

# Beverages

## Apéritifs

Campari, ITA	9
Pernod, FRA	9
Pimm’s, ENG	9

## Cocktails

Lakeside Spritz- St Germain, sparkling, lime, mint	22
Copacabana Crush- Cachaca, passion fruit, lime juice	22
Marion Gin Fizz- House fermented peach infused gin, yuzu juice and soda	22
The Maker’s Earl- Maker’s Mark bourbon, earl grey syrup, lime juice	22
Mocktail – Let’s stir up some trouble	15
Ask for your classic	

## Beer

Heaps Normal (non-alcoholic), ACT	11
BentSpoke Cleansing Ale, ACT,	12
Capital Brewing Ale XPA, ACT	12
Peroni, ITA	12

## Non-Alcoholic

Iced Tea - peach	10
Iced Tea - sweet berries	10
Altina Sparkling Wine	13
Sparkling Water	10
Soft drinks - Coca Cola, Coke Zero, Sprite, Ginger Beer, Lemon Lime Bitters	5

## Tea & Coffee

Tea - Selection of Ronnefeldt Tea	9
Coffee – Redbrick	6

\*Decaf, soy, almond, oat, lactose-free, extra shot + 50c

# Lunch

Available Monday to Friday, 12 pm to 3 pm  
1 course \$45 | 2 courses \$70 | 3 courses \$85

## Entrées

Foie gras bavarois, pickled grapes, apple caramel, walnut & raisin crisp bread, micro celery & frisée	+5
- NV Champagne Taittinger Brut Reserve, Reims FRA 28	
Handmade ravioli, Lyonnaise onion & goats’ cheese, cauliflower cream, aged balsamic glaze	
- 2023 Shaw & Smith Sauvignon Blanc, SA 15	
Scorched mackerel, cucumber, puffed mustard seeds, buttermilk & grilled shallot dressing	
- 2023 Lark Hill “The Marion” Riesling, CBR 15	
Oven roasted quail, zucchini, smoked yoghurt, blistered cherry tomato, macadamia, pepper berry jus	
- 2024 Garagiste Le Stagiaire Pinot Noir, Mornington Peninsula VIC 16	
Butter poached king prawn, pork croquette, nduja, fennel, pickled eschalot	
- 2023 Domaine Gavoty “Cigale”, Provence FRA 16	

## Mains

Herb crusted White Pyrenees lamb backstrap, braised shoulder, pumpkin relish, pickled muntries	
- 2023 Mada Sangiovese, CBR 16	
Gnocchi à la Parisienne, roast butternut squash, king brown mushroom, sage beurre noisette, pepita seeds, parmesan	
- 2023 Murdoch Hill Chardonnay, SA 21	
Pan seared snapper, whipped cod brandade, saffron escabèche, chervil	
- 2023 Lark Hill “The Marion” Riesling, CBR 15	
Wagyu beef tenderloin, oven-roasted, horseradish crème fraîche whipped pomme purée, glazed Dutch carrots, mustard jus	+10
- 2023 Ravensworth Estate Shiraz Viognier, CBR 19	
Juniper & fennel crusted venison loin, vanilla parsnips, pear fondant, black garlic vinaigrette, sauce grand Veneur	
- 2023 Ravensworth Estate Shiraz Viognier, CBR 19	

## Sides

Shoestring fries, tarragon aioli	12
Iceberg lettuce, white balsamic vinaigrette, pickled eschalots, chives	9
Braised leek, Gribiche sauce, garlic croutons	12

## Desserts

Chocolate Basque cheesecake, malted coffee ice cream, passionfruit	
- NV Domaine Vial Magnères Banyuls, Languedoc FRA 15	
Pavlova, fresh summer fruits, vanilla cream, seasonal sorbet	
- NV Domaine Rondeau “Cerdon” Rosé, Bugey FRA 21	
Salted caramel crémeux, raspberry sorbet, honey and almond tuile	
- NV Penfold Grand Father Port, SA 16	
Lavender & orange crème brûlée, langue de chat	
- 2023 Spinifex Lucette semillon, SA 14	
Café Gourmand, petite pastries and coffee or tea	