

ENTREE

Emerald Falafel \$24 ◆ ▲ ●

Black tahini hummus, verdant verde & puffed chickpeas

Thai BBQ Pork Belly \$26 ◆ ▲

Som tam Thai salad, nam jim & pork scratchings

WA Grilled Sardines \$28 ◆ ▲

Sicilian stuffing, orange escabeche & fennel

Tea Tree Smoked Chicken \$26

Buttermilk witlof, crispy boquerón, prosciutto, salt cured egg, parmesan

MAIN

Roasted Duck Breast \$42 ◆

Polenta dauphine, crispy pancetta & choya berry jus

Porterhouse \$55

Wagyu oxtail dumpling, chimichurri, crispy black pudding & braising sauce

Wild Mushroom Rigatoni \$38 ★

McCrae wild mushroom medley, porcini & truffle sauce, crispy enoki, truffle pecorino

Cap On Lamb Rump \$44

Beetroot baklava, nut dukkah, goat's cheese, beetroot emulsion

Market Fish \$45

Bok choy, sesame prawn toast, nori butter, seared scallops

Conchiglie \$39

Ora king salmon, king prawn filling & bisque, garlic croutons

SIDES

Artisan Bread \$12 ★

House-made breads, whipped truffled mascarpone with scallions

Warm Confit Carrots \$18 ●

Hand-cut harissa, toasted hazelnuts, coconut yoghurt

Moonah Garden Salad \$18 ★

Selected fresh daily, local & seasonal ingredients

Heritage Winter Vegetables \$18 ★

Locally sourced, fresh & seasonal ingredients

Saltbush Polenta Chips \$14 ◆ ★

Bush tomato relish, parmesan, lemon zest

DESSERTS

The Forbidden Fruit \$18

Textures of assorted local apples, puff pastry rosette & apple three ways

Chocolate Orb \$22

Fried ice-cream, chocolate chip cookie, salted caramel sauce

Hokey Pokey Cream Pudding \$19

Mornington Peninsula honey crème brûlée, honeycomb almond biscotti

Cheese Board for 2 \$45

Boatshed Cheeses, quiche paste, smoked almonds, grapes, rosemary lavosh

◆ Low Gluten

● Vegan

▲ Dairy Free

★ Vegetarian

Revels