

feed the fire 'feed me' option

\$85 or \$89 w/ dessert

small plates

wood fired yoghurt flatbread | 15

ricotta & burnt honey (NF, V)

wood roasted corn cobb | 16

habanero chilli mayo, lime, coriander, pickled jalapeno, & ricotta salata (GF, NF)

wood smoked heirloom tomatoes | 18

stracciatella cheese, apple balsamic vinegar, basil oil & pickled beetroot (GF, NF, V)

tempura cauliflower | 18

tahini yoghurt, sumac & pistachio dukkah, pomegranate & pickled onion (GF, V, NF)

coconut soaked crispy chicken | 22

wood roasted pineapple chilli sambal, spring onion, pickles & lime aioli (GF, DF, NF)

hiramasa kingfish ceviche | 28

white soy & yuzu, pickled daikon & macadamia nuts (DF)

wood roasted tiger prawns | 29 (3 pieces)

charred chorizo, garlic butter & apple (GF, NF)

sides

iceberg lettuce wedge | 13

onion ponzu dressing, mayo, parmesan (GF, NF, V)

wood roasted green beans | 13

horseradish cream, soured shallots & sweet potato crisps (GF, V, VE, NF, DF, VE)

shoestring fries | 12

truffle aioli (GF, DF, NF, V)

large plates

wood baked torchio pasta | 35

asparagus, pea, broad beans, nettle cream, stracciatella, lemon sourdough crumb (NF, V)

wood roasted harissa half chicken | 39

red peppers, charred corn, nduja, chimichurri, pickled daikon & lime yoghurt (GF, NF)

grilled market fish | 44

wood roasted beetroot, y.v feta, fennel, grapefruit salad & saffron butter sauce (GF, NF)

charcoal eye fillet steak 220gm | 56

charred asparagus, broad bean, kale, tarragon bearnaise, roasted onion jus (GF, NF)

charcoal wagyu scotch fillet MB 5+

400gm | 76

roasted cauliflower puree, watercress, cheddar salad w/ hazelnut dressing, garlic butter & jus (GF)

salt crusted charred ribeye 600gm | 88

braised tuscan kale, mustard potato puree, onion jus (GF, NF)

slow cooked wood fired lamb shoulder

700gm | 90 (to share)

wood roasted peas, mustard & bacon vinaigrette, y.v persian feta, jus & shoestring fries (GF, NF)

dessert

charred pavlova | 16

wood roasted pineapple, whipped vanilla bean yoghurt & mango curd (GF, NF)

turkish delight & pistachio parfait | 16

burnt honey nut brittle, rosemary syrup



cocktails

spicy yuzu sherbet | 23
Imbue Distillery Agave, yuzu juice, passionfruit, jalapeno syrup

basil & blu | 24
That Spirited Lot Tres Citricos Vodka, 36 S Limoncello, blueberry, lime, sugar syrup, basil

english garden | 21
Imbue Distillery Journey Gin, St Germain, lavender syrup, lime, cucumber

smokey peach & honey sour | 24
Singleton Whiskey, Imbue Distillery Elixir Liqueur, smoked peach, lemon, sugar syrup, egg whites

strawberry gum drop | 23
infused Absolut Vanilla Vodka, strawberries, lime, sugar syrup, mint, whey, strawberry gum

tropic thunder | 23
Captain Morgan Spiced Rum, Campari, Malibu, pineapple juice, lime, sugar syrup

-classics available for your pleasure-
margarita, aperol spritz, negroni, espresso martini, whiskey sour, old fashioned, martini

by the glass

sparkling
NV Madame Dumont Blanc de Blanc, FRANCE | 16
2024 Ricca Terra Prosecco, Riverland SA | 15

whites
2024 Jules Taylor Sauvignon Blanc, Marlborough NZ | 15
2025 XO 'skin contact' Pinot Gris, Adelaide Hills SA | 15
2023 Chrismont Riesling, King Valley VIC | 15
2024 Chain of Ponds Chardonnay, Millers Creek SA | 16

2022 Fetherston Peony Nebbiolo Rose, Pyrenees VIC | 15

reds
2024 Trellis & Vine Pinot Noir, Yarra Valley VIC | 16
2022 Terre Forti Sangiovese, Rubicone ITALY | 15
2024 Toolleen Ridge GSM, Heathcote VIC | 16
2022 Charlish & Co Shiraz Viognier, Langhorne Creek SA | 15
2022 Oates End Tempranillo, Margaret River WA | 15

beers/non-alcoholic

on tap - pots / pint | 8/15
Coburg Lager, VIC
Wolf of The Willows Hazy Pale Ale, VIC

bottle/can
Brodriggy Lager, VIC | 11
Melbourne Bitter, VIC | 10
Prickly Moses Otway Light, VIC | 10
Stone & Wood Pacific Ale, VIC | 11
Mr Little Apple Cider, VIC | 13

non-alcoholic
Heaps Normal Quiet XPA, NSW | 10
Capital Pacific Ale, ACT | 11
Altina botanical wine alternatives | 15

mocktails
Orange Ginger Margarita | 15
orange juice, lime, mandarin sherbet,
ginger ale

Lychee Spritz | 15
Four Pillars Bandwagon non-alcoholic
gin, lychee juice, lime, sugar syrup,
soda water

