



In our dedication to constantly bringing you fresh and exciting dishes.  
Our chefs add new items every day. So our menu changes daily.

Below you will find some of our signature dishes which frequent  
our dynamic menu regularly.

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#### GRAZING

Coconut marinated Spencer Gulf King Prawns (gf) 25

St Helen's Bay Tasmanian Pacific oysters natural (gf) 27

Four New Zealand Scallops in a shell, sushi soy (gf) 27

Duck liver and orange pate, rustic toast 18

Lightly fried Zucchini Flowers, stuffed with ricotta and pine nuts (gfv) 22

Salt n Pepper Squid, lemon cheek, aioli (gf) 22

Steamed Dumplings; Prawn and Ginger OR Scallop Prawn, sushi soy 18

Pork and Veal Meatballs, cannellini beans, tomato passata, grana padano, olive sourdough 22

Vegetarian Plate: goats cheese, mixed olives, charred vegetables, capers, roasted peppers, micro herbs (v) 18

#### MAINS

Chargrilled 400g M.S.A graded T\_Bone Steak, fries, rocket parmesan salad, red wine jus 39  
(best with Paxton Organic Biodynamic Shiraz 2018 McLaren Vale)

Spring Bay X large black mussels, bacon, tomato, chilli, parsley, olive bread 29  
(best with Portsea Pinot Noir 2018 Mornington Peninsula)

Black poppyseed crusted Yellowfin Tuna (rare) avocado tomato salsa, lime aioli, micro herbs 35  
(best with Back Beach Chardonnay 2019 Mornington Peninsula)

Oven baked King Reef Barramundi fillet, grapes, mint coriander, kiwi fruit, green mango, tomato salsa (gf) 35  
(best with Ural Organic Biodynamic Riesling 2017 Gladstone N.Z)

Soda battered Fish n Chips (fresh ling fillets) house tartare, garden salad, lemon 29  
(best with Gustave Reserve Pinot Blanc 2019 Alsace France)



Seafood pasta; spaghettoni, prawns, mussels, squid, ling, chilli, chardonnay, parsley 35  
(best with Bass River Chardonnay 2017 South Gippsland)

Spinach and ricotta ravioli, cherry tomatoes, spinach grand padano (v) 27  
(best with Mandala Chardonnay 2018 Yarra Valley)

Poached chicken and avocado salad, cranberries, walnuts, Israeli couscous, seeded mustard dressing 29  
(best with Greystone Chardonnay 2018 Yarra Valley N.Z)

Wagyu beef burger, bacon, cheese, tomato relish, onion jam, rocket, pesto aioli, fries 24  
(best with Jager Lager Germany)

#### SIDES

Charred olive bread, olive oil 12

Garlic parmesan bread 9.50

Greek salad 12

Garden salad 12

Fries large 9

Marinated mixed Italian olives (gf) 12

Steamed broccolini, parmesan 10

