 2pm. Menu available indoors and on the deck (weather permitting). Guests will be committed to one of the fixed price menu options, this can be decided upon on the day. A booking is for 1 hour and 50 minutes, in line with current regulations.

Group bookings are limited to tables of 6-8 guests inside. Please note guest numbers for dining indoors are still limited (by Victorian government) so please book as early in advance as possible to avoid disappointment. In the event you need to cancel or change your reservation we ask for a minimum 24 hours notice, however 48 – 72 hours is preferred and appreciated given guest number restrictions.

For outdoor dining, every effort has been made to cater for inclement weather should it arise, however all outdoor bookings will receive an update from us the day before to reconfirm forecast and make any required changes to the booking where necessary (and in the case of variable/unpredictable conditions, again on the morning of the booking itself). Market umbrellas and blankets will provide some flexibility for cooler conditions however this will be discussed with our team and at the guest's direction. Strong winds will inhibit the use of market umbrellas.