

## DELI KITCHEN

<b>Antipasto</b>	<b>29</b>
A taste from our deli	
<b>Charcuterie platter</b>	<b>23</b>
Selection of cured meats from our deli	
<b>Traditional cold smoked salmon</b>	<b>26</b>
Hand sliced, blinis, condiments	
<b>Scallop, prawn ceviche</b>	<b>27</b>
Citrus fruits, coriander, avocado, crostini	
<b>Caesar salad</b>	<b>19</b>
Reggiano, croutons, pancetta, anchovies	
<b>Caprese salad</b>	<b>23</b>
Heirloom tomatoes, mozzarella, aged balsamic, baby basil	
<b>Peppered tuna</b>	<b>26</b>
Tomato, yellow pepper aioli, chives	
<b>Lamb, apple Salad</b>	<b>23</b>
Baby beans, feta, green leaves, dukkah	
<b>Country Terrine</b>	<b>22</b>
Cornichons, silver onions, crostini, cherry purée	
<b>Beef Carpaccio</b>	<b>25</b>
Seeded mustard, Maffra cheddar Confit shallots, baby leaves	

## CRUSTACEAN BAR

<b>Crustacean platter</b>	<b>38</b>
Selection from our crustacean bar	
<b>Oysters (half dozen)</b>	<b>23</b>
South Australian Tasmanian Sydney Rock	
Sherry vinegar, shallots, lemon	
<b>Salmon cakes</b>	<b>24</b>
Sweet potato, dill yoghurt	

## SUSHI – SASHIMI

<b>Assorted sushi</b>	
Small	<b>19</b>
Large	<b>38</b>
<b>Assorted sashimi</b>	
Small	<b>19</b>
Large	<b>38</b>

## GRILL

<b>Grain fed</b>	300 day	
Rib eye, dry aged, 30 day, 1kg (for two)		<b>100</b>
<b>Grain fed</b>	200 day	
Sirloin, 250g		<b>48</b>
<b>Grass fed, free range</b>		
Tenderloin, 250g		<b>50</b>
Rib eye, 400g, dry aged		<b>60</b>
<b>Mayura Wagyu beef</b>	min 400 day	
Scotch fillet, dry aged, 600g (for two)		<b>85</b>
<b>Berkshire</b>		<b>37</b>
Pork cutlet, 250g		
<b>Mixed grill</b> (for two)		<b>80</b>
<b>Milawa free range</b>		<b>37</b>
Chicken breast, 220g		
<b>Gippsland Farm</b>		<b>48</b>
Double lamb cutlets, 200g		
<b>Whole baby snapper</b>		<b>36</b>
Lemon, fennel seed butter, 400g		
<b>King prawns</b>		<b>45</b>
Queensland, 300g		
<b>Seafood mixed grill</b> (for two)		<b>85</b>

## SIDES

<b>Cut chips</b>	<b>9</b>
<b>Creamy or garlic mash</b>	<b>9</b>
<b>Sautéed mushrooms</b>	<b>9</b>
<b>Heirloom carrots</b>	<b>9</b>
Wood roasted, candied beetroot, orange, lemon salt	
<b>Broccolini</b>	<b>9</b>
Sautéed or steamed	
<b>Salad bowl</b>	<b>12</b>
Seasonal leaves, red onions, eggs, pancetta Sherry vinegar dressing	
<b>Stir-fried greens</b>	<b>11</b>
Seasonal Asian greens, tofu	
<b>Stir-fried rice noodles</b>	<b>14</b>
Beef, spring onion, bean shoots	
<b>Fried rice</b>	<b>14</b>
Vegetable, chicken, duck or pork	

## SAUCES – CONDIMENTS

Béarnaise, red wine, green peppercorn,  
mushroom, spiced apple

Mustards, horseradish cream,  
tomato capsicum relish

## STOVE – WOOD OVEN

<b>Green pea soup</b>	<b>17</b>
Gippsland yoghurt, mint, hazelnut pesto	
<b>Seafood risotto</b>	<b>32</b>
Bug meat, prawn, mussels, lobster butter	
<b>Fettuccini</b>	<b>26</b>
Garlic sausage, baby leeks, reggiano	
<b>Spaghetti</b>	<b>30</b>
Crab meat, prawn, spicy tomato sauce	
<b>Orrechiette</b>	<b>28</b>
Shredded confit duck, spinach pesto, tomatoes	
<b>Spiced quail</b>	<b>38</b>
Aromatic cous cous	
<b>Crisp pork belly</b>	<b>37</b>
Red wine roasted pears	
<b>Lime, honey roasted salmon</b>	<b>36</b>
Shaved fennel, herb salad	
<b>Pizza parma</b>	<b>18</b>
Prosciutto, rocket	
<b>Seafood pizza</b>	<b>22</b>
Bug meat, ocean jacket cheeks, prawn	
<b>Foccacia</b>	<b>12</b>
Garlic, thyme, Yellingbo olive oil, sea salt	

## WOK – STEAMER – CHINESE BBQ

<b>Wonton soup</b>	<b>18</b>
Egg noodles, prawn wonton, barbecue pork	
<b>Steamed dim sum</b>	
Prawn dumpling	<b>13</b>
Pork and prawn dumpling	<b>13</b>
Vegetable dumpling	<b>11</b>
<b>Wagyu Beef</b>	<b>37</b>
Wok fried, black pepper, steamed rice	
<b>Fried tofu</b>	<b>27</b>
XO sauce, crab meat	
<b>Macau style Portuguese chicken</b>	<b>28</b>
Steamed rice	
<b>Steamed fish</b>	<b>38</b>
Ginger, spring onion, soy	
<b>Chilli prawns</b>	<b>44</b>
Wok fried, Shanghai style	
<b>Chicken rice</b>	<b>28</b>
Chilli garlic sauce, soy, sliced cucumber	
<b>Char siu pork</b>	<b>18</b>
<b>Roasted pork</b>	<b>18</b>
<b>Roasted duck</b>	<b>20</b>
<b>Soya chicken</b>	<b>20</b>
<b>Barbecue combination platter</b>	<b>38</b>

## PÂTISSERIE

**Baileys cheesecake** 16

Chocolate fudge, hazelnut ice cream

**Passion fruit custard**

Tapioca, mango, coconut sorbet

**Dark chocolate tart**

Salted caramel, smoked maple syrup

**Espresso macaron**

Mascarpone mousse, espresso

**Cherry crumble**

Spiced ice cream, vanilla anglaise

**White chocolate**

Raspberry mousse, chocolate crumbs, baby basil

**Chocolate fondant**

Crème anglaise, vanilla gelato

**Gundwring Ice cream and sorbet**

A selection from our patisserie

**Collins Kitchen sharing plate** (for two) 32

## CHEESE

**Jindi old telegraph road Brie** 50g / 10

White mould, cow's milk, Victoria

**Ashgrove Rubicon Red**

Matured cheddar, cow's milk, Tasmania

**Hiedi Gruyere**

Semi hard, cow's milk, Tasmania

**Jacksons Track**

Washed rind, cow's milk, Victoria

**Donnybrook Pastorello**

Semi hard, cow, ewe's milk, Victoria

**Milawa Ceridwen**

Goats milk, ash rolled, Victoria

**Jumbunna Blue**

Blue mould, cow's milk, Victoria

**Collins Kitchen sharing plate** (for two) 90g / 18