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## ENTRÉES

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<b>LIVE SEASONAL OYSTERS</b>	<b>MP</b>	<b>JERUSALEM ARTICHOKE VELOUTÉ</b>	<b>16</b>
Kilpatrick, natural or with granita		Toasted hazelnuts, nasturtium, pearl barley,	
<b>HOUSE CULTURED SOURDOUGH</b>	<b>14</b>	pickled apple	
Pickles, celeriac remoulade, wild local olives		<b>HIRAMASA KINGFISH CRUDO</b>	<b>18</b>
<b>CHARCUTERIE (to share)</b>	<b>32</b>	Nashi, kimchi, smoked cauliflower, Aleppo chilli	
Acorn fed 20 month prosciutto		<b>NOSE TO TAIL PORK TERRINE</b>	<b>15</b>
Grass fed bresaola		Mushroom ragu, hazelnut, pickled enoki, mustard	
Duck parfait, piccalilli		<b>LAKES ENTRANCE OCTOPUS</b>	<b>20</b>
<b>CABERNET BRAISED BEEF SHORT RIB</b>	<b>18</b>	Chimichurri, smoked kipflers, prosciutto crumb	
Salt baked celeriac, fermented cabbage			

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## MAINS

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<b>CHESTNUT GNOCCHI</b>	<b>25</b>	<b>GRILL</b>	
Chestnut puree, mustard greens, brown butter, manchego		<b>SCOTCH FILLET, 350G, 100 DAY GRAIN FED,</b>	<b>46</b>
<b>FREE RANGE HAZELDENE CHICKEN</b>	<b>34</b>	RIVERINE	
Quince, Boudin Blanc, confit parsnip, Madeira		<b>RUMP CAP, 300G, 110 DAY GRAIN FED,</b>	<b>29</b>
<b>HEIRLOOM EGGPLANT</b>	<b>25</b>	RIVERINE	
Harissa, roasted walnuts, basil oil		<b>STRIPLOIN, 300G, 120 DAY GRAIN FED,</b>	<b>33</b>
<b>MARKET FISH</b>	<b>MP</b>	GIPPSLAND	
Seasonal garnish		<b>EYE FILLET, 220G, 120 DAY GRAIN FED,</b>	<b>45</b>
<b>SLOW COOKED DRY AGED LAMB SHOULDER</b>	<b>36</b>	RIVERINE	
Bacon jam, leek ash, goat's curd, lamb neck pie		<b>WAGYU CUT SPECIAL</b>	<b>MP</b>
<b>HIGH COUNTRY PORK BELLY</b>	<b>32</b>	Served with triple-cooked fat chips and your choice of mushroom sauce, red wine jus, or churned stilton parsley butter	
Cauliflower, smoked almonds, pickled grapes, curry oil, chicory powder		<b>EXTRA SAUCE(S)</b>	<b>2</b>

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## CLASSICS

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## SIDES

<b>FISH &amp; CHIPS</b>	<b>30</b>	<b>CORELLA PEAR &amp; APPLE SALAD</b>	<b>12</b>
Pickled gherkin, tartare, lemon		Brussel sprouts, walnuts, molasses, cabernet vinegar	
<b>O'CONNELL'S BEEF &amp; GUINNESS PIE</b>	<b>30</b>	<b>WINTER SALAD</b>	<b>12</b>
Mushy peas, pomme purée, red wine jus		Beetroot, goats chèvre, pistachio, pea tendrils	
<b>ANGUS BEEF BURGER</b>	<b>23</b>	<b>TRIPLE-COOKED CHIPS</b>	<b>12</b>
Bacon jam, smoked tomato relish, cheddar, aioli		<b>SEASONAL GREENS</b>	<b>14</b>
<b>VEAL SCHNITZEL</b>	<b>30</b>		
Herb & parmesan crumb, slaw, chips			