

breakfast menu

Available from 6:30am to 11:00am

Homemade granola (V)	21
Coconut yoghurt, fresh berries, Manuka honey	
Toast (V)	15
Choice of white, wholemeal, multigrain or sourdough bread Served with butter and preserves	
Eggs on toast (V)	23
Cooked your way, sourdough bread	
Chia (V, NF)	20
Raspberry ripple chia pudding	
Reuben bagel	27
Pastrami, Swiss cheese, pickles, sauerkraut & Russian dressing.	
Chilli scrambled eggs (V)	29
Wilted spinach, parmesan crumbs, chilli oil, sourdough bread	
Smashed avocado (V)	28
Tomato salsa, whipped fetta, balsamic glaze, sourdough bread	
Brisket benedict	32
Poached eggs with slow cooked bulgogi glazed beef, pickled oriental mushroom & hollandaise sauce.	
Hot cakes (V)	25
Poppy seed and lemon hot cakes, mascarpone, maple, berries	
Sides	
Smoked salmon (I, NF, NGI)	15
Crispy bacon (NF, NGI)	10
Sautéed Mushrooms	10
Chorizo	8
Avocado (NF, V, NGI)	8
Hash brown	8



all day dining

Available from 6:30am to 10:00pm

Smaller

Soup of the day Served with grilled bread	24
Arancini Braised beef cheek with pesto & parmesan	24
Prosciutto & melon burrata salad (NF) With rocket, extra virgin olive oil	32

Favourites

Charcuterie platter Local charcuterie, Victorian cheese, pickles, bread, crackers	65
Caesar salad (I) Cos lettuce, crisp bacon, parmesan, croutons, poached egg & anchovy	28
Calamari Fritti (I) With saffron aioli & charred lemon	34

Rolls, Burgers & Sandwiches

Club sandwich Chicken, bacon, egg, cheese, lettuce, tomato, bread, French fries	34
Banh mi thit Vietnamese pork roll with pickled vegetables, cucumber, coriander & chilli	37
Cheeseburger Grilled beef patty, American cheese, onion pickles, tomato, secret sauce, potato bun, served with French fries	30
Free-range chicken schnitzel burger Crispy fried chicken breast, slaw & creamy mayo with French fries	34



all day dining

Available from 6:30am to 10:00pm

Pasta & Curries

20 layer beef lasagna	46
Layered pasta with beef ragù, béchamel, cheese, passata	
Gnocchi (V)	44
Three cheese gnocchi with walnut pangratta	
Spaghetti bugs (A)	54
Moreton bay bugs with chilli, lemon, butter & parsley	
Pappardelle pasta	47
With duck ragu & pecorino	
Veal Ossobuco	49
Creamy mash potato, winter garden vegetables	
Butter chicken	32
Indian spiced marinated chicken, basmati rice	
Vegan vegetable curry (V, NGI)	31
Coconut milk, basmati rice	
Meatballs (NGI)	45
Pork & fennel polpette with a rich tomato sauce and winter vegetables	



dinner

Available from 5:00pm to 10:00pm

From the Grill

Victorian Market Fish (NF, A, NGI) With a puttanesca sauce & winter vegetable	54
Lobster thermidor (I, NF) With cream mash potato & char grilled broccolini	89
Grilled Lilydale Spatchcock (NGI, NF) With Salmoriglio and ratatouille	52
Loddon Valley Lamb rump (NGI) Gratin potato, winter greens & salsa verde	58
Flat Iron (NF, NGI) Served with rocket & parmesan salad & chimichurri	56
Rib eye 250g Served with gratin potato, greens & bordelaise sauce	68

Sides

Broccolini, chilli, parmesan crumbs, pistachio dressing (V) (NGI)	15
Creamy mash potato (NF)	16
Fresh tomato, basil & mozzarella (V)	15
Sautéed Brussels sprouts with speck (NF, DF)	15
Parmesan fries with rosemary lemon salt	15
Mac & cheese	19

