

Experience is everything



bistro menu

lunch

thursday — sunday

12pm midday — 2.30pm

dinner

7 days a week

6pm — 9pm

Chefs Suggested Menu

\$40 per person

There is a preference for even numbered groups as this is a sharing style set menu. Not available for large group or bookings. Not available during public holidays and special events. Not valid with any other offers, discounts, promotions or vouchers, including but not limited to the Accor Plus discount.

TO START AND SHARE

Pumpkin and parmesan arancini with capsicum coulis and lemon mascarpone V
and

Salumi plate with prosciutto, capocollo, aged cheese, grilled olive bread and condiments

TO FOLLOW

YOUR CHOICE OF ONE OF THE FOLLOWING PER PERSON

Linguine ragu of ground pork and veal in rich red wine sauce with pancetta, tomato, fresh herbs and shaved parmesan

BBQ pulled lamb salad on warm crushed baby potatoes, roasted cherry tomatoes, red onions, wild rocket and Moroccan aioli

Marinated French cut chicken, 3 cheese arancini on sour capsicum puree with pancetta crisp and Yarra Valley feta cheese

Twice cooked pork belly with pickled red cabbage, roasted kipfler potatoes and sour cherry jus GF/DF



TO FINISH

YOUR CHOICE OF ONE OF THE FOLLOWING PER PERSON

Banana and coconut crème caramel
Red velvet cheesecake trifle

All prices are GST inclusive. Please be advised we do not split bills. On public holidays, a 10% surcharge applies to all food & beverage purchases. Please note that all menu items are subject to seasonal availability. For specific dietary requirements, please advise our staff prior to ordering your meal, and our Executive Chef and his team are happy to make any necessary changes to accommodate.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

Bistro Menu



SMALL SHARE PLATES

Panko salmon and shrimp croquettes with dill yoghurt sauce and pickled Spanish onion	\$13
Pumpkin and parmesan arancini with capsicum coulis and lemon mascarpone	✓ \$10
Pressed spring lamb with roasted beets, tomato jam and herb crostini	DF \$14
Salumi plate with prosciutto, capocollo, aged cheese, grilled olive bread and condiments	\$13
Lime & chilli calamari with pumpkin seed Tarator and grilled corn salsa	DF \$13

FAVOURITES

Toasted garlic panini	✓ \$8
Sesame Turkish bread with trio of homemade dips	✓ \$11
Soup of the day served with a crusty bread roll	\$10
Rainbow olives with warm Turkish bread, olive oil & balsamic	VG/DF \$10
Freshly shucked oysters served natural with lemon	GF/DF
• ½ doz	\$24
• 1 doz	\$38
Grilled oysters Kilpatrick with bacon & Worcestershire sauce	GF/DF
• ½ doz	\$26
• 1 doz	\$40

SALADS

Semi dried roma tomatoes with crisp crostini, mixed bell peppers, herb dressing, boconcini, pine nuts, and fried capers	✓ \$17
Poached ocean trout with orange & pumpkin, shaved fennel & radish, pea leaves and pink peppercorn dressing	GF/DF \$20
Warm maple & harissa marinated chicken skewers on mixed grains with grilled broccoli, dukka spice and tahini yoghurt dressing	\$18
BBQ pulled lamb on warm crushed baby potatoes, roasted cherry tomatoes, red onions, wild rocket and Moroccan aioli	\$20

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FROM THE PANS

Roasted butternut pumpkin and corn risotto with baby spinach and black truffle mascarpone	V/GF \$22
Chicken and broccoli fusilli in a pesto and white wine cream sauce topped with toasted sourdough crumbs	\$24
Spiced seafood spaghettini of calamari, mussels and salmon, chunky tomato and herbs, topped with roasted half lobster tail	\$36
Linguine ragu of ground pork and veal in rich red wine sauce with pancetta, tomato, fresh herbs and shaved parmesan	\$26
Slow cooked pulled beef risotto with Swiss brown mushrooms, caramelised onions and vintage cheddar	GF \$27

