

Lunch

Available Monday to Friday, 12 pm to 3 pm

Warm marinated alto olives 8

Entrées

Sautéed wild mushrooms, Jerusalem artichoke textures, confit egg yolk, puffed grains 24
- 2022 Domaine Trapadis P'tite Cote Cotes-du-Rhone, FRA 17

Cured duck breast, poached quince, anise crumb, endive, orange dressing 26
- 2023 Lark Hill 'The Marion' Pinot Noir, CBR 16

Fremantle octopus terrine, roast capsicum, kalamata olive, dill crushed kipfler potato 26
- 2023 Murdoch Hill Chardonnay, SA 21

Pan seared scallops, scorched baby leek, bagna cauda, chives, lemon puree 26
- 2023 Shaw & Smith Sauvignon Blanc, SA 15

Twice cooked pork belly, roast fennel, pomme puree, charred lemon dressing 25
- 2023 Lark Hill 'The Marion' Pinot Noir, CBR 16

Mains

White Pyrenees lamb Rump, eggplant kasundi, semi dried tomatoes, labneh, jus 48
- 2022 Domaine Trapadis P'tite Cote Cotes-du-Rhone, FRA 17

Gnocchi a la Parisienne, cauliflower, cacio e pepe, Tuscan cabbage, pine nuts 38
- 2023 Mada Sangiovese, CBR 16

Free range chicken breast, wild mushroom, jerusalem artichoke, corn, thyme jus, lemon 41
- 2023 Lark Hill 'The Marion' Pinot Noir, CBR 16

Pan fried barramundi, fioretto cauliflower, cavolo nero, hazelnut, beurre noisette 43
- 2023 Eden Road 73 Block Riesling, CBR 16 OR 2023 Murdoch Hill Chardonnay, SA 21

Red Gum scotch fillet 300gm, caramelised onions, green peppercorn jus, frites 55
- 2022 Domaine Trapadis P'tite Cote Cotes-du-Rhone, FRA 17

Sides

Shoestring fries, tarragon aioli 12

Roast beetroot, pickled onions, wattle seed goats cheese 12

Cos lettuce, horseradish buttermilk dressing, soft herbs 10

Desserts

Quince tarte tatin, calvados ice cream, fennel pollen (allow 20min cook time) 20
- Lakeside Spice - Maker's mark, ginger beer, apple, cinnamon 22

Warm chocolate mousse, miso caramel, macadamia crunch, pear sorbet 22
- NV Domaine Vial Magnères Banyuls, Languedoc FRA 15

Tonka bean creme brulee, cardamom langue de chat 20
- NV Champagne Taittinger Brut Reserve, Reims FRA 28

Raspberry pannacotta, fresh berries, meringue, lemon balm 19
- 2022 Henschke Noble Semillon, SA 14

Cafe Gourmand, petite pastries and a coffee 20

All menu items may contain traces of nuts, eggs, dairy & gluten. Minimum requirement of one food item per person must be ordered.

All card transactions incur surcharges as follows: credit cards 1.5%, debit cards 1%, AMEX 1.7%. One bill will be presented to the table upon completion, no multiple split bills.

Children's Lunch

Available Monday to Friday, 12 pm to 3 pm

2 Course + choice of a juice or soft drink - 40 pp

12 YEARS AND UNDER

Mains

Pan fried steak, shoestring fries & salad

Potato gnocchi, tomato & basil sauce

Crumbed chicken, chicken jus, shoestring fries

Grilled fish & chips, lemon

Something Sweet

Chocolate & hazelnut mousse, mixed berries

Maple pecan pie, vanilla ice cream

Vanilla ice cream, choice of topping; chocolate, strawberry or caramel

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