



BISTRO MENU

STARTERS

Cheesy Garlic Ciabatta (v) 16

Soup of the Day 12

Umami Glazed King Oyster Mushrooms 17
parsnip cream, toasted herb seeds,
celery leaves (ve, gfr, lf)

Roasted Cauliflower & Cheddar Cheese Soufflé 19
sweet corn piccalilli, sorrel leaves (v, gfr)

Peking Duck Wontons 22
wombok, fennel & spring onion salad,
sesame soy vinaigrette, hoisin gel (gfr, ef, df)

Seared Prawns 22
yuzu & lemon myrtle butter, matcha pea puree,
pickled sea herbs, wakame crumbs, shiso (gfr, ef, i)

SIDE DISHES

House salad 10
cherry tomatoes, cucumber, radish,
mixed salad leaves, dressing (ve, gfr)

Club Caesar Salad 10
cos lettuce, crispy bacon, parmesan,
soft boiled egg, croutons, anchovy dressing (gfr, p)

French Fries, aioli (ve, gfr) 10

Fried Broccolini 15
salsa verde (ve, gfr)

Sweet Corn Ribs 15
fermented chili & white miso glaze (ve, gfr)

MAINS

Crispy Pumpkin 25

charred corn–zucchini mix, nut crumble,
smoked paprika chilli oil (ve, gfr, lf, n)

Masala Roasted Cauliflower Risotto 26

pickled mustard seeds, crispy curry leaves,
coconut yoghurt (ve, gfr, lf)

Spiced Humpty Doo barramundi 41

macadamia nut romesco sauce, sea herbs (gfr, ef, df, n, a)

Ôra King Salmon Fillet 44

twice baked new potatoes, broccolini,
tarragon gribiche (gfr, df, i)

Butter Chicken Breast 35

mulligatawny velouté, cumin lentil and pilaf,
apple and coriander kachumber (gfr, ef)

Confit Duck 46

salade lyonnaise, pickled blackberries,
potatoes, egg & hazelnut vinaigrette (gfr, df, n)

Lemon Myrtle Lamb Loin 44

spanakorizo-style spinach rice,
feta cheese, mint and lemon balm (gfr, ef)

Beef Tenderloin 49

roast vegetables, garden peas,
creamy peppercorn sauce (gfr, ef)

CLUB CLASSICS

Wagyu Philly Burger 28

jalapeno, onion & capsicum, tasty cheese,
American mustard aioli, bbq sauce, fries

Fish & chips 29

battered hoki, fries, house salad, tartare (gfr, i)

Chicken Parmigiana 34

parmesan crumbed chicken breast, heritage ham,
tomato sauce, mozzarella cheese,
fries, house salad (gfr, p)

DESSERT

Green Matcha Ganache Tartlet 16

roasted strawberries, Chantilly cream (gfr)

Wattle Seed Chocolate Mousse 16

soft pavlova, cherry balsamic, macadamia nuts (v, gfr, n)

Warm Banana Bread 16

vanilla custard mousse, miso caramel,
black sesame crumbs (v, gfr)

Trio of Sorbets 16

chocolate, pistachio, raspberry (v, gfr, n)

Baked Orange and Olive Oil Cake 16

rose-scented strawberries, vanilla Chantilly (ve, gfr, lf)

Grand Mariner Affogato 16

chocolate, vanilla bean ice cream (gfr)

Victorian Cheese Selection 20

(Maffra cloth ashed cheddar, Milawa Cheese Co. blue,
L'Artisan Cheese - organic marcel)
dried fruit, fruit paste, crackers, lavosh (n)

(v) - vegetarian
(df) - dairy free

(ve) - vegan
(cf) - egg free

(gfr) - gluten free
(lf) - low fodmap

(p) - contains pork
(n) - contains nuts

Seafood Origins: (a) - Australian (i) - Imported (m) - Mixed

Every possible precaution will be taken to ensure that recipes do not contain allergens listed by ingredients. Please note that certain items may contain traces of allergic ingredients, as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nut products.

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