

feed the fire 'feed me' option

\$85 or \$89 w/ dessert

small plates

wood fired yoghurt flatbread | 15

ricotta & burnt honey (NF, V)

tempura sweet potato | 17

charred orange yoghurt, pecorino, maple
coriander sesame dukkah (GF, NF, V)

wood roasted pumpkin | 18

burrata cheese, salsa verde, pickled red onion,
walnuts (GF, V)

wood roasted chorizo & bullhorn
peppers | 18

lemon, dill, yoghurt, green olives, crisps
(GF, NF)

spiced crispy chicken | 23

xo, pepitas, charred corn, coconut, lime
(GF, DF, NF)

hiramasa kingfish ceviche | 28

white soy & ponzu, pickled green tomato,
jalapeno (DF, NF, A)

wood grilled tiger prawns | 29 (3 pieces)

black garlic, lemon, chive (GF, NF, A)

iceberg lettuce wedge | 13

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

wood roasted brussel sprouts | 13

white anchovies, lemon, chilli (GF, NF)

hand cut chips | 12

rosemary salt, confit garlic aioli (GF, DF, NF, V)

large plates

wood baked torchio pasta | 35

roasted cauliflower cream, truffle, leek, pecorino
(NF, V)

wood roasted half chicken | 39

leeks, chicken jus, garlic, thyme, lemon (GF, NF)

grilled market fish | 44

blue swimmer crab, creamed corn, basil, lobster
bisque (GF, NF, M)

grilled eye fillet steak 220gm | 58

smoked marrow butter, beans, roasted pumpkin,
jus gras (GF, NF)

char grilled pork chop 300gm | 54

kohlrabi & mustard remoulade, blistered red
grapes, radicchio, vermouth jus (GF, NF)

salt crusted charred dry aged ribeye

500gm | 88

pickled white onion, mustard, tarragon
bearnaise, onion jus (GF, NF)

wood fired lamb shoulder 700gm | 90

(to share w/ hand cut chips)

charred carrot, golden raisin, charred onion,
minted labneh (GF, NF)

dessert

wood roasted dark chocolate & beetroot
brownie | 16

white chocolate ganache, macadamia, vanilla
bean ice cream & butterscotch

lemon mascarpone whip | 16

wood roasted rhubarb, apple, cinnamon arlettes
(NF)



cocktails

margarita- standard or spicy | 23

Jose Cuervo Tradicional Reposado Tequila, Cointreau, lime, sugar

lemon meringue brûlée | 24

Frangelico, Vanilla Galliano, Imbue Distillery Vodka, egg whites, lemon, sugar

mandarin sherbet | 23

Four Pillars Bloody Shiraz Gin, Imbue Distillery Gin, mandarin sherbet, lemon juice, soda water

smokey peach & honey sour | 24

Singleton Whiskey, Imbue Distillery Elixir Liqueur, smoked peach, lemon, sugar syrup, egg whites

the perfect pear | 22

Wild Brumby Pear Williams, Imbue Distillery Vodka, lemon, rosemary syrup

the all australian negroni | 24

Maidenii Sweet Vermouth, Campari, Imbue Distillery Gin, Applewood Distillery Red Okar Amaro Bitters

-classics available for your pleasure-

aperol spritz, espresso martini, whiskey sour, old fashioned, martini, southside, amaretto sour

by the glass

sparkling

NV San Pietro Sparkling Cuvee,
Mornington Peninsula VIC | 16

2025 First Drop Following The Sun Prosecco,
Barossa Valley SA | 15

whites

2025 Better Half Sauvignon Blanc, Marlborough NZ | 15
2025 XO Skin Contact Pinot Gris, Adelaide Hills SA | 15
2024 Chrismont Riesling, King Valley VIC | 15
2025 Urmenta Chardonnay, Central Valley CHILE | 16

2024 Jules IGP Méditerranée Rosé, Provence FRANCE | 15

reds

2024 Gill Estate Gentle Giant Pinot Noir, Sunraysia VIC | 16
2022 Terre Forti Sangiovese, Rubicone ITALY | 15
2020 Le Sorelle Shiraz, Heathcote VIC | 15
2024 Casali Del Barone Barbera, Piedmont ITALY | 16
2024 Cape Margaret Cabernet Sauvignon,
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 | 11
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

Elderflower Mojito | 15
Four Pillars Bandwagon non-alcoholic gin,
elderflower, lime, soda water

Winter Spritz | 15

Mulled wine syrup, orange juice, soda
water