Desserts

Tiramisu, espresso, mascarpone, cocoa (V)	26
Chocolate tart, mascarpone, gold dust, honey (V)	30
Yoghurt panna cotta (V) Served with seasonal berries & pistachio crumb	22
Chef's selection of two local cheeses (V) Served with Muscatel grapes, quince paste, lavosh	34



children's menu

Available from 6:30am to 10:00pm

Grilled or battered fish (A) Garden salad and chips or vegetables	18
Spaghetti bolognese	18
Crumbed chicken tenderloin Garden salad and chips or vegetables	18
Ham and cheese toasted sandwich Garden salad and chips or vegetables	18
Fresh fruit salad (V, NF, NGI) Served with berry sorbet	15
Eton mess of wild berries (V, NGI) Lemon curd, meringue, strawberry ice-cream and berry jelly	18
Ice cream sundae (V) Served with Hundreds and Thousands, wafers, strawberry, chocolate fudge and nuts	18



(V) Vegetarian (NGI) No gluten ingredients (NF) Nut Free (A) Australian Seafood (I) Imported Seafood (M) Mixed Origin Seafood
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish. Please advise of any dietary requirement.

night owl menu

Available from 10:00pm to 6:30am

Three cheese toastie Served with potato crisps	28
Ham, cheese and tomato toastie Turkish bread, ham, cheese, tomato Served with potato crisps	24
Butter chicken Indian spiced marinated chicken, basmati rice	32
Vegan vegetable curry (V) Coconut milk, basmati rice	29
20 layer beef lasagna Layered pasta with beef ragù, béchamel, cheese, passata, basil	42
Charcuterie platter Local charcuterie, Victorian cheese, pickles, bread, crackers	65
Chocolate tart, mascarpone, gold dust, honey (V)	24
Olive oil and citrus cake (V) Mascarpone mousse, poached orange, burnt honey syrup	20
Chef's selection of gourmet ice cream (V) Served with wafers and fresh strawberries	18



beverage menu

Soft Drinks

Coca-Cola, Diet Coke, Coke No Sugar, Fanta	5
Soda Water, Tonic Water, Ginger Ale	3.50
Redbull	8
Santa Vittoria Still Mineral Water – Italy 1 litre	10
Santa Vittoria Sparkling Mineral Water – Italy 1 litre	10

Tea and Coffee

English Breakfast, Earl Grey, Peppermint, Green, Chamomile	5
Cappuccino, Latte, Flat White, Long Black, White Chocolate Mocha, Mocha	
Hot Chocolate, White Hot Chocolate, Chai or Espresso	
	Small 4.50 Medium 5.50 Large 6.50
Caramel, Vanilla, Hazelnut, Extra Shot, Almond milk, Lactose free milk, Soy milk, Oat milk	Extras 0.70



beverage menu

Bottled Beers Victorian Craft Beers

Cascade Light, TAS	11
Carlton Draught, VIC	12
Crown Lager, VIC	12
Corona, Mexico	13
Peroni, Italy	12
Asahi Zero, Japanese	11

Wines

Champagnes and Sparkling Wines	150ml Glass	Bottle
Veuve Clicquot Brut NV, A Reims, France	30	160
Dal Zotto Pucino Prosecco NV, King Valley, VIC	13.50	65
Three Vineyards Chardonnay Pinot Noir NV, Central VIC	12.50	52
White Wines		
2022 Mount Langi 'Cliff Edge' Riesling, Grampians, VIC	16.50	73
2019 Devils Corner Pinot Grigio, Tamar Valley, TAS	13.50	65
2024 Marnong Estate Chardonnay, VIC	12.50	65
2022 McPherson Garden Moscato, Central VIC	12.50	52
2024 Reschke R Series Sauvignon Blanc, SA	13.50	
Red Wines		
2024 Marnong Estate Pinot Noir, VIC	13.50	65
2021 Dalfarras Sangiovese, SA	12.50	52
2020 Tulloch Cabernet Sauvignon, SA	12.50	54
2021 McPherson's Three Vineyard Shiraz, VIC	13.50	65
Rose Wine		
2025 McPherson Lucie's Promise Grenache Rosé, Central VIC	13.50	52



Wine list and vintages is subject to change and dependent on availability.