

**SALUMI SELECTION** 35  
Mortadella, Tartufo, Chilli Soppressa  
Kangaroo Salami, Villani Culatta Prosciutto 18 month old

**POTATO BREAD** 10

515 olive oil

**MARINATED OLIVES** 12

**BEETROOT SUNFLOWER SEED DIP** 13

Goats cheese cream, walnut crisp

**NATIVE OYSTER** 7EA

Pink Peppercorn Vin, lemon

**MARINATED SARDINES ON TOAST** 7EA

Preserved lemon, dill

**CHIVE WAFFLE** 10EA

Horseradish cream, salmon roe

**TEMPURA SOFT SHELL CRAB** 15EA

Thai basil, green peppercorn

**RAW ALBACORE TUNA** 29

Ginger Ponzu, yuzu kosho, pickled onion

**CHARRED ASPARAGUS** 29

Taramasalata, flaked almonds, pickled chilli

**WOODFIRED LEBANESE EGGPLANT** 24

Red miso, furikake, coriander

**WOODFIRED SQUID** 30

Green romesco, roast garlic, chive oil

**ZUCCHINI** 22

Stracciatella mousse, soybean, mint vinaigrette

**FRIED BARRA WINGS** 29

Almond skordalia, nduja butter

**SPICED CHICKEN MARYLAND** 26

Chickpea dahl, coconut butter, curry leaf

**FARRO AND LENTIL SALAD** 22

Charred broccoli, silken tofu, cashew, lime dressing

**GARDEN SALAD** 18

Marinated feta, cannelli beans, pear, balsamic dressing

**FALAFEL STUFFED PEPPER** 30

Carrot hummus, dukkha, Za'atar oil

**MONKFISH** 44

Saffron cream, mussels, charred cos, green olive tapenade

**WOODFIRED LAMB RUMP** 44

Cucumber yoghurt, artichoke hearts, garlic shoot salsa

**250G SHER WAGYU SCOTCH FILLET MB 6-7** 85

Spring onion, whipped brown garlic butter, mustard seed

**AFFOGATO** 8

Vanilla ice cream, St.Ali espresso

(Add Amaretto, Bailey's, Nocello + 14)

**WOODFIRED CHOCOLATE CHIP COOKIE** 16

Malt ice cream

**WHITE CHOCOLATE MACADAMIA BLONDIE** 17

Miso caramel, shiso cream

**SELECTION OF LOCAL CHEESE** 32

Fruit preserve, lavosh

## SHARING IS CARING

### THE VINEYARD PICK • 59PP

A selection of our chefs' favourites, perfect with wine.

Ideal for couples and small groups.

Dishes include potato bread, chive waffle, woodfired squid, spiced chicken maryland and farro and lentil salad.

**Available Monday - Thursday.**

### THE CLASSIC HARE SHARE • 85PP

The best of rare hare, a feast to consume excessively,

with wine and robust repartee for groups of 2 or more.

Dishes include potato bread, salumi selection, marinated sardine on toast zucchini, woodfired Lebanese eggplant, monkfish, woodfired lamb rump, farro and lentil salad and white chocolate and macadamia blondie.



## A TASTE OF OUR OWN

### 2023 R.H. SPARKLING

Chardonnay and pinot noir, baked goods, honey hints, richly fruited

G B  
18/85

### 2025 R.H. PINOT GRIS

Lifted pear, rose petal, hints of butterscotch

28/140

### 2023 LL VINEYARD PETRICHOR CHARDONNAY

Stone fruit, powerful structure, crisp finish

22/100

### 2019 WCV CHARDONNAY

Meyer lemon & honey, powerful, great freshness

20/85

### 2023 LL VINEYARD CHARDONNAY

Honey, lemon meringue, hazelnut, long palate, subtle oak

15/60

### 2023 R.H. ROSE

Cranberry, dried mint, refreshing & dry

20/85

### 2023 LL VINEYARD PINOT NOIR

Black cherry, ripe fruits, campari notes, fresh and long palate

85

### 2022 DL VINEYARD PINOT NOIR

Black cherry, musk & vanilla, firm texture & tannins

85

### 2022 HR & RM VINEYARD PINOT NOIR

Blood orange, dried mint, voluminous flavour & silky tannins

15/60

### 2022 R.H. SHIRAZ GRENACHE

Fragrant dark berry, white pepper, beautifully balanced

15/60

### 2023 R.H. NEBBIOLO

Redcurrants and rose, fragrant and fresh, substantial tannins

20/85

### 2023 RJ & CJ VINEYARD SHIRAZ

Raspberry, white pepper, whole bunch ferment complexity

160

### 2023 LL VINEYARD O'LEARY PINOT NOIR

Maraschino cherry & campari notes, complex, fine and long

## SPIRITS

Gin, vodka, whisky, tequila & rum are available. Please speak to our team to see what options are available at the bar.

## MATES GRAPES

### MOËT & CHANDON IMPERIAL BRUT

White fruit, citrus fruit, brioche, fresh nuts

### 2024 BAILLIEU PINOT GRIS, MP, VIC

Beurre bosc pear & honey, minerally textured, light finish

### 2021 MAMMOTH PINOT NOIR, MP, VIC

Perfumed, compelling, long sinewy structure

## BEERS

Tar Barrel Everyday Ale Mid - 3.3%

Mr. Banks Lager Life - 4.7%

Tar Barrel Corner Pale - 4.9%

Devilbend Hazy Ale - 5.2%

Red Hill Pilsner - 5.2%

Burner IPA - 6.2%

Heaps Normal XPA - Less than - 0.5%

Prickly Moses Otway Light - 2.9%

Mr. Little Apple Cider

G B

30/150

75

130

BIG/SML

14/11

14/11

14/11

14/11

15/12

14/11

10

10

12

## COCKTAILS

### SHOW MUST GO ON

Catzadorez Tequila, pomegranate liqueur, lemon juice, aquafaba

### COME WHAT MAY

Johnnie Walker Black Ruby, berry & vanilla syrup, lemon, cherry bitters, aquafaba

### MONTANA'S PASSION

Bacardi Carta Blanca, yuzu lemon sherbert, passionfruit syrup, mint, soda

### ROUGE RENDEZVOUS

Bacardi Carta Negra, Green Chartreuse, lime, pineapple juice, falernum, bitters

## MOCKTAILS

### LITTLE HARE

Lyre's Dark Cane, raspberry syrup, lime, mint, ginger ale

### GRAPE EXPECTATION

Lyre's Dry London, lime, grapefruit sherbet, soda

SOFT DRINKS AND JUICES AVAILABLE

## NON ALC WINES

### NON 1, ROSÉ WINE ALTERNATIVE

Salted raspberry, chamomile, organic cane sugar

### NON 2, RED WINE ALTERNATIVE

Caramelised pear, kombu, organic cane sugar

### NON 3, WHITE ALTERNATIVE

Toasted cinnamon, yuzu, organic cane sugar

## BOTTLED WATER

### CAPI SPARKLING 750ml

### CAPI STILL 750ml

### FILTERED TAP WATER AVAILABLE

23

25

23

24

15

15

15

15

15

12

10