



New Years Eve Menu

Chef's Three-Course Menu

\$125pp

Mussels & pippies - marinated & pickled

Tiger prawn cocktail, crisp lettuce

Potato rosti, creme fraiche, Yarra Valley Caviar

Wagyu bresaola, horseradish cream

House baked focaccia, Fior di Latte mozzarella, herb oil

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Charcoal grilled flathead fillets, caper & raisin vinaigrette

Ramarro Farm mixed leaf salad, witlof, house dressing

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Local summer berry tart, vanilla cream

*

+ Personalised Three-Wine Pairing (3 x 100ml) 65pp

Supplement

Dry-aged O'Connor Club Steak (400g) to share, grilled onions, salsa verde,
served with salad leaves + 29pp

Sides

Salted fries 12

Wandin Yallock Farms heirloom tomato salad 24

Additional

Oysters shucked to order served with mignonette & lemon
half dozen / dozen 38 / 72

Southern Rock Lobster (1/2) - charcoal grilled, garlic butter sauce MP

Children's two-course menu 35



On arrival

2018 Gembrook Hill Sparkling 'Blanc de Blancs' 32gls

NV Julien Prelat Rosé 'Chantermerle Gourmandise' Extra-Brut Champagne 50gls

Cocktail

Perfectly Dry Martini 29

Tanqueray 10 Gin, Dolin Dry Vermouth, Olives or lemon - as you prefer

House Spritz 24

Amara, Campari, Prosecco, grapefruit soda

Margarita 24

La Gritona Tequila, Cointreau, rosemary syrup, lime juice

Beer

Watts River 'Nipper' Mid-strength 2.9% 9.5

Heaps Normal XPA 0.5% 10

Peroni Red 4.7% 9

Brick Lane Hi-Fi Japanese Lager (Zero Carbs) 4.2% 10

Hawkers Pilsner 5% 9

The Mill Pale Ale 'The Mosaic' 5.1% 12

Sailors Grave IPA 'Drowned Man' 4.8% 13

Sailors Grave Gose 'Down She Gose' 4.5% 13

Jayden Ong X Watts River Wit 'Two Bites', with chardonnay marc (750ml) 6.2% 28

Watts River Stout 6% 10

St Ronan's Apple Cider 5.4% 9.5

Gurney's Organic 'Proper Dry' Apple Cider 7.2% 14

Gurney's 'Hopped' Apple/Pear Cider 8% 14

Non-alcoholic

House-made lemonade, rosemary syrup 8

Spicy ginger beer, fresh lemon, thyme 8