

Sunday Lunch from 12.30 – 4pm

W&M Rotisserie set lunch – min 2 pers \$55 pp

A Choice of Luxe litre wine or local craft beer with the rotisserie below -

Milawa chicken, warm bread salad & pancetta

Rotisserie prime rib of peppered black Angus beef, horseradish & beetroot relishes

Starters

28hr Soir sourdough with freshly churned seaweed butter or new seasoned olive oil – 5

Milking Yard Farm Sommerlad chicken ribollita soup with Tuscan cabbage – 16

Biodynamic pumpkin hummus with prawns & wood-fired green onion bread - 16 (V available)

Artisanal cured meats selection – 24/34

- capocollo, quattro stelle, morcon picante, lomo, de palma salami & house parfait

South Coast A grade oysters with celeriac & horseradish mignonette - 6/28/55

Orange wood smoked Petuna ocean trout with devilled egg - 22

Warm poached egg with truffles Reggiano & soft polenta – 25

Tuna carpaccio, artichokes & broad bean salad, whipped cods roe & seaweed wafers – 24

Lunch

Market fish of the day with fennel & pickled lemon salad - MP

Wood roasted Milawa chicken, warm bread salad & pancetta - ½ 36 /whole - 60

Rotisserie prime rib of peppered black Angus beef, horseradish & beetroot relishes - 42

Wood-roasted butternut squash with goats curd & Sicilian artichoke salad 28
(Vegan = macadamia goats cheese)

Wood roasted whole flounder, clams, peas, pancetta & salsa verde 42

Soft shell QLD mudcrab & sea urchin risotto - 35

House-smoked O'Connor's Gippsland Black Angus salt-beef sandwich with dill pickles – 17

Sides

Biodynamic farro, beetroot, barbary & pomegranate salad with salted ricotta - 12 / 16 (V)

Fennel, radicchio, rocket salad - 12

Stracciatella mozzarella with white anchovies, spring greens & guanciale 14 / 18

Millet & cauliflower mash with hazelnuts - 12 / 16 (V)

Chopped spring salad, kale & green goddess dressing 14 / 18 (V) (VG)

Triple cooked russet chips, smoked garlic aioli's - 10

Cheese & Desserts

Stone & Crowe cheeses (Yarra Valley) small – 20 / large – 28

Passionfruit pavlova – 16

Rutherglen Muscat crème caramel – 15

Blood orange & single origin chocolate parfait - 16

Lemon & blueberry meringue pie with mango salad -16

Hot mandarin marmalade pudding with curacao liqueur cultured cream - 16