

SMALL DISHES

\$14

Antipasto (also available for four people to share \$30)
“Share a fresh, locally sourced platter of tastes and textures. A perfect start to a memorable tour of the sculpture park and its gallery”

Piadina

“Stylish Toasted flatbread sandwich, as snack or starter but always a winner. Choose from prosciutto and taleggio, chicken and pesto or the simple classic tomato and cheese. To share or start.”

Panzanella Salad

“Traditional Italian tomato and bread salad. A terrific stand-alone dish or as an accompaniment.”

Arancini

“Peas, chorizo and cheeses, delicately fried. Light and indulgent”

MEDIUM DISHES

\$19

Bruschetta

“A trio of delights; mushroom, cannellini bean and potato rosti, inspired by freshness and delicacy, this dish is earthy and lifted, generous but also restrained”

Yellow Capsicum

“Oven baked with a saffron mushroom risotto”

Ceviche Fish Tacos

“Flavoursome and textural with a touch of spice, balanced with saltiness complimented by a sweet finish”

Zucchini Flowers

“Three styles of culinary joy; natural, anchovy and blue cheese, lightly fried with a delicate batter”

LARGE DISHES

\$24

Slow Oven Roasted Pork

“Melt in your mouth pot roasted pork on a spicy sriracha flavoured crunchy salad”

Minute Steak

“Medium rare 200g Porterhouse steak with a roasted garlic butter, green salad and chips”

Salmon

“Maple grilled Salmon fillet on a bed of cous cous and mixed vegetables”

Gnocchi

“House made; with pesto, shattered pancetta and garlic crumble”

SIDE DISHES

\$8

Green Beans

Steamed and served with an anchovy butter

Chips

Rosemary salt and sriracha aioli

Salad

Green garden leaves and red wine vinaigrette

Olives

House cured and spiced

We have devised a menu inspired by our core values of; freshness, vibrancy and sustainability. Wherever possible we source ingredients from the Mornington Peninsula, Melbourne's wonderful food bowl and our menu is structured to allow you to share a number of dishes or follow a more traditional three-course structure. The menu may change from time to time and from season to season but will always remain true to our region. We hope you enjoy!