

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, 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	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

French onion soup, braised oxtail, gruyere, sourdough crouton, chives	
- 2025 Garagiste Le Stagiaire Pinot Noir, Mornington Peninsula VIC 16	
Lyonnais onion & goats' cheese ravioli, cauliflower cream, aged balsamic glaze	
- 2023 Shaw & Smith Sauvignon Blanc, SA 15	
Poached salmon, apple & kohlrabi salad, sorrel velouté, marigold, caviar	
- 2024 Lark Hill "The Marion" Riesling, CBR 15	
Oven roasted quail, zucchini, smoked yoghurt, blistered cherry tomato, macadamia, pepper berry jus	
- 2023 Ravensworth Estate Shiraz Viognier, CBR 19	
Butter poached king prawn, pork croquette, nduja, fennel, pickled eschalot	
- 2024 Domaine Gavoty "Cigale", Provence FRA 16	

Mains

Herb crusted White Pyrenees lamb backstrap, braised shoulder, pumpkin relish, pickled munttries	
- 2024 Mada Sangiovese, CBR 16	
Wild mushroom risotto, parmesan foam, cavolo nero, hazelnut beurre noisette	
- 2025 Garagiste Le Stagiaire Pinot Noir, Mornington Peninsula VIC 16	
Pan-seared snapper, whipped cod brandade, saffron & Dutch carrot escabèche, chervil	
- 2024 Murdoch Hill Chardonnay, SA 21	
Wagyu beef tenderloin, confit garlic pomme purée, jamon & onion jam, roasted baby turnips, jus	+10
- 2023 Ravensworth Estate Shiraz Viognier, CBR 19	
Oven roasted duck breast, confit duck leg parcel, beetroot fondant, shiitake mushroom, orange jus	
- 2023 Ravensworth Estate Shiraz Viognier, CBR 19	

Sides

Shoestring fries, tarragon aioli	11
Broccolini, hazelnuts, beurre noisette	12
Braised leek, Gribiche sauce, garlic croutons	11

Desserts

Warm dark chocolate mousse, chai ice cream, spiced almond brandy snap	
- NV Domaine Vial Magnères Banyuls, Languedoc FRA 15	
Lavender & orange crème brûlée, langue de chat	
- 2024 Alasia Moscato d'Asti DOCG, Piedmont, ITA 15	
Matcha crémeux, strawberry textures, white chocolate crumb	
- NV Domaine Rondeau "Cerdon" Rosé, Burgundy FRA 21	
Sticky date tart, salted caramel ganache, vanilla bean ice cream	
- NV Penfold Grand Father Port, SA 16	
Café Gourmand, petite pastries and coffee or tea	