



RESTAURANT

ENTREE

Soup of the day 8

Vine ripened heirloom tomato bruschetta with goats cheese, basil, balsamic glaze, extra virgin olive oil 14

Cauliflower & cheese croquettes 13

Salt & Szechuan pepper calamari with chili aioli & lemon [GF] 15

Duck spring rolls with sweet tamarind sauce 18

Roast chicken & radicchio salad with snow peas & glazed walnuts 18

FROM THE GRILL

Rib eye on the bone 350gm 39

Eye fillet 200g 42

served with Jus, hand cut chips & seasonal vegetables

PASTA & RISOTTO

Pan fried house made gnocchi & braised pinot duck with porcini mushrooms, goat cheese & soft herbs 32

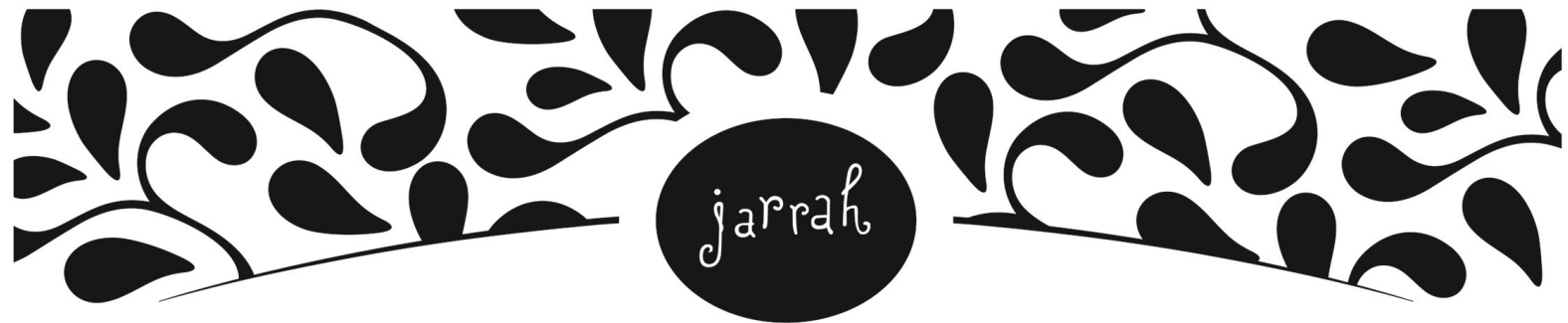
Tiger prawn & mussel linguini with a hot chili, garlic, & rustic tomato sauce 30

Smoked chicken risotto, with chorizo, pine nuts & creamy basil pesto [GF] 28

Pumpkin, parmesan & sage risotto with goat cheese [GF] 28

All prices inclusive of 10% GST

26 SOUTHGATE AVENUE, SOUTHBANK MELBOURNE VIC 3006 AUSTRALIA | T +613 9693 6000



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MAINS

Crispy skinned lemongrass chicken breast with scotch garlic & potato mash, beans & chicken jus [GF] 30

Slow cooked beef cheeks, with orecchiette, cavolo nero & parmesan 34

Catch of the day with burned orange & tomato relish, polenta chips, fennel & rocket salad [GF] 34

House made panko crumb chicken parmigiana with hand cut chips & salad 28

Lightly beer battered flathead tail with hand cut chips & salad 29

Veal meatballs & pork sausages with potato puree & salsa verde [GF] 30

Shepherd's pie, with minted peas & seasonal vegetables 28

ON THE SIDE

Green beans & toasted almonds 8

Baby cos & parmesan 8

Chef's Selection of seasonal vegetables 8

Hand cut fat chips & aioli 8

All prices inclusive of 10% GST

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