

ALL DAY BITES

Freshly Shucked Oysters, Classic Condiments	5.5
Pan Con Tomate (Tomato Bread) (DF)(V)	5
Marinated Seville Olives (VE)(DF)(GF)	9.5
Roasted Maple Syrup Nuts (VE)	9.5
Zucchini Fritti (V)	9.5
Hand Cut Frites (V)	12
Prosciutto Di Parma + Rock Melon (GF)(DF)	14
Corvo's Meat Balls, Wood Grilled Bread (DFO)	22

SMALL PLATES

Flash Fried Greens (V)(VEO)(GF)(DFO) Hazelnut Pesto, Ewe's Curd, Cashew Milk	20
La Delizia Stracciatella (V)(GF) Braised Onions, Fennel, Burnt Orange, Chilli	20
Smoked Salmon (DF)(GF) Broccoli, Avocado & Leek Dressing	22
Thinly Sliced Lamb (DFO)(GFO) Green Peppercorns, Crispy Potatoes	22

SALADS & SIDES

Green Leaf Salad (VE)(GF)(DF) Vinaigrette, Shallots, Fresh Herbs	12
Roasted Pumpkin (VE)(GF)(DFO) Witlof, Apple, Walnut & Feta	16
Hasselback Potatoes (DF)(GFO) Roasted Garlic, Rosemary, Aioli	14

LARGE PLATES

Parmesan Gnocchi Chicken Stock, Black Pepper, Olive Oil	18/36
Local Cod (GF) Crushed Potatoes, Pumpkin, Brown Butter	44
Wood Fired Duck Breast & 'Sausage Roll' Pickled Walnut, Garlic Cream	44
Stone Axe Wagyu Rump & Croquette (DFO) Bacon, Stout & Horseradish	55
Cauliflower 'Schnitzel' (DFO)(VEO)(V) Green Raisins, Pickled Onion, Cashew & Lime	30

LUNCH - WINE + DINE - 40pp

12 - 2.30pm Thursday to Saturday

Choose 3 small plates + 1 salad.
Includes a glass of house wine, beer,
mocktail or fresh pressed juice.

Minimum 2 people

SEASONAL CHEF'S MENU - 75pp

Don't feel like choosing? Let us take care of it
with 5 chef-selected courses designed to be
shared, highlighting our favourites & the
freshest local produce (Tuesday to Saturday)

Minimum 2 people

SWEETS

Poached Plums (GF)(V)(DFO)(VEO) Cracked Almonds, Yogurt Sorbet	15
Warm 'Cookies & Cream'	16
Affogato Add Liqueur	12 8
Duo of Cheeses, Baguette, Fragrant Chutney Double Cream Camembert, WA Maffra Mature Cheddar, VIC	28

HOME-MADE GELATO & SORBET

1 Scoop	5
3 Scoops	14
Gelato: French Vanilla Bean	
Summer Cherry	
Sorbet: Strawberry	
Passionfruit	