

eat.

feed the fire 'feed me'

\$58 or \$62 w/ dessert

small plates.

buttermilk fried popcorn chicken | 16

w/ jalapeno salt, smoked paprika aioli & lime

slow grilled sticky pork ribs | 24

w/ soy, chilli & sesame

kingfish ceviche | 18

w/ black garlic aioli, ponzu, sesame & radish

hand cut potato chips | 11

w/ conit garlic & rosemary

wood roasted cauliflower | 13

w/ hummus, soft herbs & pomegranate

iceberg lettuce wedge | 12

w/ onion ponzu dressing, mayo, parmesan cheese

large plates.

hand made potato gnocchi | 28

w/ roasted tomato, y.v fetta, asparagus & charred onion

local bay snapper | 32

w/ butter beans, smoked mussels & ver juice

wood roasted pineapple marinated chicken | 30

w/ chimichurri, yoghurt & lime (½ chicken)

grilled wagyu rump steak | 36

w/ charred red peppers, confit shallots & herb butter

char grilled flat iron steak | 31

w/ bearnaise sauce & salsa verde

slow cooked lamb shoulder 600gm | 62

w/ spiced chickpea, yoghurt & cucumber

(for 2 share, comes w/ 2 side dishes)

nibbles.

wood fired flatbread | 9

w/ whipped ricotta, burnt honey & sesame za'tar

pork stuffed green olives | 10

w/ preserved lemon aioli

charred corn & potato croquettes | 12

w/ basil, cheddar & chutney (4 pieces)

grilled tiger prawn sandwich | 14

w/ lobster aioli, lettuce & chive (2 pieces)

dessert.

yoghurt pannacotta | 12

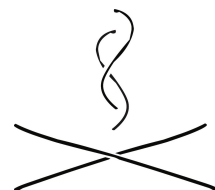
w/ wood roasted sour cherry jam

dark chocolate tart | 13

w/ burnt orange cream & hazelnut

wood fired stone & crow cheese plate | 18

w/ seasonal fruit & lavosh



cocktails.

lemon martini | 18

Cointreau, Bombay Sapphire Gin, lemon juice & sugar syrup

prickly pineapple margarita | 18

Jose Cuervo Tradicional Reposado, roasted pineapple, sugar syrup, lime juice, jalapeno salt

aperol spritz | 15

Aperol, prosecco, soda water

espresso martini | 19

Vodka O, Mr Black Coffee Liqueur, espresso & sugar syrup

blood orange mojito | 17

Havana Rum, blood orange syrup, sugar, lime juice, mint & soda

mandarin sherbet | 19

Four Pillars Bloody Shiraz Gin, Bombay Sapphire Gin, mandarin sherbet & lemon juice

montenegro sour | 17

Amaro Montenegro, lime, egg white & Angostura bitters

old fashioned | 18

Singleton Whiskey, Angostura bitters & sugar

negroni | 19

Red Okar, Campari, Bombay Sapphire & Sweet Vermouth

by the glass.

sparkling

NV Paul Louis Blanc De Blancs, FRANCE | 13

NV Lana Prosecco, King Valley VIC | 12

whites

2019 Tainui Sauvignon Blanc, Marlborough NZ | 11

2018 Tenuta Maccan Pinot Grigio, ITALY | 12

2018 Mt.Chardonnay, Yarra Valley VIC | 14

2017 Cave de Beblenheim Pinot Blanc, Alsace FRANCE | 14

2018 Lavau Rose, Rhone Valley FRANCE | 13

reds

2019 Delatite 'High Ground' Pinot Noir, Mansfield VIC | 14

2019 Tar & Roses Sangiovese, Heathcote VIC | 13

2015 Ingram Road 'Cabernets', Yarra Valley VIC | 11

2014 Archer Shiraz, Heathcote VIC | 13

2019 Dalz Otto Barbera, King Valley VIC | 13

non-alcoholic

NON - Salted Raspberry and Chamomile | 10

fortified

Valdespino Pedro Ximenez | 10

Yering Station Fortified, Yarra Valley VIC | 15

Rutherglen Chambers Rosewood Muscadelle | 12

beers.

on tap - pots / pint

Wolf Of The Willows Extra Pale Ale VIC | 6/11

Colonial Draft , VIC | 6/11

can

Sun of a Gun IPA (6%) | 11

bottle

Melbourne Bitter | 8

Prickly Moses Otway Light | 9

O'Brien Premium Lager Gluten Free | 10

Napoleon Apple Cider | 11

