MARTINIS - DAPHNE DRY, DAPHNE DIRTY, MARTINI HIGHBALL, ONE SIP

DAPHNE

RAW

SYDNEY ROCK OYSTERS 6
Served natural with lemon, mignonette, tabasco

TUNA TARTLET 13
Raw Albacore tuna, salted watermelon

BEEF TARTARE 32
Seared beef, cured egg yolk, house made crisps

SNACKS

BREAD & BUTTER 5
Wild Life sourdough, whipped butter

MARINATED TUSCAN OLIVES 14
Citrus peel, pink peppercorn, toasted spices

PORK CROQUETTE 9
Braised pork cheek, pickled green tomato

SCHOOL PRAWNS 26
Fried school prawns, guindillas, lemon, red pepper oil

SMALLER

SALT BAKED BEETROOT 26
Salt baked beetroot, stracciatella, sunflower crisp

RAFFA FIELDS ASPARAGUS 24
Asparagus, whipped tofu, garlic shoots, pumpkin seed

MUSHROOM VOL-AU-VENT 25
Smoked mushrooms, comté cream, hazelnut

LARGER

HANDMADE RAVIOLI 39
Ricotta and spinach ravioli, sage brown butter, pine nuts

POTATO AND RICOTTA GNOCCHI 41
Potato and ricotta gnocchi, lamb ragu, roasted pepper

WOODFIRED GRATIN 29
Leek, potato and cheddar gratin, herb crumb

CHEESEBURGER 29
180g grass-fed patty, dill pickle, secret sauce, fries

WOOD ROASTED CHICKEN 45
Half chicken, black garlic, sage cream

ROCK FLATHEAD 41
Corner Inlet rock flathead, tarragon beurre blanc

RUMP CAP STEAK 44
300g Macedon Ranges rump cap, pepper sauce

RIB-EYE STEAK 120
600g Macedon Ranges Black Angus ribeye, fries

NEIGHBOURHOOD NIGHTS

MONDAY - MARTINI CLUB
$15 Martinis, special snack menu
Pick up a club card and your 10th tini' is on us

TUESDAY - $30 STEAK NIGHT
200g porterhouse, shoestring fries, house salad
your choice of peppercorn or Béarnaise

WEDNESDAY - $25 PASTA NIGHT
Rigatoni Amatriciana, smoked tomato, guancale

SIDES

HOUSE SALAD 14
Farm leaves, radish, lemon vinaigrette

SHOESTRING FRIES 12
Our salt, tarragon mayonnaise

WOODFIRED CARROTS 17
Macadamia, sunflower cream

KIDS

ROAST CHOOK, *chips or veg* 20
BURGER, *chippies* 20
PASTA, *housemade red sauce* 20
ICE CREAM, *fior di latte* 5

DESSERTS

CHOCCY MOUSSE 15
Macerated berries, milk crumb

TRIFLE 13
Stewed rhubarb, custard, lime zest

HOKEY POKEY PARFAIT 13
Apricot & honeycomb parfait, buckwheat meringue

SLOW COOKED SUNDAYS

Loddon Valley woodfired lamb rump, spring greens,
polenta chips, chimichurri

$12 'Guinness Hour', 12pm - 3pm

All our seafood is proudly sourced from Australian waters
10% surcharge applies on Sundays