MAINS

Pan fried salmon on potato and almond skordalia, black cherry tomatoes, green olives, wild rocket leaves and citrus olive oil	GF/DF \$34
Seared barramundi with warm desiree potato terrine, saffron aioli, seasonal asparagus and shredded beetroot relish	GF/DF \$34
Marinated French cut chicken, 3 cheese arancini on sour capsicum puree with pancetta crisp and Yarra Valley feta cheese	\$27
Twice cooked pork belly with pickled red cabbage, roasted kipfler potatoes and sour cherry jus	GF/DF \$29
Wet roasted lamb scotch with parmesan crumbs, pan fried semolina, spiced pumpkin puree and sautéed baby spinach	\$32
Crumbed veal cutlet on herb and baby caper smashed chats, grilled lemon, red wine glaze and buttered beans	\$32
Chicken Parma topped with tomato Napoli, ham and mozzarella with side salad & chips	\$23
Beer battered fish & chips with fresh lemon, caper dill mayo and side salad	DF \$21

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FROM THE GRILL

ALL STEAKS ARE SEARED ON OUR OPEN FLAME CHAR GRILL, COOKED TO YOUR LIKING. SERVED WITH YOUR CHOICE OF SIDE AND JUS

Porterhouse 300gm 120 day grain fed beef, MSA graded for tenderness	\$39
Rib Eye 350gm Grain fed Black Angus, Western districts, aged for 28 days	\$41
Eye Fillet 220gm Premium pasture fed Gippsland beef, aged for 21 days	\$42

YOUR SIDE OPTIONS:

Crispy onion
mashed potato

GF

OR

Seasoned
fat chips

DF

YOUR JUS OPTIONS:

Red wine & black
truffle butter

GF

OR

Mixed wild
mushrooms

GF



SIDES TO SHARE

Seasoned fat chips with chipotle aioli	V	\$7.5
Garden salad dressed with citrus vinaigrette	VG/GF	\$7.5
Seasonal steamed vegetables with herb butter	V/GF	\$7.5
Sautéed local asparagus and peas with ricotta	V	\$7.5

INDIVIDUAL SIDES

Garden salad dressed with citrus vinaigrette	VG/GF	\$4
Seasonal steamed vegetables with herb butter	V/GF	\$4
Red wine jus		\$4
Mushroom jus		\$4
Additional or extra sauces or condiments		\$2

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Kids - 12 years old and under



KIDS MAINS \$9.9 PER MEAL

- Cheeseburger with chips
- Fish & chips *DF*
- Pasta bolognaise
- Crispy calamari & chips *DF*
- Schnitzel & chips
- Mini Parma & chips

KIDS DESSERTS \$3 EACH

- Layered lime and raspberry jelly *V/DF/GF*
- Fluffy choc mousse with white chocolate flakes *V/GF*
- Vanilla ice cream with chocolate or strawberry topping and sprinkles *V/GF*

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Seniors

DINE ON OUR SENIORS 2 OR 3 COURSE MENU FOR LUNCH AND RECEIVE A \$5 VENUE VOUCHER (TO BE USED ON THE DAY)

NOT AVAILABLE DURING PUBLIC HOLIDAYS OR WITH ANY OTHER OFFERS, DISCOUNTS, PROMOTIONS OR VOUCHERS

1 Course	\$12
2 Courses	\$16
3 Courses	\$20

ENTRÉE

YOUR CHOICE OF ONE OF THE FOLLOWING

Soup of the day served with a crusty bread roll

Crisp toasted garlic panini V

MAIN

YOUR CHOICE OF ONE OF THE FOLLOWING

Grilled 125gm steak with fried egg and seasoned chips DF

Chicken Parma topped with tomato Napoli, ham & mozzarella with salad & chips

Pan fried chicken schnitzel with fresh lemon, chips and salad

Beer battered fish & chips with lemon, caper dill mayo and salad DF

Linguine ragu of ground pork and veal in rich tomato sauce with fresh herbs and parmesan



DESSERT

YOUR CHOICE OF ONE OF THE FOLLOWING

Banana and coconut crème caramel with shortbread V

Red velvet cheese cake trifle with chocolate sail V

Vanilla ice cream with chocolate or strawberry topping V/GF

INDIVIDUAL SIDES/EXTRAS

Garden salad dressed with citrus vinaigrette VG/GF \$4

Seasonal steamed vegetables with herb butter V/GF \$4

Red wine jus \$4

Mushroom jus \$4

Additional or extra sauces or condiments \$2

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