

eat

feed the fire 'feed me' option

\$67 or \$72 w/ dessert

nibbles

wood fired flatbread | 13
w/ ricotta & burnt honey

pork stuffed green olives | 10
w/ preserved lemon aioli

croquette (4 pieces) | 13
potato & feta cheese w/ smoked tomato aioli

crab & prawn rolls (2 pieces) | 16
w/ lobster aioli

large plates

potato & ricotta gnocchi | 28
w/ wood roasted onion, smoked tomatoes, basil,
chilli oil & parmesan crisp

peri peri ½ wood roasted chicken | 32
w/ lemon, yoghurt, roasted peppers & couscous

market fish | 33
w/ fennel, soured shallot salad & buttermilk
dressing

butchers steak | 34
w/ wood roasted onion sauce, mushrooms &
charred greens

charred 500gm ribeye on the bone | 56
w/ confit garlic, mustard & jus

wood roasted lamb shoulder 600gm | 65
yoghurt, cucumber & toasted chickpeas
(share comes w/ two sides)

small plates

charred tiger prawns | 24
w/ xo butter & lime

kingfish ceviche | 20
w/ black garlic aioli, ponzu, sesame & radish

buttermilk fried popcorn chicken | 17
w/ chilli, sesame seasoning & miso aioli

iceberg lettuce wedge | 12
w/ onion ponzu dressing, mayo & parmesan
cheese

charred beans | 13
w/ whipped feta & black garlic vinaigrette

hand cut potato chips | 10
w/ wood roasted tomato ketchup

dessert

dark chocolate delice | 18
w/ raspberry & meringue

mango & coconut parfait | 15
w/ pineapple & macadamia

public holidays surcharge 15%



cocktails

yuzu martini | 19

Vanilla Galliano, Cachaca, sugar syrup, lemon juice & yuzu bitters

watermelon margarita | 20

Jose Cuervo Tequila, Cointreau, sugar syrup, lime juice & watermelon juice

mandarin sherbet | 19

Four Pillars Bloody Shiraz Gin, Imbue Journey Gin, mandarin syrup & lemon juice & soda water

jungle bird | 20

Havana Club Anejo Especial Rum, Campari, Malibu, sugar syrup, lime juice & pineapple juice

violet gin sour | 19

23rd Distillery Violet Gin, lemon juice, butterfly pea, sugar syrup & egg white

bourbon peach iced tea | 19

Makers Mark Bourbon, Peach Schnapps, smoked peach puree, tea & lemon

grapefruit spritz (serves 2) | 35

Aperol, St Germain, Imbue Vodka, pink grapefruit juice, lemon juice, orange bitters & tonic water

by the glass

sparkling

NV Madame Dumont Blanc de Blanc, FRANCE | 13

NV Lazona by Chrismont Prosecco, King Valley VIC | 12

whites

2021 The Darling Sauvignon Blanc, Marlborough NZ | 12

2020 Joseph Cattin Pinot Blanc, Alsace FRANCE | 13

2019 Toolangi Chardonnay, Yarra Valley VIC | 14

2021 Chrismont Riesling, King Valley VIC | 13

2019 Lavau Rose, Rhone Valley, FRANCE | 13

reds

2020 Quartier Pinot Noir, Mornington Peninsula VIC | 14

2019 Budburst GSM, Barossa Valley SA | 13

2020 Casa Lluch Tempranillo, Valencia SPAIN | 14

2019 Spinifex Miette Shiraz, Barossa Valley SA | 13

beers

on tap - pots / pint | 6 / 12

Wolf of The Willows XPA, VIC

Coburg Lager, VIC

can

Wolf of the Willows Pacific Sour (355ml),
VIC | 10

Warrandyte Brewing Co. Sunnyside Ale,
VIC | 10

bottle

Melbourne Bitter, VIC | 8

Prickly Moses Otway Light, VIC | 9

Peroni Red (330ml), ITALY | 8

Wilde Pale Ale Gluten Free, NSW | 10

Mr Little Apple Cider VIC | 11

