

B O M A

woodfired sourdough - cultured butter 8

woodfired brussel sprouts - mahone - pangrattato 18

cheddar leek croquettes - ash aioli 20

woodfired mushrooms - smoked goat curd 22

salmon rilette - sourdough crisps 26

woodfired pumpkin - toasted seeds - herbed yoghurt 36

valenca free range pork belly - mustard jus - woodfired chard 42

macedon ranges duck breast - pedro ximenez jus - hazelnut dukkah 46

cape grim braised brisket - treacle jus - horseradish 46

chargrilled hapuka - corn polenta - brown butter 48

roaring forties lamb rump - verde - charred spring onion 50

roast potatoes - tarragon butter 13

blackened carrots - orange fennel seed salt 13

baby cos - herbed buttermilk dressing 13

kids brisket or cheddar croquettes - roast veggies - greens 22

affogato - liqueur of choice - almond biscotti 18

lemon meringue tart - bay leaf cream 20

woodfired chocolate basque cheesecake - berry compote 20

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kids grilled hapuka or brisket - roast vegetables - greens 22

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lemon meringue tart - bay leaf cream 20

woodfired chocolate basque cheesecake - berry compote 20

M E N U

all plates are made to be shared

woodfired mushrooms- meredith feta - crispy garlic - 20
fig panzanella - buffalo mozzarella - heirloom tomato - chardonnay
vinaigrette - 20
wagyu 7+ bresaola - house pickles - 25
octopus legs - pomme puree - n'duja crumble - 28

WOODFIRED & GRILLED

pumpkin honeyed - smoked labneh - puffed rice - pistachio - herbs 36
half free range organic chicken - 650g - peri peri 38
market fish - 220g - fresh fish of the day - fried leeks - romesco 41
king ora salmon - 220g - beurre blanc - yarra valley caviar 42
macedon ranges duck breast - spiced jus - apple butter 44
roaring forties bass strait lamb rump - 300g - salsa verde 45
cape grim beef sirloin - 350g - shiraz jus - café de paris butter 46

SIDES

zucchini chips | steamed greens | leaves and vinaigrette | rosti potato 13

DESSERT

classic lemon tart - bay leaf cream - 18
s'more - chocolate ganache - toasted mallow - 18
woodfired belgium chocolate basque cheesecake - 20
buttermilk pannacotta - honeycomb - candied zest - toasted spice - 20

public holiday surcharge 15%

M E N U

all plates are made to be shared

tuna crudo - evo - citrus - fennel 19

peach panzanella - buffalo mozzarella - heirloom tomato - chardonnay
vinaigrette - 20

woodfired mushrooms- meredith feta - crispy garlic - 20

octopus legs - pomme puree - n'duja crumble - 28

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market fish - 220g - fresh fish of the day - fried leeks - romesco 41

half free range chicken - 650g - peri peri 38

roaring forties lamb rump - 300g - salsa verde 43

cape grim beef sirloin - 350g - shiraz jus - café de paris butter 46

macedon ranges duck breast - spiced jus - apple butter 42

pumpkin honeyed - smoked labneh - puffed rice - pistachio - herbs 36

SIDES

zucchini chips | steamed greens | leaves and vinaigrette | rosti potato 13

KIDS

grilled market fish or chicken - crispy vegetables - rosti potato 22

DESSERT

buttermilk pannacotta - honeycomb - candied zest - toasted spice - 19

chocolate basque cheesecake 18

apple tarte tatin - spiced buttermilk ice cream 18

s'more - chocolate ganache - toasted mallow 18