

SMALL

- * Olives.8
- * House made pitta6
- * Fava bean hummus.6
- * South Coast appellation oysters. 4.5
- * Raw kingfish, macadamia, padron peppers, lime. 16

VEGETABLES

- * Burrata, preserved tomato, lime pickle 12
- Grilled nectarine, radish, mustard leaves, manchego 12
- * Organic leaves, Moroccan dressing 12
- Wood-roasted beetroots, cara cara orange, anise 14
- Baby cabbage, prawn butter, Moorish spiced nuts 14
- Heritage carrots, carrot top harissa, za'atar seeds. 16
- Peas, asparagus, preserved lemon, labneh 14
- Wood fired zucchini, feta, almond, ras el hanout 14
- 5 grain tabbouleh, parsley, mint, cucumber 12

(S)KEWERS + (F)LATBREADS

- Flinders Island lamb, fermented chilli (S) 16
- Tiger prawn, chermoula (S) 18
- Mixed peppers, haloumi (S) 14
- Lamb, smoked eggplant, hazelnut dukka (F) 18
- * Prawns, sesame, lemon, coriander (F) 18
- * Zucchini, blistered tomato, ashed goats cheese (F) 18

NON VEGETABLES

- Grilled baby snapper, zhoug. 39
- Wood-fired turmeric half chicken, pickled ginger 32
- BBQ 300g flat iron steak, salsa verde 34
- Western Plains pork scotch, spice rub, fennel 30

Moroccan tagine of Flinders Island lamb shoulder,
 prunes, sesame, tabbouleh, smoked yoghurt, flat breads
 For two 70

SWEETS

- Tunisian donuts, local honey, Tolmie Gold saffron ice cream. . . . 12
- Chocolate mousse, rosewater jellies, pistachio crackle 12
- Panna cotta, perfumed berries, rhubarb, hazelnut 12
- Vanilla cheesecake, burnt peach, ginger, almond 18
- * Cheese, spiced fruits, crackers. 15, 20, 25

→ Cant decide? Let it reign for \$50 pp
 * Denotes all day menu



WINE

Ruinart Brut Champagne, NV Reims 24
 Chandon Blanc de Blancs NV, Yarra Valley 12

Vinea Marson Grazia Pinot Bianco Malvasia Friuliano, 2012 Heathcote VIC. 13
 Jo Landron Muscadet sur Lie 'La Louvetrie', 2017 Sevre et Maine France 14
 Mitchelton 'Blackwood Park' Riesling, 2017 Nagambie VIC 10
 Jericho Fume Blanc, 2017 Adelaide Hills SA. 12
 Dormilona Blanco, 2015 Wallclif WA. 11
 Crothers Marsanne, 2014, Yarra Valley VIC. 13
 Cannibal Creek Chardonnay, 2017 Gippsland VIC. 15

Preece Grenache Rose 2018, Nagambie VIC 10

LongLine Albright Grenache, 2015 McLaren Vale SA 14
 Sauvion Chinon 'Les Roches Cachees', 2016 Loire France. 15
 Mitchelton Shiraz, 2016 Nagambie VIC 11
 Inkwel Shiraz Primitivo, 2016 McLaren Vale SA. 14
 Mount Trio Pinot Noir, 2016 Mount Barker WA. 13
 Vinea Marson Nebbiolo, 2012 Heathcote VIC. 16
 Koerner 'La Korse' Sangiovese Blend, 2018 Clare Valley SA. 12

Alasia Moscato d'Asti, Piedmont Italy 10
 Mitchelton Botrytis Riesling, 2017 Nagambie VIC 14
 Dalva Dry White Reserva Port, Douro Portugal. 11
 Diznoko Kesoi Szuret Furmint, 2016 Tokai Hungary 16



BEER

Carlton Draught Lager 10
 Cooper's Mid Ale Mid-Strength. 8.5
 Feral Hop Hog Pale Ale. 12
 Stone And Wood 11
 Hellfire Amber Ale. 11
 Kirin Apple Cider. 10



COCKTAILS

ONE 18
 Vodka, Lemon Juice, Ginger Syrup, Earl Grey Tea, Mint

TWO 18
 Vodka, Lime Juice, Lemongrass Syrup, Egg White, Lemon Bitter

THREE 18
 Tequila Blanco, St Germain, Aperol, Grapefruit Juice, Basil

FOUR 18
 Vodka, Grapefruit Juice, Lime Juice, Thyme Syrup

FIVE 18
 Bourbon, Aperol, Amaro Averna, Lemon Juice

SIX 18
 Gin, Orange Juice, Lime Juice, Fresh Ginger, Tumeric, Cinammon, Chilli, Soda Water

SEVEN 18
 Aperol, Apricot Brandy, Pimm's, Lemon Juice, Sugar Syrup, Cucumber, Mint, Tonic Water

P. D. R.