



## Bar & Bistro Menu

*Freshly Shucked Oysters with Shallot Vinaigrette 5ea*

*Selection of Cured Meats & Terrine 26*

*Warm Mount Zero Olives with Grilled Baguette 12*

*Tempura Eggplant with Spicy Soy Caramel 16*

*French Onion Soup 16*

*Steak Tartare with Beetroot & Horseradish 16*

*House Cured Salmon with Smoked Potato Mayonnaise, Capers, Lemon & Sea Herbs 18*

*The Townie Burger with Hand Cut Chips 22*

*Penne with Bolognese & Fior di Latte 24*

*Chicken Schnitzel with Fried Egg & Salad 26*

*Fish & Chips 28*

*Pumpkin Agnolotti with Raisins, Toasted Seeds, Pinenuts & Ricotta di Salata 28*

### **Red Gum Fired Wood BBQ**

*Market Fish with Roast Cauliflower Puree, Hazelnuts & Lemon Buerre Noisette 38*

*'Sardinian Fish Stew' with Market Fish, Tiger Prawn, Clams,  
Mussels, Cuttlefish, Saffron & Fregola 42*

*Lamb Merguez Sausages with Capsicum & Olive Piperade 28*

*Spatchcock with Sautéed Wild Mushrooms & Charred Lemon 32*

*200g Cape Grim (TAS) Grass Fed Hanger Steak with Celeriac Remoulade 32*

*250g O'Connor (VIC) Grain Fed Rump Cap with Cos, Buttermilk & Horseradish Dressing 42*

*500g Grass Fed Black Angus Rib Eye with Radicchio, Blue Cheese,  
Beetroot & Hazelnut Salad 60*

*1.1kg O'Connor (VIC) Grass Fed Côte de Boeuf with Sauce Bordelaise 150*

*Hand Cut Chips 9 / Mash 9 / Fries 9*

*Radicchio, Blue Cheese, Beetroot & Hazelnut Salad 12 /*

*House Salad 9 / Broccolini with Café de Paris Butter 9*

*Fromage du Jour with Quince Paste & Sesame Lavosh 16*

*Vanilla Crème Brûlée 16*

*Dark Chocolate Tart with Salted Caramel Ice Cream 16*

*Baked Apple & Rhubarb Crumble with Vanilla Ice Cream & Hazelnuts 16*