

THE VICTORIAN • BRASSERIE •

STARTERS

Antipasto Platter
small platter / large platter 18 / 29

Roasted Scallops
on apple puree, crispy fennel, confit lemon coulis, pork jelly
and apple espuma with caviar 14

Tuna Tartar
served with cucumber granita, dill horseradish espuma and
toast 17

Fried Calamari
with black aioli sauce and rocket salad 14

Home Marinaded Sardines
in a can served with salad and fresh toasted bread 12

Confit Pork Belly
in duck fat, celeriac puree jus and apple brunoise 14

Toasted Goat Cheese
on a brioche w splinter of crispy caramelised walnuts, chilli jam
and rocket salad 13

SIDES & SALADS

Kipfler Potato Chips
served with confit garlic and fresh rosemary 10

Crispy Summer Vegetables
with whipped rosemary butter 10

Rocket, Beetroot and Parmesan Salad
with EVO and balsamic reduction 10

Crispy Green Bean Salad
with roasted almonds and truffle oil 10

Fennel, Mint and Apple Salad
with a sour lemon dressing 10

MAINS

Herbal Crust Lamb Rump
served with a lamb ragu croquette, crispy summer vegetable
and jus 31

'Minute Rosemary Smoked' Rib Eye (650g) for two
served with Kipfler potato chips, grilled crispy vegetables and
whipped rosemary butter 67

250g Scotch Fillet
served with Kipfler potato chips, grilled crispy vegetables and
whipped rosemary butter 30

Spatchcock
served with truffle creamy polenta chips, crispy vegetables and
jus 28

Slowcook Chicken Breast
stuffed with scallops farce, carrots and cumin mousseline,
crispy vegetable and jus 29

Roasted Salmon
served w roasted cauliflower, snowpeas and pearl barley 27

Market Fish of the Day
served w roasted cauliflower, snowpeas and pearl barley
market

Risotto
prawns , coconut and lime rissoto 26

Homemade Traditional Gnocchi
served in a mushroom ragu sauce 25

Slowcook Lamb Ragu
w fresh pappardelle 25

' TRUST THE CHEF'

A degustation menu designed by our chef, mostly featuring
ingredients from the menu 2 person/min
'Trust the Chef 4 courses' \$70 per person
'Trust the Chef 4 courses with matching wines' \$99 per person